

The famous “Frango da Guia” (Chicken Piri-Piri) from Algarve has arrived in Luxembourg — By Mansogroup



Last Saturday, the Algarve came to Luxembourg. With the opening of **Coco Rico – The House of Churrasco**, the latest restaurant concept by Mansogroup, the spirit and authentic flavours of **Portugal’s iconic Frango da Guia** — the famous Algarve grilled chicken — have found a new home in the heart of Kirchberg, in a cosmopolitan yet practical and welcoming setting, with **fresh Portuguese chickens delivered several times a week.**

Located at 37A Avenue John F. Kennedy, just a few steps from the Bibliothèque Nationale tram stop, **Coco Rico is the 13th restaurant concept developed by Mansogroup.** Designed for families, friends and food lovers, it combines a cosmopolitan setting with a relaxed and practical approach to dining.

At the heart of the concept is a simple philosophy: good products, carefully prepared, generous flavours and food made to be enjoyed together.

The chicken is fresh and delivered from Portugal several times a week. Grilled rather than fried, it is served with a choice of marinades inspired by Portuguese tradition, alongside accompaniments

such as batatas a murro — Portuguese-style smashed potatoes.

A long-standing dream comes to life

For Rémy Manso, Founder & Director of Mansogroup, **Coco Rico is the realisation of a long-standing personal dream.**

Originally from Castelo Branco, Rémy has always had a particular passion for grilled chicken, a dish also traditionally served in his region with batatas a murro. The accompaniment became a natural part of the Coco Rico concept — and a particularly practical choice for takeaway, as it retains its quality better than French fries during transport.

The idea gradually took shape through discussions with **Chef Vítor Pereira**, who had already worked in several Mansogroup restaurants, including Batucada and Piri Piri, and had also gained experience in a churrascaria in Portugal. Together with the team, they developed a new concept for the former JFK location.

The objective was also to move beyond the hamburger-focused offer of the previous restaurant and **introduce a healthier, family-friendly alternative**, while following changing customer expectations.

During a recent family holiday in Algarve, Rémy deliberately visited different restaurants and tasted several versions of grilled chicken, comparing what made each one distinctive. The experience reinforced his belief in the concept he was bringing back to Luxembourg.

Speaking to his family, he summed it up: “We no longer need to come to the Algarve to have a good Franguinho da Guia — now we also have it in Luxembourg.”

Keeping the chicken at the heart of the experience

At Coco Rico, the philosophy is deliberately straightforward: start with a good product, grill it properly and use seasoning and marinades to enhance its flavour rather than conceal it.

As Yannis Xydias, Managing Director & Co-Owner of Mansogroup, explains: *“We wanted to create a concept that is very popular, affordable and brings people together. A mid-market dining concept that gives clients more choice. We also want to attract the Portuguese community and chicken lovers. And now, we can serve some of the best grilled chicken in Luxembourg.”*

The restaurant offers **two main marinade profiles — a classic version and a spicy option** — while keeping the natural flavour of the grilled chicken at the centre.

“The idea is not to hide the flavour of the chicken behind complex sauces,” says Yannis.

The concept also adapts to different dining occasions and customers. As Rémy puts it: ***“It tastes even better if you eat it with your hands, but we also have a boneless version, thinking about the corporate district where we are located — right in the business centre of the capital, in Kirchberg.”***

The menu itself follows the same philosophy: *“We tried to create a menu that is very appealing and simple, where quality prevails over quantity.”*

And while chicken is the star of the show, Coco Rico is a House of Churrasco rather than a chicken-only restaurant. **The menu features 15 additional meat and fish dishes**, including bitoque and bacalao, **alongside a broad selection of grilled specialities and fresh salads.**

The experience ends on a distinctly Portuguese note, with a selection of traditional Portuguese desserts.

From the Algarve to Luxembourg

The Frango da Guia is deeply associated with the Algarve, particularly the town of Guia, where grilled chicken became a culinary institution and a favourite among Portuguese families and visitors alike.

Coco Rico brings this tradition into a distinctly Luxembourg setting, offering the Portuguese community and chicken lovers the opportunity to discover — or rediscover — one of Portugal's best-loved casual dishes.

The name itself carries a playful Portuguese reference. “Coco Rico” echoes the crowing of a rooster, an idea that has inspired the restaurant's visual identity, decoration and atmosphere.

“It is an international name, inspired by the crowing of the rooster, and the whole decoration and atmosphere revolve around the rooster,” explains Rémy.

For Mansogroup, Coco Rico is also about building a strong identity around a new generation of customers and dining habits. But for Rémy, the project is particularly personal: *“I am very proud of all the restaurants we have opened over the years, but this one is special. We have built a new team, with people who already had experience working in churrascarias, and many of them are from Castelo Branco, just like me.”*

And the ambition remains as simple as the original dream: *“With Coco Rico, Luxembourg no longer needs to wait for its next trip to the Algarve to enjoy the spirit of Frango da Guia.”*

The result is fresh Portuguese chicken, expertly grilled, a wide choice of churrasco specialities, authentic flavours and a relaxed atmosphere designed for sharing.