

PORTUGUESE RESTAURANT & STEAKHOUSE LUNCH MENU

Mafra bread, Broa de Avintes bread, virgin olive oil, Azorean cow butter & Seia sheep butter (per person)

"Caldo Verde" Soup | 4,5

Potato cream, fried cabbage with garlic and chorizo

PLATTERS & DISHES

Cheese & Iberian Cured Meats Board -Herdade 1980 Selection | 16.5

fresh goat cheese, S. Jorge-Azores cheese, Marinhas buttery cheese, 3 Igrejas cheese blent and Nisa sheep cheese, Iberian cured meats with candied figs

Pata Negra Ham Plate - 50g | 12

Serra da Estrela Cheese Plate | 8

sheep cheese with slices of bread, Broa de Avintes

Alheira de Vinhais Sausage - PDO | 8

a traditional portuguese smoked sausage, made from a mixture of meats and bread

SNACKS | TAPAS

Cozido à Portuguesa Croquettes | 7,5

portuguese stew with national mustard

Pica-Pau with Francesinha sauce | 12

with fresh sausages, beef & homemade pickles

Heritage Tacos | 14

pulled pork, roasted peppers, caramelized onions and buttery Serra da Estrela cheese

Tartare 1980 | 16

shallots, portuguese mustard, pickles, egg yolk & toasts

Spicy Shrimp balls with cocktail sauce | 8

Ovos Rotos - Broken Eggs | 15

with paprika, smoked salt, truffle oil, smoked ham & mushrooms

Vegetarian option, with roasted tomato

Rabacal Cheese | 7

baked seasoned with dried oregano and toasts

Rojões | 11

pieces of pork with pickles, marinated and then slow coocked, a tradicional Portuguese delicacy





Duck Rice | 9.5

topped with cheese & slices of black pork chorizo

Creamy Codfish | 11,5

with gratinated cheese and olives

Oven-Baked Codfish à La Herdade | 20

with crispy smashed potatoes, onion with pepper confit and Pil Pil sauce

Slow-Roasted Beef Rib with Barbecue sauce | 20

with crispy smashed potatoes and garlic &

herb olive oil

Cauliflower Steak - Vegan | 18

served with mushrooms, sautéed shallots, sweet potatoes crisps & curry sauce

STEAKS

Herdade Steak 250g Sirloin | 23,5 200g Filet Mignon | 28

ius, cream, mushrooms, smoked pork belly strips with homemade potato crisps

Old-Style Steak 250g Sirloin | 23,5 200g Filet Mignon | 28

mustard sauce, caramelized shallots & Serra da Estrela cheese, with homemade potato crisps

SIDE DISHES

Homemade potatoes crisps with Serra da Estrela cheese | 5

Crispy smashed potatoes with garlic and herb olive

Cabbage and apple salad with homemade mayonnaise and heritage tomato | 5

Seasonal salad with fig vinaigrette | 5

DESSERTS

Spices in Bolhão | 7

five spices chocolate with caramel foam and age grape brandy

1980 Brownie - New Version | 8

with ice cream Madagascar vanilla and Tonka bean

3 Chocolates 10

mousses, dark chocolate with olive oil & sea salt, white chocolate & crunchy raspberry pearls, Yuzu & Caviar lime

My Grandmother's Caramelised Cream Milk for my Grandfather | 6

Portuguese crème brûleé

Aunt Rosarinho's Biscuit Cake 7

biscuit, cream pastry, coffee and egg custard

Banoffee Pie with Madeira Island Banana - Vegan | 8 oat biscuit, toffee, banana, meringue & cinnamon

ERDADE1980.COM Prices in €. VAT included.

Menu available from 12pm to 16pm





Couvert | 2.8

Bread | 2,5

HERDADE 1980