

COUVERT

Assorted bread basket, garlic marinated olives, balsamic vinegar and olive oil dip (1 pax) 	2.5
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STARTERS

NATIONAL CHEESES & CHARCUTERIE BOARD  	17.5
Portuguese assorted cheeses, iberian pork sausages and 10 month cured ham	
FISH AND SEAFOOD VELVETY SOUP 	8.5
Local fish and seafood soup with a hint of lemongrass	
OCTOPUS CLOUDS  	7.5
Traditional octopus fritters	
FISH CEVICHE 	13
"Leche de tigre", chili pepper, coriander and sweet potato purée	
"BULHÃO PATO" STYLE CLAMS - Traditionally stewed clams  	16
Garlic, coriander and white wine sauce	
ROJÕES À RAIZ - Typical stewed pork bites 	8.5
Served with fried diced potatoes, homemade pickles	
CLASSIC BEEF TARTARE  	15.5
Shallots, capers, homemade pickles, mustard and egg yolk	
TIBORNA WITH SARDINE 	9.5
Typical cornbread, cured sardine, olive and red onion pickles	
OXTAIL CROQUETTES   	9
Filled with "Serra da Estrela" buttery cheese on mustard and honey sauce	
BREADED BRIE CHEESE  	9
With spicy tomato chutney	
MUSHROOMS IN TEMPURA  	10
Assorted mushrooms in tempura batter, jalapeño foam and pink pepper	



Gluten



Vegetarian



Dairy



Dry fruits



Seafood



Mustard



Soy



Eggs



Sulfites



Celery

Our products are prepared in an environment that are not completely free of allergens. There is always a potential risk of cross-contamination.

If you require information about allergens, please contact our staff.

No food or beverage products, including couvert, will be charged if not requested or used by the customer.

All prices include VAT according to the applicable rates. Prices are presented in €. This establishment has a complaints book.

MAIN DISHES

CODFISH LOIN MEDITERRANEAN STYLE  	23
Bedded on a classic romesco puree, sautéed vegetables and parsley oil	
ROASTED OCTOPUS   	25.5
Oven-baked octopus on its own caramelized rice topped with lime aioli	
RACK OF LAMB 	25.5
Served with toasted cauliflower puree, seasonal vegetables and demiglace sauce	
PIECE OF VEAL  	23.5
Grilled veal rump with chestnut puree and mushrooms	
PUMPKIN RISOTTO   	19
Creamy pumpkin risotto with sunflower seeds	

DESSERTS

"ABADE DE PRISCOS" PUDDING   	7
With Port wine ice cream	
BASQUE TART  	7
With "dulce deche" and "fleur de sel"	
CHOCOLATE MOUSSE   	7.5
Crumble and crispy chocolate with hazelnut	



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