

Selection of breads, seasoned olives, marinated lupin beans and olive oil with oregano 	4.5
Selection of breads, seasoned olives, marinated lupin beans, olive oil with oregano, vegetable <i>dip</i> and cured ham  	7.5
Selection of breads basket 	2.5

STARTERS & SMALL PLATES

PORTUGUESE CHEESE & CHARCUTERIE BOARD	17.5
Selection of Portuguese cheeses, and black pork cured meats  	
CODFISH TRADITIONAL FRITTERS	9
With asian-style tartare sauce and marinated trout roe    	
"CALDEIRADA À RAIZ" Traditional Fish and Seafood Broth	10.5
Fish and seafood from <i>Northern Portugal</i>    	
TUNA AND PRAWN "PICA-PAU"	13
Seared tuna and prawns, "sambal kristang", house pickles, coriander. Slightly spicy   	
GOAN CEVICHE	14
Fresh fish marinated in coconut <i>tiger's milk</i> , sweet potato, mango and tomato vinaigrette, chili and coriander   	
DUCK AND "MORCELA" SAUSAGE CROQUETTES	9
Azorean pineapple emulsion and smoked paprika   	
PORTUGUESE-STYLE BEEF TARTARE	15.5
With house pickles, dehydrated cured ham, shoestring potatoes and "pani puri"   	
BAIRRADA-STYLE GRILLED MUSHROOMS	11
Traditional sauce from <i>Bairrada</i> , soft egg, shoestring potatoes, "hollandaise"    	
GRILLED SEASONAL VEGETABLES WITH "PIMENTA-DA-TERRA"	10
Seasonal vegetables, Azorean pepper emulsion, coriander paste, island cheese     <i>Vegan version available without island cheese</i>	
"BADIJA" FROM MOZAMBIQUE	8
Black-eyed bean and broccoli croquette, roasted pepper and tomato vinaigrette, marinated green beans   	



Gluten

Mustard



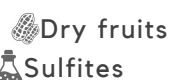
Vegetarian

Soy



Dairy

Eggs



Dry fruits

Sulfites



Seafood

Celery



Fish

Molluscs

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

ROASTED OCTOPUS

27

Roasted octopus, octopus salad, sweet potato, roasted red pepper vinaigrette, peanuts   
Peanuts can be removed

CONFIT COD LOIN

25

White bean purée, cod "sames", cockles, and sautéed green beans    

RACK OF LAMB

27

Braised Lamb with Chickpeas and *Algarve*-style carrots 

"ALCATRA À TERCEIRA" FROM *TERCEIRA* ISLAND

24

Traditional slow-braised beef, caramelised onion purée, and potato "mille-feuille"  

"ARROZ DE PATO" IN THE STYLE OF *MACAO*

25

Sliced duck breast, duck rice with Portuguese sausages, ginger and soy emulsion  

CAULIFLOWER "BRÁS"

19

Roasted cauliflower, spinach *matapa*, shoestring potatoes, "hollandaise"        
Vegan version available without hollandaise, with roasted red pepper vinaigrette

DESSERTS

FIGS AND CHEESE

8

Fig compote, cheese mousse, walnut biscuit, grape jelly  

"ABADE DE PRISCOS" PUDDING

7.5

Traditional Portuguese custard pudding, citrus, Port wine reduction, tangerine ice cream    
Dairy, gluten and nuts can be removed upon request

CHOCOLATE AND BANANA

7.5

Chocolate mousse, banana caramel, chocolate *crumble*, peanuts    

HOUSE DESSERT

7

Portuguese caramel mousse, coffee mousse, walnut biscuit, salted caramel   



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