

- Selection of breads, seasoned olives, marinated lupin beans and olive oil with oregano  4
- Selection of breads, seasoned olives, marinated lupin beans, olive oil with oregano, vegetable *dip* and cured ham   7.5
- Selection of breads basket  2

## 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    
- FISH AND SEAFOOD SOUP WITH FLAVOURS OF MALACCA** 9.5  
Fish and seafood from *Northern Portugal*, infused with spices from *Southeast Asia*    
- 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 *tiger's milk*, 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 *Bairrada*, soft egg, shoestring potatoes, "hollandaise"    
- GRILLED SEASONAL VEGETABLES WITH "PIMENTA-DA-TERRA"** 10  
Seasonal vegetables, Azorean pepper emulsion, coriander paste, island cheese       
*Vegan version available without island cheese*
- "BADIJA" FROM MOZAMBIQUE** 8  
Black-eyed bean and broccoli croquette, roasted pepper and tomato vinaigrette, marinated green beans   



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

<b>ROASTED OCTOPUS</b>	25
Roasted octopus, octopus salad, sweet potato, roasted red pepper vinaigrette, peanuts    	
<b>CONFIT COD LOIN</b>	24
Traditional Cod "Sames" Stew (Cod Sounds with beans), cockles, grilled green beans    	
<b>RACK OF LAMB</b>	26
Braised Lamb with Chickpeas and <i>Algarve</i> -style carrots 	
<b>"ALCATRA À TERCEIRA" FROM TERCEIRA ISLAND</b>	23.5
Traditional slow-braised beef, caramelised onion purée, gratinated corn  	
<b>"ARROZ DE PATO" IN THE STYLE OF MACAO</b>	24.5
Sliced duck breast, duck rice with Portuguese sausages, ginger and soy emulsion  	
<b>CAULIFLOWER "BRÁS"</b>	19
Roasted cauliflower, spinach <i>matapa</i> , shoestring potatoes, "hollandaise"      <i>Eggs can be removed upon request</i>	

## DESSERTS

<b>FIGS AND CHEESE</b>	8
Fig compote, cheese mousse, walnut biscuit, grape jelly  	
<b>"ABADE DE PRISCOS" PUDDING</b>	7.5
Traditional Portuguese custard pudding, citrus, Port wine reduction, tangerine ice cream    <i>Dairy and gluten can be removed upon request</i>	
<b>CHOCOLATE AND BANANA</b>	7.5
Chocolate mousse, banana caramel, chocolate <i>crumble</i> , peanuts    	
<b>HOUSE DESSERT</b>	7
Portuguese caramel mousse, coffee mousse, walnut biscuit, salted caramel   	



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