





Aperitivo

- Hummus de Tremoços, Paprica Fumada, Tosta aromática.** £7.50  
Lupin hummus, smoked paprika, and bread crackers.
- Pão Rústico com Azeite.** £4.50  
Freshly baked local sourdough bread served with extra virgin olive oil.
- Torrada de Pão Rústico com Tomates & Queijo Cremoso fresco.** £10.00  
Fresh sourdough toast with seasonal tomatoes & creamy burrata cheese.
- Seleção Mix Azeitonas.** £3.75 
Portuguese olives with varieties galega & verdeal.




Petiscos e Especialidades

- Tomates da época com Queijo Cremoso Fresco Marinado.** £12.90  
Seasonal tomatoes & marinated creamy burrata cheese, dressed with basil vinaigrette.
- Feijoada de Vegetais.** £9.00  
Rustic vegetable bean stew.
- Peixinhos da Horta.** £8.50  
Tempura green beans with vegan aioli mayo.
- Pataniscas de Bacalhau.** £10.00  
Salted cod fritters, with smoked paprika mayo.
- Gambas à Navalheiro.** £13.50  
Peeled prawns with garlic, beer, chilies & spices.
- Sardinhas Artesanais em Conserva, Salada de Tomate Sêco.** £9.90  
Artisanal Portuguese tinned sardines, chickpea purée, sundried tomato salsa.
- Vieiras Salteadas, Purê de Couve-flor, Espinafres e Manteiga de Ervas.** £17.50  
Pan fried scallops, cauliflower purée, spinach & herby butter.
- Bacalhau Á Brás.** £13.50  
Salt cod, shoestring potatoes, eggs & black olives.
- Chouriço da Beira Alta Assado na Mesa.** £12.90  
Flaming chouriço from Beira Alta, cooked live at the table, served with sourdough bread.
- Croquetes de Alheira & Maionese de Mostarda.** £11.50  
Crunchy smoked pork and poultry croquettes with mustard mayonnaise.
- Bifanas à Moda do Porto.** £8.50  
Porto street-food classic: tender pork in wine & beer sauce with a gentle spice, served in bread.

Tábuas de Queijos e Enchidos

- Pata Negra (Extremoz Alentejo).** £11.50 
One of the most expensive hams in the world from prized pork bred in Portugal.
- Seleção de Enchidos e Fumados Fatiados.** £16.00  
Serrano ham, salame toscano, chorizo & coppa.
- Seleção de 4 Queijos Portugueses.** £16.00  
Selection of 4 cheeses served with almonds.

Especialidades do Chef

- ½ Frango Grelhado com Molho Piri-Piri.** £16.00 
Half Grilled Piri-Piri Chicken with mixed seasonal salad leaves.
- Bife T-Bone +/- 1Kg (to share).** £64.00 
Grass-fed for 48 days, T-Bone served with hand-cut Koffmann's potato chips.
- Arroz De Marisco (Serves 2).** £35.00  
Portuguese-style seafood rice, simmered in a rich tomato and seafood broth, with squid, prawns, mussels, clams, and langoustines.

Guarnições

- Bimis Grelhados, Molho de Pimentos e Amêndoas.** £8.50  
Tenderstem broccoli chargrilled, roasted pepper & almond sauce, finish with garlic and lemon oil.
- Batata Frita.** £4.50 
Hand-cut Pierre Koffmann's Potato chips.
- Frutos da época, Courgete, Tomates Cereja Assados e Mousse de Queijo da Serra da Estrela.** £9.50  
Salad with seasonal fruits, pickled courgette, roasted cherry tomatoes & goats cheese mousse.

Docinhos











- Pastel de Nata** £2.75  
World famous Portuguese custard tart.
- Leite Creme Queimado** £5.50  
Homemade delicious Creme Brulee, with sugar caramel on top.
- Bola de Gelado** £3.75/ unit 
Raspberry sorbet, passion fruit sorbet, & more flavours are available.
- Delícia de Chocolate** £5.90  
Rich chocolate Ganache, cocoa soil, raspberry & blueberry coulis.

Follow us on
 Instagram



Allergen Information

The allergen info listed here is intended as a guide only.

-  Gluten  Dairy  Molluscs  Sulphites  Nuts
 Eggs  Lupin  Crustaceans  Fish  Celery
 Vegetarian  Sesame  Mustard