



All items on the menu can be prepared to take out.

• S T A R T E R S •

Ameijoas à Bulhão Pato €8.50
“Bulhão pato” style clams,
deglazed with white wine (Mo)

Chouriço assado €6.50
Grilled chorizo sausage

Chouriço assado com aguardente €7.50
Chorizo sausage flambéed with eau-de-vie

Moelas à portuguesa €6.50
Portuguese-style chicken gizzards
with a subtle lemon and white wine sauce

Gambas à moda do chef €10
Grilled prawns (flambéed with Cognac)
(Mo/MI)

Polvo salteado €8
Sautéed octopus with peppers and onions
(Mo)

Rissóis de leitão / carne €6
Suckling pig fritters (2 per serving)
(E/G)
Or beef (3 per serving) (E/G)

Rissóis de bacalhau €6.50
Cod fritters (3 per serving) (F/E/Mo)

Rissóis de camarão €6.50
Prawn fritters (3 per serving) (Mo/E/MI)

Misto de rissóis €7
Selection of fritters (4 per serving)

• T A S T E R P L A T T E R S •

Seleção de legumes grelhados com queijo d'ovelha €12.50
**Grilled vegetables
with mature sheep cheese (MI)**

Seleção de charcutaria €14
Selection of cold cuts (MI)

Salada da casa €12.50
House salad
Baby leaf salad with Serrano ham, house chicken
Breast and mature sheep cheese (MI)

Pata Négra Bellota / vegetables and mature sheep cheese €18.50
100% pure Iberico ham from Alentejo, Portugal,
40 months (approx. 80g) (MI)

• C H I L D R E N ' S M E N U •
(under 10 years)

*Beef burger with fried egg
or free-range grilled chicken,
homemade fries (E)* €8.50
*Dessert: chocolate mousse
or two scoops of ice-cream*

LIST OF ALLERGENS

If a dish contains an allergen, the corresponding initial will be indicated next to the item on the menu.

Gluten: **G** / Shellfish: **Sh** / Egg: **E** / Fish: **F** / Peanut: **Pe** / Soy: **Sy** / Milk-Lactose: **MI**
Tree nut: **N** / Celery: **Cl** / Mustard: **M** / Sesame: **Se** / Sulphites: **Su** / Lupin: **Lp** / Molluscs: **Mo**

• S E A F O O D •

Bacalhau a Brás €15
Classic Portuguese dish with salted cod,
scrambled egg and crispy chips (served with salad) (F/E)

Bacalhau grelhado à lagareiro €16.50
(servido com batata a murro)
“Lagareiro” style grilled cod
(with olive oil and baby potatoes) (F)

Espetada de polvo grelhada €19.50
(servida com batata a murro com choriço)
Grilled octopus kebab
(served with baby potatoes and chorizo)
(Mo)

Gambas à moda do chef €18.50
(servidas com arroz e legumes)
Grilled king prawns (flambéed with Cognac
served with rice and vegetables) (Mo)

Feijoada de polvo (servida com arroz) €15.50
Octopus feijoada (served with rice) (Mo)

Bacalhau frito à moda do chef €16.50
(servido com batatas fritas às rodelas e salada)
CDP style cod
(sautéed with a pepper and tomato sauce,
served with homemade fried potatoes, vegetables and salad) (F)

Arroz de tamboril €18
Poached monkfish with rice and clams (F/Mo)

Cataplana de Marisco €18/1 Pers.
Seafood Cataplana €34/2 People.
(this typical dish from the Algarve
is cooked in a special copper dish
called a “cataplana”) (F/Mo)

Frango do campo de churrasco €12
Grilled free-range chicken

Grelhada mista - frango, entremeada, entrecosto €12.50
Mixed grill:
Chicken, pork ribs and belly

Espetada de vaca €15.50
(servida com batatas fritas e salada)
Beef kebab (approx. 250 g)
 (served with homemade fries and salad)

Bife à portuguesa grelhado €19
(servido com presunto e ovo a cavalo)
Portuguese-style sirloin steak (approx. 250g)
 (grilled and served with cured ham and a fried egg) (E)

Acém redondo grelhado €21
Grilled entrecote,
 Galician matured beef

Costela de vaca €25
Rib of beef (approx. 450 g)
 Galician matured beef

Entrecosto grelhado €12.50
Grilled pork ribs

Picanha €16
Rump cap
 Galician matured beef

Leitão no espeto €18.50
Grilled suckling pig

Iberian pork Pluma €23.50
 The finest cut of black Iberian pork

Acompanhamento à escolha:
arroz, batatas fritas, legumes grelhados ou salteados, salada

Choice of accompaniment:
 Grilled or sautéed vegetables, salad, rice, homemade fries

All our meat is sourced from France and Europe

• C H E E S E •

Queijo (MI) €6.50

The texture of Portuguese cheese varies according to its maturity: young *Amanteigado* (literally “like butter”) is creamy, smooth and semi-liquid. It has a very subtle taste. Its production is limited to only a few months in autumn and winter. *Curado* (matured) has a firmer and more crumbly texture, with a more pronounced taste.

Ovelha Amanteigado

Creamy sheep cheese (unpasteurised)

Ovelha Reserva

Mature sheep cheese, 18 months

Curado com Pedações de Salmão Fumado

Mature cow cheese with smoked salmon

Curado com Pedações de Presunto

Mature cow cheese with ham

Curado com Alho e Óregãos

Mature cow cheese with oregano

Curado com Malagueta e PiriPiri

Mature cow cheese with chilli

Flor da Malcata

Cow and goat cheese

Ovelha Curado com Pimenta Preta

Sheep cheese with black pepper (unpasteurised)

Mestiço de Tolosa IGP

Sheep and goat cheese (unpasteurised)

Azeitão DOP

Sheep cheese (unpasteurised)

Serra da Estrela DOP Velho

Mature sheep cheese (unpasteurised)

Cabra

Goat cheese (unpasteurised)

Senras Amanteigado

Cow cheese

Teté / Teté Premium

Cow cheese

• D E S S E R T S •

<i>Café gourmand</i>	€7.50
<i>Chocolate mousse</i> (E)	€5.50
<i>Doce de bolacha</i>	€6
Three-layer dessert with light custard, Biscuit and light whipped cream (E / MI / G)	
<i>Crème brûlée</i> (MI)	€5.50
<i>Crème caramel coco</i> (E / MI)	€5.50
<i>Apple crumble</i> (E / MI)	€6.50
<i>Pastel de nata</i> (1 per serving) (E / MI)	€3
<i>Pasteis de nata</i> (2 per serving) (E / MI)	€5.50
<i>Tiramisu with speculoos biscuit butter</i>	€5.50
<i>Ice cream</i> (choice of 3 flavours)	€5
<i>Fruit salad</i>	€6