

FOOD MENU



COUVERT

Bread Crispy sticks Thyme aromatic olive oil Caramelized onion butter	5
Fresh Cheese	3

STARTERS

Avocado tartar	6
Beetroot cream with crispy cheese	6.50
Roast beef, leek foam and arugula pesto	7
Squid stuffed with black pudding rice, fennel and orange	8.50
Ceviche over rice, mango and pepper sorbet	9.50
Sautéed shrimp with garlic sauce	18

SOUPS

Soup of the day	4.50
Fish soup	5

VEGETARIAN

Sweet potato "mil folhas"	13.50
Stewed beans, basil pesto, potatoes, mushrooms and broccolis	15

FROM THE SEA

Fish of the day confit, cauliflower trilogy and fennel oil	17.50
Grilled fish of the day, mussel linguini, crispy mussels and roasted tomatoes	20
Grilled codfish, pumpkin "migas", aromatic broth and coriander	21
Stewed octopus, potatoes and green cabbage	23

FROM THE FIELDS

Pork medallion, fennel stew, black pudding, fennel and apple salad	15
Beef cheek, chimichurri sauce, cabbage gnocchi	20
Crispy duck breast, citrus sauce, cassava duo	22
Beef steak, aromatic sauce, peas, potato sticks and onion	25
Matured chop, roasted vegetables, crispy potatoes, celery mayonnaise	(2pax)-65



OUR BEEF STEAK

Alcatra Maturada on the grill, 1 kg for 4 people - 95€
Alcatra Maturada on the grill, 2 kg for 8 people - 170€

INCLUDES:

3 Starters
4 Side Dishes

STARTERS

Meat and sausage croquettes, mustard sauce
Roasted black pudding (morcela), orange and cinnamon jelly
"Brás de alheira" and garlic toasts
Fresh cheese bruschetta

SIDE DISHES

Organic salad with seasonal fruit
Grilled vegetables
Vegetable spread
Fries
Sausage "malandro" rice
White bean stew
Crispy mussel linguini

ON THE GRILL

2 Garnishes included

FISH

MEAT

TO FINISH

Yogurt sorbet	3.50
Cocoa cake	4
Orange rice pudding, sweet rice ice cream, crispy sesame	5
Coffee brûlée, ice cream coffee, chocolate, sponge and lemon ivoire	6
Chocolate, miso, banana, peanut noix	7
Mousse trilogy	7