



MENU

COUVERT

- Bread, Butter and Tapenade €3.50
- Olives €2.50

STARTERS TO SHARE

- Soup of the Day €2.60
- Smoked Ham and Cornbread Board €10.50
- Cheese Platter €15.00
- Broken Eggs €11.50
(Broken Eggs, Mushrooms, Potatoes and Ham)
- Asparagus with Serra Cheese and Smoked Ham €9.20
- SnowPeas with Chorizo and Parmesan €7.70
- Nachos €9.20
(Guacamole, Spicy Tomato with Herbs and Cheddar Cheese)
- Korean Chicken Wings €8.20
- Garlic Bread €6.50
- Garlic Mushrooms on Cornbread Toast €8.20
- Squid Strips with Sweet Chili sauce 7.50€
- Shrimp Spring Roll 8.50€
- Garlic Prawns with Cornbread Toast 15.50€
- Clams à Bulhão Pato 14.50€
- Chicken Salad 11.50€
(Lettuce tossed in our Parmesan mayonnaise, Cherry Tomatoes, Crispy Chicken Pieces)

CHILDREN'S

- Chicken **7.50€**
(Breaded Chicken, Rice and Black Beans)
- Squid **7.50€**
(Breaded Squid, Rice and Black Beans)
- Talha, Tomato Sauce and Chicken - **7,50€**

MEAT

- Black Pork Secrets with Asparagus Açorda **18.50€**
- Veal to eat with Spoon with Mashed Potatoes and Bimis **19.10€**
- Duck Margret with Citrus, Saffron and cilantro Risotto **18.90€**
- Lamb Knee with Spicy Potatoes **24.30€**
- 36-Hour Bovine Rib (4 to 6 people) **99.50€**
(Rice, Black Beans, Potatoes and Vegetables)
- T-Bone Stack (Asparagus Risotto) **55€/kg**
- Chicken Talha Stew With Mushroom, Snow pea and Tomato Sauce **17,10€**

FISH

- Octopus, Chestnut and Pistachio Risotto with Roasted Octopus **19.80€**
- Codfish with Cornbread Croast our Black Beans and Bimis **20.80€**
- Sea Bass Fillet with Tomato and snow Pea Açorda **17.50€**
- Black Spaghetti with Garlic Prawns and Sun-Dried Tomatoes **17.10€**
- Traditional Codfish à Lagareiro **48.30€**
(Serves 2-3 people)

VEGETARIAN

- Mushroom Risotto **12.50€**
- Talha with Tomato, Snow Peas and Chestnuts **12.50€**

SIDE DISH

- Rice, Spicy potatoes, black beans, Sautéed vegetables or salad **€3.50**

WINE **White** Tinto Rosé

TRÁS-OS-MONTES

- Mont'alegre Blanc de Noirs **45€**
- Mont'alegre Tinta Amarela **35€**

DOURO

- Vallegre Reserva **28€ 28€**
- Cortes do Tua **19€ 19€**
- Legado do Zeca **37€ 37€ 30€**
- Casa Velha Copo **4€ 4€**
- Casa Velha 0,5L **7.5€ 7.5€**
- Casa Velha Garrafa **12€ 12€**

VERDES

- Monforte (100% Alvarinho) **25€**
- Monforte Vinhão **25€**

BAIRRADA

- CampoLargo “O Bical de Sempre” **32€**
- CampoLargo Baga e Castelão **32€**

DÃO

- Vinha de Sta Maria Encruzado **26.5€**
- Vinha de Sta Maria Reserva Tinto **26.5€**

BEIRA INTERIOR

- Casas Altas Chardonnay **29.5€**
- Casas Altas Touriga Nacional **29.5€**

LISBOA

- Quinta do Gradil (Viosinho) **33€**
- Quinta do Gradil (Tanat) **35€**

ALENTEJO

- Vicentino Arinto **25€**
- Vicentino Syrah **25€**
- Paulo Laureano Verdelho **37€**
- Paulo Laureano **40€**

ESPUMANTES

- Branco meio seco **20€**
- Rosé **24€**

DRINKS

- Water 0.75L **1.50€**
- Sparkling Water 0.25L **2.00€**
- Sparkling Water 0.75L **3.90€**
- Flavored Sparkling Water 0.25L **2.80€**
- Soft Drink **2.50€**
- Compal **2.50€**

BEERS

- Super Bock Mini **1.70€**
- Super Bock Stout (33CL) **1.95€**
- Super Bock sem álcool **2.10€**
- Somersby **3.00€**

SANGRIAS

- White 1L **€15**
- Red 1L **€15**
- Passion fruit 1L **€20**

SPIRITS

- Ruby or White Port Wine **4.50€**
- 20-Year-Old Port Wine **7.50€**
- Licor Beirão **4.50€**
- CRF Brandy **4.50€**
- Bushmills Novo **6.50€**
- Gin and Tonic **8.50€**
- Port Tonic **8.50€**



DESSERTS

- Banoffee **4.20€**
- Puff Pastry with Ricotta and Salted Caramel **4.90€**
- Pear and Chocolate Tart **6.30€**
- Lemon Meringue Tart **6.30€**
- Red Fruits Pavlova **5.50€**
- Tiramisu **4.50€**
- Seasonal Fruit **3.50€**

CAFETARIA

- Coffee **1.50€**
- Decaf **1.50€**
- Coffe with Milk (Small) **1.80€**
- Coffe with Milk (Big) **3.00€**
- Lemon **1.00€**
- Tea **3.00€**



Cake/Cork Fee: **1€ per person**
TakeAway packaging: **1€ per package**

We thank you for your visit!