



Menu by Chef Felipe Salles

COUVERT

SOURDOUGH BREAD WITH SEEDS, JALAPEÑO AND SÃO JORGE ISLAND CHEESE MUFFIN, CHARCOAL-INFUSED OLIVE OIL, FENNEL PRESERVE, ARTISANAL BUTTER, AND CASSAVA CRISP (V) 10.5

STARTERS

WHITE FIG SALAD (V) 11.5

WARM SALAD OF WHITE FIGS, SÃO JORGE CHEESE, CANDIED WALNUTS, AND SPINACH LEAVES.

BAKER'S BEETROOT (VG) 10.5

VELVETY SWEET POTATO MOUSSELINE, BAKER'S BEETROOT WITH CUMIN, DELICATE CHILI GEL, AND CRISPY QUINOA POPCORN.

SOFT-SHELL CRAB BAO 15.5

MINI SOFT-SHELL CRAB BAO IN LIGHT TEMPURA, SHRIMP MAYONNAISE, TOGARASHI, SMOKED CARABINERO OIL, AND SEA LETTUCE PICKLE.

GRILLED SQUID 12.5

PERFECTLY GRILLED SQUID SERVED WITH SAUTÉED PEAS, CRISPY PORTUGUESE CHORIZO, AND A BRIGHT GALICIAN LEMON PONZU.

PORK LOIN 13.5

SLOW-COOKED PORK LOIN, SAVOURY APPLE TARTLET, AND MUSTARD SEED DEMI-GLACE.

SHARERS

SEA IN CAROLINO 55

SAPATEIRA CRAB, MUSSELS, CAROLINO RICE, SHRIMP ESCABECHE WITH CHERRY TOMATOES, BABY CORN, AND THYME-LEMON FRIED BREAD.

SUPREME CUT 55

PORTUGUESE T-BONE, GRILLED ON THE ECOGRILL, WITH CRISPY POTATOES, SAUTÉED GREENS, AND HOUSE DEMI-GLACE.



MAINS

GERAIS' PORK 25

CRISPY PORK GAITA, CREAMY MINAS CANJIQUINHA, FRESH WATERCRESS, AND AROMATIC DEMI-GLACE.

PUMPKIN GNOCCHI 21.5

SAUTÉED PUMPKIN GNOCCHI, BRAISED WILD BOAR RAGÙ, WILD MUSHROOM DUST, AND BEAN SPROUTS.

GARDEN TONKOTSU 20.5

SOUS-VIDE PORK CHEEK, RICH TONKOTSU BROTH, PORTUGUESE KALE, SMOKED BELL PEPPER, FRESH NOODLES, MARINATED EGG AND SPRING ONION.

AROMATIC MAGRET 27.5

PERFECTLY SEARED DUCK MAGRET, AROMATIC CURRY SAUCE, AND FRIED RICE WITH FRESH SEASONAL VEGETABLES.

GRILLED MONKFISH 25

CHARCOAL-GRILLED MONKFISH WITH SILKY MASHED POTATOES, TENDER CAULIFLOWER, AND A RICH, AROMATIC BISQUE.

CHRISTMAS GOAT 25.5

SLOW-ROASTED KID, PORT WINE AND ROSEMARY HONEY GLAZE, ROSEMARY POTATOES, CARAMELIZED SPRING ONIONS, AND SAUTÉED GREENS.

VEGETABLE HUNTER (VG) 18.5

CACCIATORE-STYLE VEGETABLES, RED BEANS, AND CRISPY CHICKPEAS.

DESSERT

FIRE AND CHOCOLATE (VG) 7.5

INTENSE 70% CHOCOLATE MOUSSE, ALMOND BRITTLE, AND CHARCOAL-INFUSED OLIVE OIL.

LEMON BREEZE (V) 7

DELICATE REINTERPRETATION OF LEMON TIRAMISU.

SWEET MINAS (V) 9.5

DULCE DE LECHE MILLE-FEUILLE WITH CURED CHEESE ICE CREAM.

PANETTONE OF DREAMS (V) 8

PANETTONE FLAVOURS WITH ORANGE FEUILLETINE AND CANDIED FRUITS.



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