
COUVERT

SEASONED OLIVES

olive oil, garlic, lemon juice, and bay leaf

2,00

COUVERT

Sourdough bread, compound butter, olive tapenade,
"Os Mosqueiros" olive oil (price per person)

2,75

BASKET BREAD

3,00

STARTERS

RAGÚ CROQUETES (3 UN.)

+/- 180g beef, mustard

9,00

SAUTEED PRAWNS

garlic, spring onions

13,00

SAUTEED SQUIDS

garlic, parsley, white wine, lemon

12,00

VEAL CARPACCIO

arugula, capers, olive oil, parmesan

13,00

STEAK TARTARE

mustard, capers, LT yolk, toasted sourdough bread

16,00

MEAGRE CEVICHE

leche de tigre, sweet potato pure

16,00

SOUP OF THE WEEK

5,00

FISH BROTH

chifferini, grilled meagre,
homemade chilli flakes, coriander

9,00

SALADS

SEASONAL SALAD

8,⁰⁰

BURRATA SALAD

tomato, fresh oregano "piso", pangrattato

13,⁰⁰

OCTOPUS AND GREEN SAUCE

octopus, green sauce and toasted bread

16,⁰⁰

ON THE OVEN

PIZZA DOUGH

olive oil, "fleur de sel", garlic, oregano

6,⁵⁰

PIZZA DOUGH WITH CHEESE

olive oil, garlic, oregano,
mozzarella fior di latte

8,⁰⁰

SPINACH ROTOLI

mozzarella fior de latte, gorgonzola,
spinach, red onion

13,⁰⁰

PIZZA DOUGH WITH BURRATA

olive oil, garlic, oregano, ox heart tomato, burrata

14,⁰⁰

HAM ROTOLI

mozzarella fior di latte,
gorgonzola, ham

14,⁰⁰

RICOTTA ROTOLI

mozzarella fior di latte,
homemade ricotta, spicy salami

14,⁰⁰

SPICY SALAMI ROTOLI

mozzarella fior di latte,
gorgonzola, spicy salami

14,⁰⁰

BOARDS AND FOCACCIAS

CHEESE BOARD

s. Jorge cheese, spicy pecorino,
scamorza, Seia cured sheep's cheese,
pizza dough, stout reduction, fig jam

18,00

MIXED BOARD

portuguese "salpicão", prosciutto ham,
pistachio mortadela,
S. Jorge cheese, spicy pecorino,
Seia cured sheep's cheese,
pizza dough, walnuts

18,00

VEGETARIAN FOCACCIA

straciatella, olives,
roasted pepper and watercress

12,00

PROSCIUTTO FOCACCIA

prosciutto ham, arugula,
homemade ricotta

12,00

ARTISANAL FRESH PASTAS

SWEET POTATO GNOCCHI

broccolini, almond, sun dried tomato, gorgonzola

16,00

CASARECCE BOLOGNESE

ox ragu, pangrattato, parmesan

17,00

LINGUINE ALLA CARBONARA

guanciale, egg yolk, pecorino romano

17,00

ARTISANAL LASAGNA

beef ragu, whole wheat flour béchamel,
mozzarella

18,00

RIGATONI AL GAMBERI

prawns, spinach

19,00

FISH

"BRÁS" SALTED CODFISH

onions, parsley, olive dust

16,00

GRILLED MEAGRE

coriander rice

18,00

OCTOPUS RICE

slow cooked octopus, garlic, smoked pepper,
red bell pepper, creamy rice

20,00

GRILLED OCTOPUS

cabbage, black eyed peas, "chouriço" "migas",
LT egg yolk

26,00

MEAT

GRILLED SKIRT STEAK

sweet potato, watercress, homemade chilli powder
17,00

SIRLOIN ROAST BEEF

matchstick potatoes, turnip greens puree, meat jus
21,00

VEAL SIRLOIN (2 PAX)

+/- 500g. Chose 3 sides
45,00

DRY AGED BONE IN RIBEYE (2 PAX)

+/- 900g. Chose 3 sides
60,00

SIDES

WHITE RICE

4,00

TURNIP GREENS PUREE

4,00

HOMEMADE FRENCH FRIES

4,00

SEASONAL SALAD

4,00

WOOD FIRE PIZZAS

MARGUERITA AND KIDS MARGUERITA

DOP San Marzano tomato sauce, mozzarella fior di latte, basil
13,00 | 8,00

BOCCA

DOP San Marzano tomato sauce, mozzarella fior di latte,
arugula, cherry tomatoes, parmesan
15,00

SICILIANA

DOP San Marzano tomato sauce, mozzarella fior di latte,
bacon, cherry tomatoes, red onion
15,00

WOOD FIRE PIZZAS

VEGETARIAN

DOP San Marzano tomato sauce, mozzarella fior di latte,
red onion, sundried tomatoes, olives, basil

15,00

DIAVOLA

DOP San Marzano tomato sauce, mozzarella fior di latte,
spicy salami

16,00

HAWAI

DOP San Marzano tomato sauce mozzarella fior di latte,
ham, pineapple

16,00

"RÚSTICA"

DOP San Marzano tomato sauce, mozzarella fior de latte,
mushrooms, ham

16,00

4 FORMAGGI

mozzarella fior di latte, homemade ricotta,
gorgonzola, scamorza

16,00

CALZONE PARTENOPE

DOP San Marzano tomato sauce, mozzarella fior di latte,
ham, spicy salami, egg

17,00

PROSCIUTTO FUNGHI

DOP San Marzano tomato sauce, mozzarella fior di latte,
mushrooms, prosciutto ham

17,00

TRUFFLED MUSHROOMS

scamorza, mushrooms, olive and truffle cream

17,00

BURRATA PROSCIUTTO

DOP San Marzano tomato sauce, mozzarella fior di latte,
tomato, S. Jorge cheese, arugula, pesto,
burrata DOP, prosciutto ham

21,00

DESSERTS

LAMINATED FRUIT

orange

4,00

pineapple

5,00

"NATAS DO CÉU"

cream, yolk custard, lemon curd,
homemade "bolacha maria"

6,00

"ABADE PRISCOS" PUDDING

whey caramel, orange

6,00

LIME PIE

chocolate "Maria" cookie, condensed milk, lime

6,00

ARTISANAL ICE-CREAM

chose 2 flavours

after eight, vanilla, salted caramel,
chocolate, strawberry, tangerine

6,00

COFFEE PANNACOTTA

honeycomb, brownie, coffee syrup,
coffee foam, blueberries

7,00

COCOA

chocolate "marquise", ganache,
mousse and crumble,
after eight ice-cream

8,00
