



Fresh off the boat

Sardine Bruschetta	6,00
<i>Sardines - Cornbread Bruschetta - "Remos" Sauce</i>	
Crustacean Ravioli	12,00
<i>Crab Filling - Crab Bisque</i>	
Coast Fish Ceviche	14,00
<i>Fish from the Market - "Leche de Tigre" - Red Onion - Toasts</i>	
Tuna "Pica-pau"	13,50
<i>Tuna Loin - Portuguese Sauce - Pickled Red Onion</i>	
Swordfish Carpaccio	12,00
<i>Smoked Swordfish Loin - Citrus Yogurt Sauce - Lemon and Pepper Caviar</i>	
Octopus "à Remos"	12,50
<i>Octopus Tentacle - Octopus Pil Pil - Wakame Seaweed</i>	



Couvert

Seaweed Butter	1,50
Virgin Olive Oil and Balsamic Vinegar	1,20
Marinated Galician Olives	2,00
Bread Basket	3,50



Harvest & Land

Scrambled eggs with "Farinheira"	7,50
<i>Creamy Eggs -typical sausage "Farinheira" DOM CASEL - Granny Smith Apple</i>	
Burrata salad	9,00
<i>Burrata Heart - Orange - Fennel</i>	
Beef "Pica-pau"	13,50
<i>Beef Rump - Sage Sauce - Iberian Ham Crumble</i>	
Sautéed Asparagus *Vegan	8,00
Grilled Artichokes *Vegan Available	8,50
<i>Yogurt and Mint Dressing</i>	
Sautéed Mushrooms *Vegan	7,50
<i>Selection of Wild or Mixed Mushrooms Based on Market Availability</i>	
Chevre	8,00
<i>Baked Arrábida Goat Cheese with Floral Honey and Toast</i>	

If you have any concerns about food allergies, please inform the waiter prior to placing your order.

PRICES IN EUROS INCLUDING VAT AT THE CURRENT LEGAL RATE



Seafood

Market-dependent availability



Main Course

Confit Duck Leg	17,00
<i>Confit Duck Leg - Oven Baked Rice with Foie Gras</i>	
Grouper Rice	22,50
<i>Carolino do Tejo Rice - Grouper from Our Coast</i>	
Confit Codfish	19,50
<i>Ribeiralves Cod Loin, aged 9 months - Chickpea Purée - Black Olive Crumble - Spinach</i>	
Truffle Gnocchi <i>*Vegan Available</i>	16,50
<i>Mushrooms - Pumpkin Gnocchi - Truffle Cream - "Parmigiano Reggiano"</i>	
Roasted Fish Selection	*
<i>*Verify availability and pricing</i>	
Meat Selection	*
<i>*Verify availability and pricing</i>	

Clams "à Bulhão Pato"	16,50
<i>Garlic - Coriander - Lemon</i>	
Cockles "à Espanhola"	9,00
<i>Onion - Tomato</i>	
Razor Clams	12,00
<i>Garlic - White Wine</i>	
Mussels Tarantina	9,00
<i>Tomato - Piri-piri - Garlic</i>	
Coastal Shrimp (Price per KG)	120,00
<i>Boiled</i>	
Barnacles (Price per KG)	70,00
<i>Boiled</i>	
Spiny Murex (Price per KG)	75,00
<i>Boiled</i>	
"3 Tristes Tigres"	21,50
<i>Tiger Shrimp Cal. 10/15, Roasted</i>	
Fried Shrimp	12,00
<i>Spicy Beer Sauce</i>	
Oyster (unit)	3,00
<i>*Mignonette available</i>	



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