



ENTRADAS STARTERS

Sopa do Dia Vegetable soup made fresh daily	3.00€
Couvert Pão variado, azeitonas, patê de abum e manteiga Assorted bread, olives, tuna paté and butter	3.00€
Pastéis de Bacalhau Codfish cakes	6.50€
Tábua de Queijos Seleção de 3 queijos de vaca aromatizados acompanhados de frutos secos Selection of 3 flavored cow cheeses accompanied by dried fruits	6.00€
Tábua de Presunto Smoked ham platter	7.00€
Tábua Mista Presunto e salpicão de Vinhais, paio de porco preto, seleção de 3 queijos aromatizados, doce de abóbora acompanhada de frutos secos Smoked sausages from Vinhais, smoked pork sausage, selection of 3 flavored cheeses and pumpkin jam accompanied by dried fruits	15.00€
Amêijoas à Bulhão Pato Amêijoas salteadas em azeite com alho, coentros, pimenta e limão Sautéed clams in olive oil with garlic, coriander, pepper and lemon	8.00€
Pimentos Padrão Pimentos padrão salteados em azeite Peppers sautéed in olive oil	6.00€
Camarão ao Alho Camarões salteados em azeite e alho Sautéed prawns in olive oil and garlic	11.00€



CARNE MEAT

Alheira de Mirandela Alheira assada no forno acompanhada com grelos salteados e batata à murro Traditional meat sausage roasted in the oven accompanied with sautéed turnip greens and baked potatoes	9.50€
Carne de Porco à Alentejana Carne de porco, amêijoas, batata frita e pickles em marinada Combination of pork and clams, with potatoes and pickles	8.50€
Plumas de Porco Preto Com Migas de Broa Plumas de Porco Preto grelhadas acompanhadas por Migas de feijão frado com couve e brasa Grilled Iberian Pork accompanied with crust of corn bread, black bean and cabbage	12.00€
Bife à VIME Bife de lombo servido com molho de 3 pimentos e acompanhado com batata doce Sirloin steak dressing with pepper sauce and accompanied with sweet potatoes	14.00€
Panadinhos com Arroz de Feijão Breaded turkey steaks accompanied by rice with beans	8.00€
Arroz de Pato Rice with shredded duck	8.50€
Bifinhos de Perú com molho de Natas e Cogumelos Turkey steaks with cream sauce and mushrooms	9.00€
Francesinha A francesinha tem a forma de um sanduiche e é constituída por linguiça, salsicha fresca, flampe e bife de carne de vaca, coberto com queijo posteriormente derretido. É guarnecida com um molho à base de tomate, cerveja e piri-piri. Portuguese sandwich originally from Oporto, made with bread, well-cured ham, 'linguiça', fresh sausage like chigolada, steak and covered with melted cheese and a hot thick tomato and beer sauce	8.00€
Meia Francesinha Half 'Francesinha'	7.00€
Francesinha Especial Francesinha acompanhada com ovo estrelado (na topa do sanduiche) e batatas fritas 'Francesinha' accompanied with fried egg (on top of the sandwich) and chips	12.00€



SALADAS SALADS

Vegetariana VEGETARIAN Mistura de alfaces com rúcula, tomate cherry, cenoura, pepino, beterraba, abacate, azeitonas, coji e cebola caramelizada. Temperado com azeite e redução de vinagre balsâmico. Mixture of lettuces with arugula, cherry tomato, carrot, cucumber, beet, avocado, olives, cashew and caramelized onion. Dressing with olive oil and reduction of balsamic vinegar	11.00€
Frango CHICKEN Mistura de alfaces com rúcula, frango, queijo parmesão, tomate cherry, croutons e azeitonas. Temperado com molho César Mixture of lettuces with arugula, chicken, parmesan cheese, cherry tomato, croutons and olives. Dressing with Caesar sauce	12.00€
Atum TUNA FISH Mistura de alfaces com rúcula, atum, ovo cozido, tomate cherry, cenoura, croutons e azeitonas. Temperado com azeite e redução de vinagre balsâmico. Mixture of lettuces with arugula, tuna fish, boiled egg, cherry tomato, carrot, croutons and olives. Dressing with olive oil and reduction of balsamic vinegar	12.00€
Queijo Fresco e Presunto FRESH CHEESE AND SMOKED HAM Mistura de alfaces com rúcula, queijo fresco, presunto, tomate cherry, croutons, azeitonas e nozes. Temperado com azeite e redução de vinagre balsâmico. Mixture of lettuces with arugula, fresh cheese, smoked ham, cherry tomato, croutons, olives and walnuts. Dressing with olive oil and reduction of balsamic vinegar	13.00€
Salmon SALMON Mistura de alfaces com rúcula, salmão fumado, queijo magarela, tomate cherry, croutons e azeitonas. Temperado com sumo de limão e redução de vinagre balsâmico. Mixture of lettuces with arugula, smoked salmon, magarela cheese, cherry tomato, croutons and olives. Dressing with lemon juice and reduction of balsamic vinegar	14.00€



PEIXE FISH

Filetes de Polvo com Arroz do mesmo Filetes de polvo panados acompanhados com arroz de polvo molandra Breaded octopus fillets accompanied with octopus rice	14.00€
Polvo à Lagareiro Polvo assado no forno, regado com azeite e acompanhado com grelos salteados e batata à murro Octopus roasted in the oven, drizzled with olive oil and accompanied with sautéed turnip greens and baked potatoes *entre 15 a 20 min / between 15 to 20 min	18.00€*
Filetes de Pescada Filetes de pescada acompanhados de arroz de tomate molandra Hake fillets accompanied by tomato rice	9.00€
Filetes de Dourado Filetes de dourado no forno acompanhados de arroz de grelos Filet of gilt in the oven accompanied by turnip greens rice	13.00€
Bacalhau à Brás Bacalhau desfiado, batatas, ovo e cebola Shreds of salted cod, onions and thinly chopped fried potatoes, all bound with scrambled eggs	9.00€
Bacalhau com Natas Bacalhau desfiado envolvido num refogado de cebola junkamenie com batatas fritas, molho bechamel e natas, que vai ao forno gratinar Cod with cream - shreds of salted cod oven baked, onion, diced potato and cream	10.00€
Bacalhau à VIME Bacalhau gratinado no forno, temperado com molho de casa e acompanhado com batatas à murro Gratinated cod in the oven, dressing with house sauce and accompanied with baked potatoes	14.50€
Bacalhau à Braga Bacalhau frito, temperado com molho de cebolada e pickles e acompanhado com batatas à murro Fried cod, dressing with onion and pickles sauce and accompanied with baked potatoes	15.00€
Salmon no Forno Salmon assado no forno acompanhado com grelos salteados e batata à murro Salmon roasted in the oven accompanied with sautéed turnip greens and baked potatoes *entre 15 a 20 min / between 15 to 20 min	14.00€*