



## Menu by Chef Felipe Salles

### COUVERT

SOURDOUGH, TOASTED CORN BREAD, FILO PASTRY ROLL WITH GOAT CHEESE CREAM AND HONEY FROM THE MOUNTAINS OF PORTUGAL, ROASTED RED PEPPER AND CHICKPEA PÂTÉ, PORTUGUESE CHORIZO ANTIPASTO 7.5

### STARTERS

LOW-TEMPERATURE COOKED BLACK PORK NECK, JAPANESE RICE, PURPLE SWEET POTATO, PORTUGUESE KALE CRISPS, PICKLED RED ONION, SESAME SEEDS, MOLHO TARÊ 14

CHESTNUT CREAM, WILD MUSHROOMS, TRUFFLE OIL (V) 8

DUCK RICE ARANCINI, ORANGE REDUCTION, THYME AIOLI 8.5

BRÁS DE BACALHAU, CRISPY POTATO CHIPS, CURED EGG YOLK, CORIANDER FOAM 9

WARM SQUID SALAD, GARLIC ROASTED POTATOES, CONFIT TOMATOES, MICROGREENS 9.5

EGGPLANT TIMBALE, ROASTED TOMATOES, FETA EMULSION, BASIL PESTO (VG) 8.5

### MAINS

STEWED VEAL IN PORT WINE AND CINNAMON, RUSTIC CHARCOAL ROASTED POTATOES 15

VEAL LOIN, CELERY ROOT PURÉE, BABY VEGETABLES, PEPPERCORN SAUCE 15

GRILLED FISH FILLET, GRILLED CORN AÇORDA, PARSLEY SAUCE 14

LAMB CHOP, GRILLED CARROTS, WALNUT FAROFA, TZATZIKI SAUCE 17

VEGETABLE FEIJOADA, OLIVE OIL FOAM, CORIANDER (VG) 14

### SHARERS

SLOW-BRAISED PORK RIBS, SAFFRON COUSCOUS, GRILLED VEGETABLES 45

FISH OF THE DAY, RATATOUILLE, GRILLED BROCCOLI P.O.D.

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