

Menu



Starters

"Huevos Rotos" with Cured Ham - 9 €

(Fried potatoes, spicy mayonnaise, cured ham and sous vide eggs)

Shrimp with Garlic and Brandy - 15€

(Shrimps sautéed with garlic, brandy and butter)

Clams Marinière with Toasted bread - 12€

(Clams sautéed in garlic, shallot, parsley and creme fraiche)

Pig Croquettes with Spicy Mayonnaise | 4 un - 7,50€

Seabass Crudo - 13,50 €

(100gr cured seabass, almonds, pickled grapes, tobiko fish eggs and ponzu sauce)

Beef tartar Taco with Egg yolk purée and "São Jorge" Portuguese Cheese | 1un - 10€

(100gr of beef tartar, corn taco, egg yolk puree, "São Jorge" Portuguese cheese)

Vegetable Soup - 3 €

Main dishes

Cod and Seaweed Risotto - 15,50€

(Cod risoto, sea lettuce powder and nori seaweed)

Croaker, Potato, Grilled Cabbage and Butter Sauce - 17€

Sea Rice - 19€

(Rice cooked with peppers, onion and garlic, shrimp, fish and nori seaweed)

Octopus with grilled pepper Sauce, Roasted Potatoes, Tomato and Shallot - 21,50€

(Oven baked octopus, cherry tomatoes and shallot confit and grilled pepper sauce)

Rump Steak , Wild Mushroom Risotto and Red Wine Sauce - 21,50€

(150gr steak)

Oven Duck Rice with Parsley Mayonnaise and Black Pig Sausage - 18€

Flower Garden Meat Board - 55€

(Rump steak, pig secretos and picanha with fried potatoes and salad)

Menu



Vegetarian

Asparagus and Wild Mushroom Risotto - 17€

(Green asparagus and wild mushroom risotto with truffle oil)

Cauliflower Steak, Onion, Walnuts and Teriyaki Sauce - 14€

(Grilled cauliflower, roasted cauliflower purée, onion confit, walnut pickles and teriyaki sauce)

Salad

Parisian Cured Ham Salad - 11,50€

(Iberian salad, homemade pickles, cured ham, boiled egg and walnuts)

Children's Menu (Until 12 years old)

Vegetable Soup

Grilled chicken fillet with rice and chips or Fish nuggets with rice and chips

Scoop of ice cream (Vanilla, Chocolate, Strawberry) or Fruit Salad - 12€

Desserts

Piña Colada - €5.50

(Grilled pineapple, coconut toffee, toasted coconut , rum granita and mint)

Chocolate and hazelnut Brownie with Vanilla ice cream - 8€

(Chocolate and hazelnut brownie , salted caramel toffee, vanilla ice cream)

Apple tarte tatin with Homemade whipped cream - 7€

Peanut mousse with Cinnamon and Chilli Crumble - 6€