COUVERT

Butter,

Spiced 'Galega' Olives

Chicken and roasted pepper pâté

Bread

2,50€ (price per person)

'Esporão' Olive Oil

2€

Cow Cheese with Pepper and Garlic

3,5€

'Azeitão' Cheese 'dop'

8€

Dose of Bread

1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive oil

3€

'Alheira' Croquettes

8€ (4 units) - 1,8€ (unit)

Cured Iberian Ham

1Δ€

Cured Iberian Ham and 'Azeitão' Cheese

'dop'

18€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toast

9€

Vegetable Minnows

With spicy mayonnaise

8€

'Pastelão'

With eggs, ham, onion, and parsley

8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise

12€

Mussels With Garlic

11€

Scallops

With arugula and pesto

14€ (6 units) - **3**€ (unit)

MAIN COURSES

(PLATE AND PRICE BY PERSON)

Codfish with Corn Bread

With roasted potatoes and savoy cabagge.

Cod Confited in Olive Oil

With chickpea purée and cornbread

27€

Gratinated Roasted Octopus with 'São

Jorge' Cheese (Azores)

With mashed potatoes mixed with olives

Tuna

Fresh tuna with sesames crust, sweet, mashed potatoes and sautéed vegetables

20€

Sea Rice

With gilt-head bream, prawns, mussels, and peppers

22€

Mushroom Risotto

17€

Flamed Big Shrimp

With linguine sautéed in olive oil, garlic, thyme, fresh chilli and coriander.

Iberian Black Pork Secrets

With sautéed galician kale with crumbled cornbread and sautéed potatoes

18€

Oxtail

With brased large beans

20€

Black Iberian Pork Cheek

With large pasta

22€

Portuguese Style Steak

Approx. 200 Gr, with mustard sauce, ham and sliced

fries

19€

Beef Entrecôte (2 pax)

Approx. 750 Gr, with dry fruits rice

48€

Extra Portion

Rice, potato, sprouts, mashed potatoes

EXTRA TAX

Extra plate for meal sharing

6€

HOURS OF OPERATION: 12pm ÀS 03pm – 07pm ÀS 11pm KITCHEN HOURS: 12pm ÀS 02pm - 07pm ÀS 10pm

DESSERTS

'Mil-folhas' of Red Fruits

Phyllo dough with red fruits and Chantilly and egg's cream

6€

Pineapple

With Madeira wine reduction, peppermint and pink pepper

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand $\ensuremath{6\ell}$

Cream Milk

With ice cream ball

6€

Perdition Love

With serra cheese paste, pumpkin jam and toasts 7€

Ice Cream Ball

Unit vanilla, lemon

3€

No plate, food or beverage product, including the couvert, can be charged if not requested by the customer or it is unusable.

This menu may contain allergenic products or substances. For more information on the mentioned products, please contact our associates.



CASA VIRTUDE



Reviews from millions of Tripadvisor travellers place this Restaurant in the top

10% worldwide.