

D.A.S.A.U.

RESTAURANTE & LOUNGE

Welcome to Dasau 6,00€

Bread | pickled olives, garlic, and cornichons | compound butter | extra virgin olive oil

Soup of the Day 3,50€

Please ask your server for more information

To Share

Tomato and Strawberry 14,00€

Tomato and strawberry salad | marinated Terrincho cheese | oregano

Padrón Peppers 7,00€

Sautéed with extra virgin olive oil | garlic | thyme | flor de sal

Octopus 22,00€

Lightly braised octopus | potato foam | watercress | extra virgin olive oil
garlic and smoked paprika sauce | roasted pepper cream

Shrimp 16,00€

Shrimp sautéed in curry sauce | puffed rice

Codfish 21,00€

Cod confit | Iberian choriço chickpea and cod tongues stew | roasted pepper cream

Crab 19,00€

Bola de berlim doughnut | crab cream | avocado cream | spring onions | dehydrated sea lettuce

Broken Eggs 17,00€

Fried quail eggs | shoestring fries | 30 month old cured duroc prosciutto
s Sautéed mushrooms | truffled cheese sauce

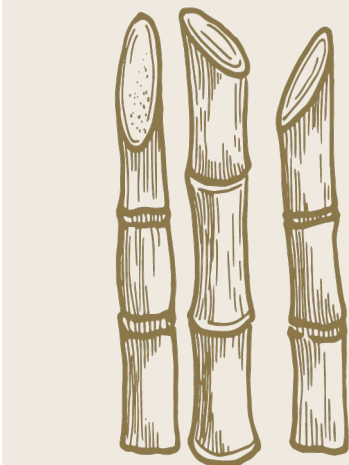
Croquettes 16,00€

House made oxtail and veal croquets | truffle mayo

Beef 20,00€

Sous vide beef cheek | celery puree | braised carrots | green apple

Se é alérgico a algum dos produtos a seguir indicados, por favor contacte os nossos colaboradores: cereais que contêm glúten, crustáceos, ovos, peixes, amendoins, soja, leite (incluindo lactose), frutos de casca rija, aipo, mostarda, sementes de sésamo, dióxido de enxofre e sulfitos, tremço, moluscos. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado (conforme Decreto-Lei 10/2015). Este estabelecimento possui livro de reclamações. Para mais alguma informação, solicite-a junto de um dos nossos colaboradores.



Prego 18,00€

Tenderloin steak sandwich | bolo do caco bread | prosciutto | garlic and herb butter | mustard | hand-cut fries

Cheese and Charcuterie board 18,00€

Selection of Portuguese cheeses | Iberian salami | Iberian chourizo | 30 month old cured duroc Prosciutto
house made compote | caper berries | bread crisps and grissinis

Prosciutto board 18,00€

30 month old cured duroc prosciutto | caper berries | bread crisps and grissinis

More composed...

Asparagus Rice 30,00€

Arborio rice | asparagus | São Miguel Island cheese

Seafood Rice 50,00€

Arborio rice | diced fish | mussels | clams | shrimp

Grilled Meats

please ask your server for more information

Side Dishes 4,00€ ea.

Hand-cut fries | Sweet potato purée
Sautéed mushrooms | Heirloom tomato salad

To sweeten your palate

Chocolate 9,00€

Warm chocolate cake | chocolate ice cream

Abade de Priscos 8,00€

Abade de Priscos pudding | raspberry puree | fresh raspberries | raspberry sorbet | lime

Goat Cheese and Pumpkin 6,00€

Goat cheese ice-cream | house made pumpkin compote | caramelized almonds

Terrincho Cheese 8,00€

Cheese made from "churra" sheep | quince marmalade | fresh apple | walnuts

Ice-Cream 3,50€

Please ask your server for more information

