

Petiscos & Entradas

Vieras Gratinadas 13.95€

vieras gratinadas com queijo Emmental em molho Armoricaine

Ceviche de Bacalhau 7.50€

bacalhau marinado no seu tradicional *leche de tigre* com tostas do Chef

Tataki de Atum 15.50€

atum selado, sementes de sésamo e *dashi* de miso

Carpaccio de Polvo ^{GF} 9.75€

com *pico de gallo* e vinagrete de coentros

Camarão ao Alho ^{GF} 12.95€

com coentros, alho e azeite Alentejano

Tiras de Lula Frita 5.95€

com molho *aioli*

Moules & Frites 8.25€

mexilhões fritos em vinho branco e cebola com batatas fritas caseiras

Croquetes de Presunto *Pata Negra* 8.00€

com maionaise de caril

Pica Pau do Lombo 12.95€

pedaços de lombo de novilho, pickles, azeitona e cerveja

Estaladiço de Queijo ^v 7.25€

queijo de cabra com mel e noz enrolado numa massa estaladiça

Mousse de Pato 6.45€

mousse de pato numa tosta alentejana com cebola caramelizada em compota de maçã

Húmus de Pimentos Vermelhos ^{VVG} 5.50€

puré de grão e pimentos vermelhos assados com tostas do Chef

Empadas Caseiras (1) 1.95€

vegetais, frango, atum

Rissóis (1) 1.65€

camarão e pescada

Cogumelos Recheados 5.95€

delicioso recheio de bacon, queijo e alho

Queijos curados ^v 4.95€

com *crackers* e doce caseiro

Sopas

4.5€

Sopa de Cenoura com Queijo
de Cabra v

Sopa de Tomate com Ovo
Escalfado v

Sopa de Cebola Gratinada

Ovos

Omelete de Queijo v 5.95€

Omelete de Camarão 9.95€

Omelete de Cogumelos
Selvagens v 6.95€

Huevos Rotos 8.00€

Ovos com Farinheira 8.00€

Saladas

Tomate, Abacate e
Mozzarella v 7.50€

Laranja, Queijo de Cabra,
Nozes, Mel e Folhas Verdes v
8.50€

Salada de Legumes Salteados
V GF VG 12.00€

Salada *Caesar* 11.00€
com frango + 2.50€
com salmão + 3.50€

Massas & Arroz

Tagliatelli de Salmão 15.00€
envolto em natas, cebola e alho francês

Risotto de Cogumelos
Selvagens v 17.00€
com azeite de trufa e queijo Parmesão

Mac&Cheese v 12.00€
Massa Chifferini envolta em molho de
natas, queijo e azeite de trufa

Principais

Bife do Lombo (220 grs) GF

20.50€

frito na frigideira com um salpico de vinho branco

Lombinhos de Porco Preto com Alho GF

18.50€

Frito na frigideira com azeite Alentejano e alho

Lombo de Bacalhau 16.50€

Confitado em azeite Alentejano com feijão branco e chouriço

Raia Alhada 14.00€

cozinhada em azeite, muito alho e coentros com batatas cozidas

Lombo de Porco Recheado

16.00€

lombo de porco recheado com ameixas e pinhões maridados em vinho do porto, cozinhado a baixa temperatura

Feijoada de Choco 14.50€

Caril Verde Tailandês 12.95€

bocados de peito de frango cozinhados em caril verde Tailandês

Entrecôte (600 grs - 2pax)

37.50€

entrecôte braseado com manteiga de ervas e molho de cogumelos selvagens (medio-mal/ mal)

Bife Tártaro (250 grs) 25.00€

carne do lombo, picada à mão, temperada com vinagrete de mostarda caseiro

Extras

Ovo Estrelado v 1.50€

Esparregado v 4.00€

Salada Verde, Tomate Seco e Queijo Parmesão v 4.00€

Chips Caseiras v GF VG 3.50€

Arroz Jasmim v GF VG 2.50€

Batata Dauphinoise v 3.50€

Salada Montanheira v GF VG

2.50€



Sobremesas

5.00€

Delicia de Chocolate v

Torta de Laranja v

Tarte de Limão Merengada v

Creme Brulée v

Salada de Laranja com Hortelã e Gengibre v GF VG

Fruta do dia v GF VG

Seleção de Gelados e Sorbets Caseiros

Por favor informe-se dos sabores disponíveis com a nossa equipa

~~~~~

## Appetisers & Starters

### Scallops au Gratin 13.95€

with emmental cheese and armoricaine sauce

### Cod Ceviche 7.50€

uncooked cod marinated in traditional tiger's milk (leche de tigre) with Chef's toasts

### Tuna Tataki 15.50€

seared tuna with sesame seeds and miso *dashi*

### Octopus Carpaccio <sup>GF</sup> 9.75€

with *pico de gallo* and coreander vinaigrette

### Garlic Prawns <sup>GF</sup> 12.95€

with coreander, garlic and Alentejo olive oil

### Fried Squid Strips 5.95€

with aioli sauce

### Moules & Frites 8.25€

pan fried mussels with onion and white wine served with homemade chips

### Iberian Smoked Ham Croquettes 8.00€

with curried mayonnaise

### Fillet Steak "Pica Pau" 12.95€

diced fillet steak with pickles, olives and beer sauce

### Goat Cheese Strudel <sup>v</sup> 7.25€

goat cheese with honey and walnuts wrapped in a crunchy dough

### Duck Mousse 6.45€

on an Alentejo toast with onions caramelized in apple jam

### Red Pepper Humus <sup>V VG</sup> 5.50€

chickpeas and roasted red peppers puree served with Chef's toasts

### Homemade Portuguese Pies (1un) 2.90€

vegetables, chicken, tuna

### Stuffed Mushrooms 5.95€

filled with a delicious bacon, garlic and cheese stuffing

### Matured Cheeses <sup>v</sup> 4.95€

with crackers and homemade jam



## Breads

### **Prego 12.00€**

traditional sirloin steak sandwich served with homemade chips

### **Bifana 7.00€**

traditional pork sandwich served with homemade chips

### **Beef Burger (200 grs) 14.00€**

with cheddar cheese and smoked bacon and homemade chips

### **Chicken Burger 10.95€**

with *Caesar* sauce and homemade chips

### **Tuna Paste Sandwich 7.95€**

with lettuce, tomato, onion and boiled egg

### **Garlic Bread v vg 2.95€**

### **Salmon Hamburger 12.00€**

with mustard and honey sauce and homemade chips

### **Hot-Dog 7.00€**

~~~~~



Desserts

5.00€

Chocolate Delight v

Orange Roll v

Lemon Pie with Meringue v

Creme Brulée v

Orange Salad with Mint v GF VG

Fresh Fruit Selection v GF VG

Our Selection of Homemade Ice-Creams and Sorbets

~~~~~

## Mains

**Fillet Steak (220 grs)** <sup>GF</sup> 20.50€

pan fried with a dash of white wine

**Iberian Pork Loins** <sup>GF</sup> 18.50€

pan fried in Alentejo olive oil and garlic

**Cod Loin** 16.50€

confit in Alentejo olive oil with sauted  
potatos and chourizo

**Garlic Stingray** 14.00€

cooked in olive oil, lots of garlic and  
coriander with boiled potatos

**Stuffed Pork Loin** 16.00€

slow cooked pork loin stuffed with plums  
and pine nuts marinated in port wine

**Squid Feijoada** 14.50€

**Thai Chicken Green Curry**  
12.95€

diced chicken breast cooked in Thai Green  
Curry

**Entrecôte (600 grs - 2pax)**  
37.50€

braised entrecôte with a fresh herbs butter  
and a wild mushroom sauce (medium rare/  
rare)

**Fillet Steak Tartar (250 grs)**

25.00€

uncooked fillet steak, minced by hand,  
seasoned with a homemade mustard  
vinaigrette

## Side Orders

**Fried Egg** <sup>v</sup> 1.50€

**Mashed Spinach** <sup>v</sup> 4.00€

**Green Salad, Dried Tomato  
and Parmesan Cheese** <sup>v</sup> 4.00€

**Homemade Chips** <sup>v GF VG</sup> 3.50€

**Jasmin Rice** <sup>v GF VG</sup> 2.50€

**Dauphinoise Potatos** <sup>v</sup> 3.50€

**Montanheira Salad** <sup>v GF VG</sup> 2.50€

## Mains

**Fillet Steak (220 grs)** <sup>GF</sup> 20.50€

pan fried with a dash of white wine

**Iberian Pork Loins** <sup>GF</sup> 18.50€

pan fried in Alentejo olive oil and garlic

**Cod Loin** 16.50€

confit in Alentejo olive oil with sauted  
potatos and chourizo

**Garlic Stingray** 14.00€

cooked in olive oil, lots of garlic and  
coriander with boiled potatos

**Stuffed Pork Loin** 16.00€

slow cooked pork loin stuffed with plums  
and pine nuts marinated in port wine

**Squid Feijoada** 14.50€

**Thai Chicken Green Curry**  
12.95€

diced chicken breast cooked in Thai Green  
Curry

**Entrecôte (600 grs - 2pax)**  
37.50€

braised entrecôte with a fresh herbs butter  
and a wild mushroom sauce (medium rare/  
rare)

**Fillet Steak Tartar (250 grs)**

25.00€

uncooked fillet steak, minced by hand,  
seasoned with a homemade mustard  
vinaigrette

## Side Orders

**Fried Egg** <sup>v</sup> 1.50€

**Mashed Spinach** <sup>v</sup> 4.00€

**Green Salad, Dried Tomato  
and Parmesan Cheese** <sup>v</sup> 4.00€

**Homemade Chips** <sup>v GF VG</sup> 3.50€

**Jasmin Rice** <sup>v GF VG</sup> 2.50€

**Dauphinoise Potatos** <sup>v</sup> 3.50€

**Montanheira Salad** <sup>v GF VG</sup> 2.50€

## Sandwiches

### **Prego 12.00€**

servido com batatas fritas caseiras

### **Bifana 7.00€**

servido com batatas fritas caseiras

### **Hamburguer de Novilho (200 grs) 14.00€**

com queijo cheddar, bacon e batatas fritas caseiras

### **Hamburger de Frango 10.95€**

Com molho *Caesar* e batatas fritas caseiras

### **Sandwich de Pasta de Atum 7.95€**

Com alface, tomate, cebola e ovo cozido

### **Pão de Alho vvg 2.95€**

### **Hamburger de Salmão 12.00€**

com molho de mostarda e mel e batatas fritas caseiras

### **Hot-Dog 7.00€**

## Soups

4.5€

**Carrot Soup with Goat Cheese** v

**Tomato Soup with a Poached Egg** v

**Gratin Onion Soup** v

## Eggs

**Cheese Omelette** v 5.95€

**Mushroom Omelette** v 6.95€

**Prawn Omelette** 9.95€

**Huevos Rotos** 8.00€

**Scrambled Eggs with Portuguese Sausage** 8.00€

## Salads

**Tomato, Avocado and Mozzarella** v 7.50€

**Orange, Goat Cheese, Walnuts, Honey and Green Leafs** v 8.50€

**Roasted Veggie Salad** v GF VG 12.00€

**Caesar Salad** 11.00€

with chicken + 2.50€

with salmon + 3.50€

## Pastas & Rice

**Salmon Tagliatelli** 15.00€

involved in cream, onions and leek

**Mushroom Rissotto** v 17.00€

with wild mushrooms, truffle olive oil and Parmesan cheese

**Mac&Cheese** v 12.00€

Chifferini pasta involved in cream sauce, cheese and truffle olive oil



# \_\_\_Upon Request\_\_\_

On request - 24 hours in advance - V.P.

Rich Fish Soup

Monkfish & Prawn Rice

Octopus Rice

Salt-Baked Fish

Bread-Baked Fish

Caldeirada

Fish / Meat Cataplana

Lamb Stew

create your own Seafood Tasting

Choose from:

Loobster, Crayfish, Edible Crab, Barnacles, Tiger  
Prawns, Oysters, Wedge Clams, and Mussels

~~~~~



__Por Encomenda__

Faça o seu pedido com 24 horas de antecedência – P.V.

Sopa de Peixe rica

Arroz de Tamboril e Camarão

Arroz de Polvo

Peixe ao Sal

Peixe ao Pão

Caldeirada

Feijoada de Lulas

Cataplana de Peixe/Carne

Ensopado de Borrego

Crie a sua **Degustação de Marisco**

Escolha:

Lagosta, Lavagante, Camarão Tigre, Perceves, Sapateira,
Ostras, Conquilhas e Mexilhão

~~~~~