






COUVERT

PÃO / **BREAD** - 2  

MANTEIGA / **BUTTER** - 2  


MANTEIGA DO CHEF / **CHEF'S BUTTER** - 2,5 




AZEITONAS MARINADAS / **MARINATED OLIVES** - 2,5   



AZEITE E CREME BALSÂMICO / **OLIVE OIL AND BALSAMIC CREAM** - 2   

SALADINHA DE POLVO COM MINI TOSTAS / **OCTOPUS SALAD WITH MINI TOASTS** - 6  

ENTRADAS / APPETIZER

SOPA DE ALHO FRANCÊS, MANDIOCA, REPOLHO ROXO, LEITE DE COCO
+ TOSTA E QUEIJO DA ILHA SÃO MIGUEL / **LEEK SOUP WITH CASSAVA, RED CABBAGE,
COCONUT MILK + TOAST AND CHEESE FROM SÃO MIGUEL ISLAND** - 9 

SALADA DE TOMATE COM BURRATA, PESTO E NOZES / **TOMATO SALAD WITH
BURRATA, PESTO AND WALNUTS** - 15   

ESPARGOS GRELHADOS COM OVO B. T. E MOLHO HOLANDÊS E PESTO / **GRILLED
ASPARAGUS WITH LOW-TEMPERATURE EGG, HOLLANDAISE SAUCE AND PESTO** - 14  

TOSTA DE FOIE GRAS AO VINHO DO PORTO E CHUTNEY DE LARANJA / **FOIE GRAS
TOAST WITH PORT WINE AND ORANGE CHUTNEY** - 19 

SOBREMESA / DESSERT


CHEESECAKE DE FRUTOS VERMELHOS / **RED FRUITS CHEESECAKE** - 9

TIRAMISU DE PISTACIO / **PISTACHIO TIRAMISU** - 10

MOUSSE CHOCOLATE / **CHOCOLATE MOUSSE** - 8  

PUDIM FLAM COPO / **FLAN PUDDING** - 6  



BROWNIE COM GELADO / **BROWNIE WITH ICE CREAM** - 7

FRUTA LAMINADA - (LARANJA, KIWI E MAÇA) / **SLICED FRUIT - (ORANGE, KIWI, AND
APPLE)** - 7 

BOLO REDVELVET / **REDVELVET CAKE** - 6

BOLO DO DIA / **CAKE OF THE DAY** - 5

PRATOS MAR / FISH AND SEAFOOD

POLVO À CHEF- (LAGAREIRO) / CHEF'S OCTOPUS - 29€  



BACALHAU COM BROA E GRELOS EM MASSA FILO / CODFISH WITH CORNBREAD AND TURNIP
GREENS IN FILO PASTRY - 29 



ARROZ CREMOSO DE CAMARÃO / SHRIMP RICE - 23 

PAPARDELLE COM CAMARÃO E ESPINAFRES / PAPPARDELLE WITH SHRIMP AND SPINACH - 22

SALMÃO COM MOLHO TERIYAKI E CUSCUZ COM VEGETAIS / SALMON TERIYAKI SAUCE
AND COUSCOUS WITH VEGETABLES - 24€

PRATOS DE CARNE / MEAT DISHES



VITELA BRANCA COM PURÉ DE BATATA DOCE, CEBOLA CARAMELIZADA E AZEITE DE TRUFA
BRANCA / WHITE VEAL WITH SWEET POTATO PURÉE, CARAMELIZED ONION, AND WHITE
TRUFFLE OIL - 25  

PRESA DE PORCO IBÉRICO COM TOMILHO, BATATA, LEGUMES SALTEADOS / IBERIAN PORK
WITH THYME, POTATOES, AND SAUTÉED VEGETABLES - 28  

BORREGO ASSADO EM B.T. NA GUINNESS, COM PURÊ DE BATATA E CENOURA CARAMELIZADA /
SLOW-COOKED LAMB ROASTED IN GUINNESS, WITH MASHED POTATOES AND
CARAMELIZED CARROTS - 35

MAGRET DE PATO COM MAÇA AO VINHO DO PORTO E CASTANHAS / DUCK MAGRET WITH
APPLE IN PORT WINE AND CHESTNUTS - 28  

VEGETARIANO / VEGETARIAN

ARROZ CREMOSO DE COGUMELOS / MUSHROOM RICE - 22  

CARTA JANTAR DAS 18h ÀS 23:10h