





At Dá Cá Os Remos, we believe in simple, honest cooking, with no shortcuts. The ingredient is always the starting point, respect for the product is essential, and flavour speaks louder than any excess.

We are a petiscos house with a Portuguese soul and a creative vision on what comes to us from the sea, the land and tradition. We draw inspiration from our coast, time-honoured recipes and the culture of sharing at the table, reinterpreting classic flavours in a contemporary, relaxed way.

We value quality in everything we do: in the ingredients we choose, in the way we cook, and in how we welcome our guests. We believe in warm, attentive service without unnecessary formality, where guests feel comfortable, well looked after and at home.

Our team is always happy to guide choices, suggest pairings and make the dining experience smooth and easygoing.

We serve small plates designed to taste, enjoy and share, at an unhurried pace, shaped by conversation and togetherness.

For a complete meal, we recommend 2 to 4 petiscos per person.

Welcome to our home.

Sit back, share, and leave the rest to us.



couvert

<i>Bolo do Caco from Madeira (1)</i>	3.50
<i>Toasted Bolo do Caco with Garlic & Herb butter (1)</i>	4.00
<i>Marinated Galega Olives</i>	1.50
<i>Seaweed Butter (2)</i>	2.00
<i>Extra Virgin Olive Oil with Balsamic Cream</i>	1.50

Charcuteries

<i>Quintet of Portuguese Cheeses (1,2)</i>	14.00
<i>Varanegra 36-Month-Cured Acorn-Fed Ham</i>	18.00
<i>Barrancos Selection – (Paio, Loin, and Copita) (1)</i>	9.50
<i>Sertã Rice Blood Sausage</i>	8.00
<i>Pork Trotter and Ear Terrine</i>	4.00

finger food

<i>Duck Croquettes - 2 un. (1,3)</i>	7.00
<i>Black Pork Chorizo Croquettes - 2 un. (1,2,3)</i>	6.00
<i>Oxtail Pastry - 1 un. (1,2,3)</i>	5.50
<i>Dried Ray “Patanisca” - 2 un. (1,2,3,4)</i>	7.50
<i>Atlantic Seafood Rissóis - 2 un. (1,2,3,5)</i>	7.00
<i>Focaccia & Anchovies - 2 un. (1,4)</i>	5.50
<i>Sardine Bruschetta - 2 un. (1,4)</i>	6.00



from the sea

Yellowfin Tuna “Pica.pau” (1,4)	13.50
<i>Diced tuna, pickled red onion, and Portuguese-style garlic-cilantro sauce</i>	
Codfish Cheeks Confit (1,2, 3,4)	14.00
<i>Onion, shoestring potato, pink shrimp, carrot, and pil-pil sauce</i>	
Cured Fish Tartare (1,4,8)	15.50
<i>Local cured fish, wakame seaweed, and crispy wheat</i>	
Octopus “à Guilho” (4)	13.90
<i>Octopus fried with garlic, piri-piri and cilantro</i>	
Mackerel Fillets with Gremolade (5)	12.00
<i>Toasted Sourdought with Anchovy & Olive Tapenade</i>	

from the land

Grass-fed Beef “Pica.pau” (2)	14.00
<i>Grass-fed beef cubes, sage sauce, and ham crumble</i>	
Quail Soup (3)	7.50
<i>Roasted quail, alphabet pasta, and quail eggs</i>	
Gratinated Chèvre from Palhais (V) (1,2)	8.50
<i>Gratinated goat cheese with flower honey and toast</i>	
Scrambled Eggs with Farinheira (1,3)	8.00
<i>Creamy eggs, farinheira sausage, and Granny Smith apple</i>	
Carrot Tatin with Burrata & Nduja (1,2)	11.50
<i>Caramelized Carrot, Burrata, Honey, Ndujia & Chicória</i>	

side dishes

Rice - Baked Potatoes - Green Salad	3.50
Seasonal Vegetables - Sautéed Mushrooms	6.00



seafood

Oysters	3.00/Un
Clams “Bulhão Pato”	18.00
Pink Prawn “à Guilho”	12.50
Carabineiro Salt Baked (60gr - 200gr)	21.50/100gr
Costal Shrimp	12.00/100gr
Goose Barnacles	7.00/100gr
Tiger Shrimp (130gr - 500gr)	9.50/100gr
White Prawns from Algarve	9.50/100gr
Red Prawns from Algarve	13.00/100gr
Caramote Prawn from Algarve	10.70/100gr
King Crab Legs from Alaska (100gr - 500gr)	19.80/100gr
Periwinkles	7.10/100gr
Spiny Murex	8.30/100gr
Whelks	4.10/100gr
Spiny Lobster (on request)	* Market Price
Blue Lobster (on request)	* Market Price
Locust Lobster (on request)	* Market Price
Langoustine (on request)	* Market Price
Seafood Platter for two (mixed of seafood)	95.00



allergen list

1 – Contains Glúten | 2 – Contains Lactose | 3 – Contains Eggs
4 – Contains Fish | 5 – Contains Seafood | 6 – Contains Nuts
7 – Contains Celery | 8 – Contains Sésame

Dá Cá Os Remos does not guarantee that the food served has not come into contact with potential allergens. If you have any food allergies or intolerances, please inform your server.

No dish, food product or beverage, including couvert, may be charged if not requested by the customer or if it is unused.

Article 135, paragraph 3 of Decree-Law no. 10/2015 of January 16.

Prices in euros with VAT included at the legal rate in force.

Follow us in our social media

@remos.nazare

Your opinion is very important for us

osremos.nazare@gmail.com | 262 187 682

Av. Manuel Remígio Edf. Vila Mar, Bloco A, Loja 2b. | 2450-106, Nazaré