

Welcome to Dasau 6€
(Bread | pickled olives, garlic, and cornichons | compound butter | extra virgin olive oil)

Soup of the day
(Please ask your server for more information)

To Share

Mushrooms and chestnuts 16€
(Mix of shiitake and wild mushrooms sautéed with chestnuts | pumpkin purée | confit egg yolk | almonds)

Octopus 22€
(Lightly braised octopus | black garlic and potato foam | seasonal greens | smoked paprika, garlic and olive oil sauce | olive oil powder)

Shrimp 16€
(Shrimp sautéed in curry sauce | puffed rice)

Codfish 21€
(Sous vide cod loin with a olive purée crust | Iberian chouriço, cockle and broccoli rabe polenta | olive oil powder)

Crab 19€
(Savoury bola de berlim doughnut | crab cream | avocado cream | spring onions | dehydrated sea lettuce)

Broken eggs 17€
(Fried quail eggs | shoestring fries | 24 month old cured duroc prosciutto | sautéed mushrooms | truffled cheese sauce)

Croquettes 16€
(House made oxtail and veal croquettes | truffle mayo)



Iberian black pork 21€
(Slow-cooked Iberian black pork neck | chickpea, chestnut and mushroom stew | house-made heirloom pickled carrots)

Beef 25€*
(Dry aged beef tartare | grilled bone marrow | brioche bread | confit egg yolk | pickled mustard seeds | smoked olive oil)

Prego 18€
(Tenderloin steak sandwich | bolo do caco bread | prosciutto | garlic and herbed butter | dijon mustard | hand-cut fries)

Grilled goat’s cheese 17€
(Goat’s cheese cured in Alvarinho wine, lightly grilled | honey with nuts | pumpkin compote | bread crisps and grissinis)

Grilled sheep’s cheese 17€
(Buttery Alentejo sheep’s cheese, lightly grilled | honey with nuts | pumpkin compote | bread crisps and grissinis)

Prosciutto 18€
(24 month old cured duroc prosciutto| caper berries | bread crisps and grissinis)

Bresaola 22€
(24-month cured Asturian beef | caper berries | bread crisps and grissinis)

***Supplement 30g of imperial caviar 40€**



More composed

Mushroom, chestnut and seasonal greens rice 30€
(Arborio rice | boletus edulis mushrooms | fried chestnuts | seasonal greens | São Miguel island cheese)

Seafood rice 50€
(Arborio rice | fresh local fish | mussels | clams | shrimp)

Grilled meats
(Please ask your server for more information)

***Side dishes 4€ each**
hand-cut fries | sweet potato purée | sautéed mushrooms | sautéed mixed seasonal greens

To sweeten your palate

Chocolate 9€
(Warm chocolate cake | chocolate ice cream)

Abade de priscos pudding 9€
(Mandarin purée and segments | pomegranate | shaved almonds | green apple sorbet)

Goat cheese and pumpkin 7€
(Goat cheese ice-cream | house made pumpkin compote | caramelized almonds)

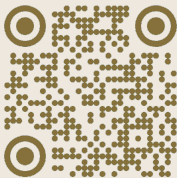
Terrincho cheese 8€
(Cheese made from "churra" sheep | quince marmalade | fresh apple | walnuts)

Ice-cream 4€
(Please ask your server for more information)



IVA INCLUIDO A TAXA LEGAL EM VIGOR

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, tremçoço, moluscos. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou lizado (conforme Decreto-Lei 10/2015). Este estabelecimento possui livro de reclamações. Para mais alguma informação, soligite-a junto de um dos nossos colaboradores.



“Alimentation is the cornerstone that allows us to acquire the humble condition of 'being' or 'being together'... Being joyful or angry, staying or leaving, laughing or becoming depressed for being nowhere, in the midst of all this the question arises! What are we going to eat? When we eat without thinking, we are nourishing ourselves, when we think about what we would like to eat, gastronomy takes place, the pleasure of eating... Having these two principles in mind, the journey is constant.

Fortunato da Câmara em “Os mistérios do Abade de Priscos”



rir ou depressão por se estar em algum lugar, e no meio disto tudo surge a
questão!

D.A.S.A.U.