



O Carlos

Tábua de Entradas | Snack board 15€

Pão | Bread 1,90€

ENTRADAS | STARTERS

Gambas à Guilho | Fried shrimps with garlic 12€

Casco de Sapateira | Stuffed Crab 12€

Mexilhão à Espanhola | Mussels with tomato and onion sauce 15€

Canivetes à Bulhão Pato | Pod Razor "à bulhão pato" 15€

Amêijoas à Bulhão Pato | Clams "à bulhão pato" 22€

Conquilhas à bulhão pato | Shells "à bulhão pato" 19€

PEIXE | FISH

Rascasso | Scorpion fish 70€/kg

Galo frito com arroz de amêijoas | John Dory
fried with clams rice 50€/kg

Dourada | Golden Bream 60€/kg

Robalo | Sea Bass 60€/kg

Cantaril | Blackbelly rosefish 48€/kg

Lulas | Squid 45€/kg

Chocos | Cuttlefish 19€/Dose

Linguado | Sole Fish 70€/kg

Salmonetes | Red Mullet 70€/kg

Cherne | Stone Bass 80€/kg

Barriga de Atum | Tuna Belly 80€/kg

Pregado | Turbot 75€/kg

Imperador | Alfonsino Beryx 90€/kg

Garoupa | Grouper 48€/kg

SUGESTÕES DO CARLOS | CARLOS'S SUGGESTIONS

Salada de Lagosta (Fresca) | (Fresh) Lobster Salad 45€

Lagosta Grelhada com molho de pimenta rosa | Grilled lobster with
pink pepper sauce 100€/kg

Caranguejo mole frito | Stuffed Crab 16€

Cataplana de Cherne com Lagosta | Cataplana with Stone Bass
and Lobster 70€

Vieiras | Scallops 15€



MARISCO | SEAFOOD

- Lapas | Limpets 16€
- Amêijoa Fina | Thin Clam 35€
- Navalheiras | Velvet Crab 50€/kg
- Lagostins | Langoustines 140/kg
- Carabineiros | Scarlet Shrimps 140€/kg
- Ostras | Oysters 22€/kg
- Santola | Spider Crab 40€/kg
- Sapateira | Crab 38€/kg
- Camarão ao Natural | Shrimps (Boiled) 35€/kg
- Percebes | Barnacles 65€/kg
- Lavagante Nacional | Portuguese Lobster 95€/kg
- Lagosta Nacional | Portuguese Crayfish 100€/kg
- Camarão de Espinho | Shrimps from Espinho 120€/kg
- Camarão Tigre | Tiger Shrimp 80€/kg

ESPECIALIDADES | SPECIALTIES 2 P

- Açorda de Marisco | Bread porridge and garlic with seafood 27€
 - Açorda de Lagosta | Bread porridge and garlic with shrimps and Crayfish 55€
 - Açorda de Lagosta Fresca | Bread porridge and garlic with shrimps and Fresh Crayfish 100€/kg
 - Canja de Amêijoas | Clams soup 25€
 - Arroz de Longueirão | Rice with pod razor clam 32€
 - Massada de Tamboril | Pasta with monkfish (soup) 40€
 - Feijoada de Marisco | Feijoada with seafood 27€
 - Feijoada de Búzios | Feijoada with whelk 27€
 - Arroz de Tamboril | Rice with monkfish and shrimps 42€
 - Arroz de Marisco | Rice with seafood 42€
 - Arroz de Lagosta | Rice with crayfish and shrimps 55€
 - Arroz de Lavagante Fresco | Rice with blue lobster 95€/kg
 - Arroz de Lagosta Fresca | Rice with fresh crayfish and shrimps 100€/kg
 - Massada de Cherne | Pasta with Stone Bass and shrimps (soup) 80€/kg
 - Cataplana de Cherne | Cataplana with fish Stone Bass 80€/kg
 - Cataplana Especial (cherne +/-300g, tamboril, lagosta) | 65€
 - Special Cataplana with Stone Bass +/-300g, monkfish, crayfish
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CARNE | MEAT

Bitoque 12€

Secretos de Porco Preto 14€

Plumas de Porco Preto 16€

Bife à Pimenta | Sirloin Steak with creamy peppercorn sauce 22€

Bife do Lombo | Sirloin Steak 22€

Bife «au champignon» | Sirloin Steak with creamy mushrooms sauce 22€

Tomahawk Vitela de leite | Tomahawk Milk Fed Veal 25€

Tomahawk com batata doce e legumes grelhados | Tomahawk with sweet potato and grilled vegetables 52€

ACOMPANHAMENTOS | EXTRA SIDE DISH

Arroz de amêijoas | Clams rice 12€

Arroz de percebes | Barnacles rice 15€

Arroz branco | Rice 2€

Batata frita | French Fries 2,50€

Salada Mista | Salad 5€

Legumes Cozidos | Vegetables 5€

Legumes Salteados | Sautéed Vegetables 8€