Restaurante Dourum

APPETIZER

From our sea

13.50 Octopus with pepper

10,50 Sauteed squid with tomato tartarus, chilli and parisey 12,50 Pan of shrimp with garlic, parsley and lemon

15,00 Grilled Tiger Shrimp with Fresh Herb Butter

10,50 Clams with olive oil, garlie, parsley and lemon 8.50 Steam Mussels

Codfish... Faithful friend

12,50 Carpaccio flavored with pink pepper 6.00 Cod cookies with olives 6,00 Cod dumplings and parsley

But that big can of ...:

4.00 Sardines in tomato 4.50 Sardines in condiments 4.50 Tuna in olive oil 4.50 Tuna in tomato 4.50 Pickled Mussels

6.00 Mackerel filletsin olive oil 5.50 Cod in olive oil

Cheese and Smoked

11,50 Ham, sausage or both ... 13.50 Assorted cheese and jam and fruit 14,50 Selección of cheese and sausages 7.50 Camembert in the oven whit Sauvignon blanc

From the Garden

2.50 Caldo verde 7.50 Gratin Portobelo with goat chesse and honey 8.50 Grilled green asparagus with fleur de sel 9.50 Vegetables parrilade 10,50 Salad of Tuna, Lettuce Mixture, Arugula, Boiled Egg, Tomato and Olives

10,50 Grilled Chicken Breast Salad, Lettuce Mix, Arugula, Tomato, Corn and Carrot

10,50 Mozzarella Cheese Salad, Lettuce Mixture, Arugula, Carrot, Apples, Bread Croutons

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Take a bran... toasted

7,50 Goat Cheese and tomate jam 7,50 Tomate, Mozzarela and oregano 9,00 Ham, Moutain Cheese and arugula 9,00 Fried eggs, arugula and tomate

MAIN DISH

Codfish... Faithful friend

11,50 À Brás (Chipped codfish and chips eith onion wrapped in egg)
 15,00/29,00 À Lagareiro (grilled codfish with garlic oil)(*/-20 min)
 15,00/29,00 À Portuguesa (codfish with fried onions)](*/-20 min)
 15,00/29,00 Cornbread Crust (codfish baked in the oven with combread)
 (*/-20 min)

14,50 Codfish rolling with bechamel and vegetables in the oven (+/-20min)

Hot Alternative

17,00 Octopus with olive oil and garlie
12,00 Grilled Sea Bass with Olive Oil and Garlie
13,50 Porc Ribs with rosemary
13,50 Pork Fillet with Thyme lemon
15,00 Veal beaf with dried herbs
14,00 Grilled Loin Steak with Aromatic Herb Butter
11,50 Francesinha, the most famous sandwich of Oporto

DESSERT

What was made to be sweet never gets bitter...

5,50 Chocolate cupcake and icc cream
6,50 Crispy crème brulée and cold cherry soup
6,50 Lemón merengue pic
4,50 Chocolate mousse and meringue gravel
5,00 Apple pie and icc milkcream
5,00 Mango icc-cream with red fruit coulli
4,50 Fruit salad

Bread basquet - 2,50 / Olive oil - 1,00 / Olives - 1,50 IVA à taxa legal em vigor / Neste estabelecimento existe livro de reclamações