

We are a Portuguese-style **Tapas** House, with a creative take on what the sea, the land and tradition bring us.

We serve small dishes made to be tasted, savoured and shared.

We recommend 2 to 4 tapas per person for a complete meal.

Ask us about our daily seafood, fish and meat specials — available on request.

Couvert

Breadbasket (G)	3.50
Toasted “Bolo do Caco” (typical Madeira bread) w/ Garlic Butter (G)	4.00
Seaweed Butter (L)	1.50
Extra Virgin Olive Oil & Balsamic	1.50
“Galega” Olives Marinated	2.00
Cured Ham <i>Varanegra</i> 36 months cured	18.00

Our Tapas

Croquettes & Fried Bites

Duck Croquettes (G, O) (2 un)	7.00
- Slowcooked Duck, Orange Gel	
Spherical Ray Fish Fritter (G, O, L, P) (2 un)	7.50
- <i>Lugrade</i> Salt dry Skate fish, Fritter pastry	
Crispy Panko Sardines (G, O, L, P) (3 un)	4.00
- Petinga Sardine Panko Paned, Tartar Sauce	
Oxtail Pastry (G, O, L) (1 un)	5.50
- Slowcooked Oxtail, soft dough	
Portuguese Seafood Rissol (G, O, L, M) (2 un)	7.00
- Lobster, Shrimp, Langoustine, Shrimp & Goose Barnacles	
Black Pork Chorizo Croquette (G, O, L) (1 un)	5.00
- Black Pork Chorizo from “ <i>Casa de Barrancos</i> ”, Pork <i>Crispy</i>	

Side dishes

Rice Baked Potatoes Mix Salad	3.50
Padrón Peppers Season Vegetables Tomato Salad	6.00

From the farm

Scrambled Eggs with “Farinheira” & Green Apple (O, G)	8.00
- Farinheira Sausage, Creamy Eggs, Granny Smith Apple	
Wagyu Carpaccio (F, L)	19.00
- Wagyu DISCARLUX, Pesto, Arugula, Toasted Pine nut, Smoked Pine Oil, Parmesan	
Gratinated Chèvre with Honey (L, G)	8.00
- <i>Palhais</i> Chèvre, Honey, Melba Toast	
Portuguese Cheese Quintet (L, G, S)	13.00
- Portuguese Cheese Selection, Honey & Seeds Crackers, Fig Jam	
Cow “Pica-pau” (L)	14.00
- DISCARLUX Cow cubes, Cured Ham crumble, Sage sauce	
Tomatoes & Bufala Salad (L, A)	12.00
- Bufala Mozzarella, Tomato Mix, Celery, Basil Sorbet	

From the Sea

Stone Crab Tortelli (G, O, M)	13.00
- Fresh Pasta, Stone Crab meat, Seafood bisque	
Tuna “Pica-Pau” (G, P)	13.50
- Tuna Cubes, Pickle Red Onion, Portuguese Style Sauce	
Octopus Carpaccio (S)	12.00
- Octopus, Octopus Pil Pil, Wakame seaweed	
Sardine Bruschetta (G, P)	6.00
- Cornbread Toast, Sardine, Remos sauce	
Codfish Cheeks (P)	13.00
- Codfish Cheeks, <i>Friarielli</i> , Codfish Pil Pil	
Focaccia & Anchovy (G, P)	5.50
- Focaccia Bruschetta, Anchovy Fillet, Tomato Powder	
Fried Shrimps (M, G)	14.00
- Fried Shrimps w/ Spicy Beer Sauce	