

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

Beetroot and carrot 16€
(Roasted beetroots and carrots | carrot purée | cottage cheese | walnuts | orange | basil | carrot and ginger vinaigrette)

Octopus 22€
(Lightly grilled octopus | "caldeirada" seafood stew foam | tomato salad | “allada” sauce | sea asparagus | olive oil powder)

Shrimp 21€
(Sautéed shrimp | avocado cream | tomato and iceberg lettuce heart salad | pickled cucumber)

Codfish 19€
(Fresh codfish “carpaccio” | gordal olive vinaigrette | piquillo pepper vinaigrette | seasonal mixed greens | olive oil powder)

Crab 20€
(Savoury bola de berlim doughnut | crab cream | avocado cream | spring onions | dehydrated sea lettuce)

Broken eggs 18€
(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 and oven-roasted pork ribs with homemade ketchup | sweet potato purée | mixed greens salad | carrot and ginger vinaigrette)

Beef 26€*
(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 (120g) 18€
(Goat’s cheese cured in Alvarinho wine, lightly grilled | honey with nuts | pumpkin compote | bread crisps and grissinis)

Grilled sheep’s cheese (260g) 21€
(Buttery Alentejo sheep’s cheese, lightly grilled | honey with nuts | pumpkin compote | bread crisps and grissinis)

Prosciutto 17€
(24 month old cured duroc prosciutto| caper berries | bread crisps and grissinis)

Bresaola 21€
(24-month cured Asturian beef | caper berries | bread crisps and grissinis)

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



More composed

Snap pea, goat cheese and tomato rice 30€
(Arborio rice | cherry tomato mix | snap peas | goat's cheese)

Seafood rice 55€
(Arborio rice | fresh local fish | mussels | clams | shrimp)

Grilled meats
(Please ask your server for more information)

***Side dishes 5€ each**
hand-cut fries | sweet potato purée | sautéed mushrooms
sautéed mixed seasonal greens | Heirloom tomato salad



To sweeten your palate

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

Rice pudding 8€
(Rice pudding foam | rice crisp | cinnamon ice cream)

Crème Brûlée and berries 8€
(Vanilla crème brûlée | strawberries and raspberries)

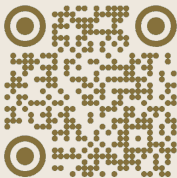
Goat cheese and pumpkin 7€
(Goat cheese ice-cream | house made pumpkin compote | caramelized almonds)

Terrincho cheese 9€
(Cheese made from "churra" sheep | quince marmalade | fresh apple | walnuts)

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

VAT INCLUDED

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 deprimir por se estar em algum lugar, e no meio disto tudo surge a
questão!*

D.A.S.A.U.