



in the hands of the chef

The menu unfolds in seven moments, like the seven skirts of Nazaré, each revealing a fragment of the sea, the land, and memory.

A journey guided by the Chef's creativity, meant to be savoured slowly and with complete trust.

Sardine – Cornbread – Peppers

Carabineiro – Salt – Herbs

Tuna Belly – Pickles

Spider Crab – Flour – Eggs

Monkfish – Smoked Pork Jowl – Smoke

Chèvre – Pumpkin – Almond

Savoiardi – Egg Cream – Port Wine

(1,2,3,4,5,6)

75€ per person

Available only when chosen by the entire table.

Wine pairing option available

25€ per person



We are a Portuguese-style tapas house with a creative eye on what the sea, the land, and tradition bring us.

We serve small portions designed to be tasted, shared, and enjoyed.

We suggest 2 to 4 petiscos per person for a complete meal.

couvert

Bolo do Caco from Madeira (1)	3.50
Toasted Bolo do Caco with Garlic & Herb butter (1)	4.00
Marinated Galega Olives	1.50
Seaweed Butter (2)	2.00
Extra Virgin Olive Oil with Balsamic Cream	1.50

Charcuteries

Quintet of Portuguese Cheeses (1,2)	14.00
Varanegra 36-Month-Cured Acorn-Fed Ham	18.00
Barrancos Selection – (Paio, Loin, and Copita) (1)	9.50

finger food

Duck Croquettes - 2 un. (1,3)	7.00
Black Pork Chorizo Croquettes - 2 un. (1,2,3)	6.00
Oxtail Pastry - 1 un. (1,2,3)	5.50
Dried Ray “Patanisca” - 2 un. (1,2,3,4)	7.50
Atlantic Seafood Rissóis - 2 un. (1,2,3,5)	7.00
Focaccia & Anchovies - 2 un. (1,4)	5.50
Sardine Bruschetta - 2 un. (1,4)	6.00



from the sea

Yellowfin Tuna “Pica.pau” (1,4)	13.50
Diced tuna, pickled red onion, and Portuguese-style garlic-cilantro sauce	
Codfish Cheeks Confit (1,3,4)	14.00
Onion, shoestring potato, pink shrimp, carrot, and pil-pil sauce	
Cured Fish Tartare (1,4,8)	15.50
Local cured fish, wakame seaweed, and crispy wheat	
Stone Crab Ravioli (1,3,5)	12.00
Fresh pasta stuffed with stone crab and shellfish bisque	
Beer Fried Shrimp (1,5)	14.00
Vannamei shrimp in beer and piri-piri sauce	
Garlic Fried Pink Prawns (5)	10.50
Pink prawns with garlic, piri-piri, and cilantro	
Clams “à Bulhao Pato” (5)	18.00
Clams, garlic, lemon, and cilantro	

by the weight (5)

Carabineiro Salt Baked (60gr - 200gr)	21.50/100gr
Costal Shrimp	12.00/100gr
Goose Barnacles	7.00/100gr
Tiger Shrimp (130gr - 500gr)	9.50/100gr
White Prawns from Algarve	9.50/100gr
Red Prawns from Algarve	13.00/100gr
Caramote Prawn from Algarve	10.70/100gr
King Crab Legs from Alaska (100gr - 500gr)	19.80/100gr
Oysters	3.00/Un
Seafood Platter for two	110.00



from the land

Grass-fed Beef “Pica.pau” (2)	14.00
Grass-fed beef cubes, sage sauce, and ham crumble	
Quail Soup (3)	7.50
Roasted quail, alphabet pasta, and quail eggs	
Gratinated Chèvre from Palhais (V) (1,2)	8.50
Gratinated goat cheese with flower honey and toast	
Scrambled Eggs with Farinheira (1,3)	8.00
Creamy eggs, farinheira sausage, and Granny Smith apple	
Eryngii and Truffle Puff Pastry (V) (1,2)	11.50
Puff pastry, eryngii mushrooms, black truffle, and crescenza cheese	

Main Dishes

Mushroom and Truffle Pappardelle (V) (1,2)	17.50
Mushrooms, black truffle, and parmesan	
Grilled Swordfish (2,4)	17.50
Lemon and caper sauce, baked potatoes, and vegetables	
Galician Beef Shoulder Steak (2)	23.50
Ratte potato purée, romanescos, and gravy	
Free-Range Chicken (1,2)	19.50
Mushroom and lemon orzotto, sautéed green asparagus	

Chef's Daily Selection of Meats and Fish

*Ask about today's options.

side dishes

Rice - Baked Potatoes - Green Salad	3.50
Seasonal Vegetables - Sautéed Mushrooms	6.00



allergen list

1 – Contains Glúten | 2 – Contains Lactose | 3 – Contains Eggs
4 – Contains Fish | 5 – Contains Seafood | 6 – Contains Nuts
7 – Contains Celery | 8 – Contains Sésame

Dá Cá Os Remos does not guarantee that the food served has not come into contact with potential allergens. If you have any food allergies or intolerances, please inform your server.

No dish, food product or beverage, including couvert, may be charged if not requested by the customer or if it is unused.

Article 135, paragraph 3 of Decree-Law no. 10/2015 of January 16.

Prices in euros with VAT included at the legal rate in force.

Follow us in our social media

@remos.nazare

Your opinion is very important for us

osremos.nazare@gmail.com | 262 187 682

Av. Manuel Remígio Edif. Vila Mar, Bloco A, Loja 2b. | 2450-106, Nazaré