



ALMEIXAR CAKE SPECIALTIES

If it was possible to go back in time, we would find essentially a rural Algarve where next to each house would be an "almeixar". This is the name given to the place where figs were dried over fennel and handmade cane mats. It was also used for drying other fruits and cereals such as corn.

Whilst looking for a name for this place having in mind the concept "innovate by using traditional products", I went back to the memories of my childhood and remembered the "almenxar" of my grandmother Emilia, fenced by rock rose flower ("esteva") firewood. To my mind came that sweet and intense smell which was produced by the layers of figs spread out on the mats under the warm summer sun. And I knew this was the right name: figs "almeixar", almonds "almeixar", carobs "almeixar"...also the Algarve, Albufeira, Alcantarilha and even Almeida, our surname. All of this is a heritage left by the Arabs. "Almeixar" comes from the Arabic "al-manxar" and here in the Algarve we would say "almanxar", "alminxar" or "almenxaire". The word "Doçaria" (Cake Specialties) was used because there are many sweets involved, tenderness and effort that we would like to dedicate to you.

With this name and this place I want to pay tribute, in general, to the humble people of the old Algarve, like when it was time for the harvest of the dried fruits or any other harvest it was always a good reason for happiness and gratefulness to mother earth who always compensates those who work with love and dedication. I also want to pay tribute especially to my mother who dedicated her entire life to the work in the country side and even when she got home tired she would cook very basic food which I miss so much! Nevertheless I also want to pay tribute to my father who with his 84 years of age still cultivates everything he needs in his vegetable garden, picks the fruits himself and makes his own firewater called "medronho" which he drinks during the year. He still cooks those divine dishes from the mountains which remind me of the tastes of my childhood such as peas with new potatoes and slices of homemade sausages with homemade bread which my mother would knead by hand and it would be baked in a wood burning oven. And how could I forget my brother who would do me the favour of eating the white parts of the dried ham and leaving the tender parts for me which were the only ones I liked.

I would like to thank my daughter and my daughter-in-law for supporting me in this project, or is it the other way around? I thank my husband for backing me up to go ahead with this challenge in these difficult times. Nevertheless I'm also counting on the help and collaboration of my two sons. Certainly I'm also embracing this new project thinking of my grandchildren and of those who are still to come; this way they will get to know their roots and can be proud of them as much as I'm proud of mine.

It is with great pleasure that I hope to share with my clients the tastes of my memories, because you are the reason for the "Almeixar Cake Specialties".

Thank you!

Vale Rabelho, 24th of May 2012



PEQUENOS ALMOÇOS • BREAKFASTS • PETÍTS DÉJEUNERS

TORRADAS • TOASTED BREAD • TOASTS
Em pão caseiro*, de forma, de alfarroba ou de laranja
In regional bread, regular white, carob or orange bread
Tranche de pain traditionnel fait maison, pain de mie, pains de caroube ou d'orange

Manteiga • Butter • Beurre	1,30€
Azeite • Olive oil • Huile d'olive	1,30€
Compota caseira • Homemade jam • Confiture fait maison	1,60€

TOSTAS • TOASTED SANDWICHES • SANDWICHES AU PAIN GRILLÉ *

Em pão caseiro ou de forma
In regional bread or regular white
Tranche de pain traditionnel fait maison ou pain de mie

Queijo • Cheese • Fromage	2,10€
Fiambre • Ham • Jambon	2,10€
Mista (queijo e fiambre) • Cheese and ham • Fromage et jambon	2,70€
Queijo e cebola • Cheese and onion • Fromage et oignons	2,70€
Queijo e tomate • Cheese and tomato • Fromage et tomate	2,70€
Queijo, cebola e tomate • Cheese, onion and tomato • Fromage, oignons et tomate	2,90€

SANDES • SANDWICHES • SANDWICHES *



Queijo ou fiambre • Cheese or ham • Fromage ou Jambon	1,70€
Mista (queijo e fiambre) • Cheese and ham • Fromage et Jambon	2,00€
Presunto • Parma ham • Jambon fumé	2,50€

* Em pão caseiro • In regional bread • Sur du pain fait maison traditionnel

+ 0,50€

CROISSANTS • CROISSANTS • CROISSANTS

Queijo ou fiambre • Cheese or ham • Fromage ou Jambon	1,70€
Mista (queijo e fiambre) • Cheese and ham • Fromage et Jambon	2,00€
Recheado com doce • Filled with jam • Farci de confiture fait maison	2,50€
Recheado com chocolate/Nutella • Filled with Chocolate/Nutella • Farci de Chocolat et Nutella	2,80€



FATIAS DOURADAS • FRENCH TOAST • PAIN PERDU
(Em pão caseiro ou de forma • In regional bread or regular white bread •
Tranche de pain maison traditionnel ou pain de mie)

Tradicional Portuguesa com açúcar e canela Traditional Portuguese, with sugar and cinnamon Traditionnel Portugais avec du sucre et cannelle	2,20€
Clássica, com xarope de açúcar • Classic, with maple syrup • Classique, avec sirop d'érable	2,80€
Nutella e morangos • Nutella and strawberries • Nutella et fraises	4,50€

COMPONHA A SUA TAÇA • DESIGN YOUR OWN • COMPOSÉ VOTRE TASSE

Escolha 1 base e 3 complementos • Choose 1 base and 3 toppings • Choisissez 1 base et 3 compléments:

BASES • BASES • BASES

- Iogurte Natural • Natural yogurt • Yogourt Naturel
- Leite de Vaca • Regular milk • Lait de Vache
- Leite de Soja • Soy milk • Lait de Soja

COMPLEMENTOS • TOPPINGS • COMPLÉMENTS
Cereais • Cereals • Céréales

- Aveia • Oats • Avoine
- Cereais de Fibra • Fibre cereals • Céréales riches en fibres
- Barras de Trigo Integral • Whole wheat bars • Barres de blé complet
- Flocos de Milho Tostado • Corn flakes • Corn flakes
- Muesli
- Granola
- Trigo com Chocolate • Wheat and chocolate • Ble au avec du chocolat

Frutas Frescas (Banana, Morangos, Laranja, Kiwi, Abacaxi, Maçã, Abacate...)
Fresh Fruits (Banana, Strawberries, Orange, Kiwi, Pineapple, Apple, Avocado...)
Fruits Frais (Banane, Fraises, Orange, Kiwi, Ananas, Raisin, Pomme, Avocat...)

Frutos Secos (Passas, Figos, Amêndoas, Nozes, Coco...)
Dried Fruits (Raisins, Figs, Almonds, Nuts, Coconut...)
Fruts Secs (Raisins secs, Figs, Amandes, Noix, Noix de coco...)

Preço base • Base price • Prix Base
(extra complemento: 0,80€)

4,20€

PEQUENOS-ALMOÇOS INGLÊSES •

ENGLISH BREAKFASTS • PETITS DÉJEUNERS ANGLAIS

Inglês* ¹ (ovo, salsicha, bacon, feijão, tomate, ½ torrada com manteiga) English* ¹ (egg, sausage, bacon, beans, tomato, ½ toast with butter) Anglais* ¹ (Œuf, saucisse, bacon, haricots, tomate, ½ toast avec du beurre)	5,80€
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Mega Inglês* ¹ • Mega English* ¹ • Méga Anglais* ¹	10,00€
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* ¹ Extra cogumelos salteados • Extra sautéed mushrooms • Extra champignons sautés	2,00€
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Fatia dourada com ovos mexidos e bacon French toast with scrambled eggs and bacon Pain perdu avec œufs brouillés et bacon	5,00€
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Cogumelos salteados em azeite e alho sobre ½ torrada* ² Sautéed Mushrooms in olive oil and garlic on ½ toast* ² Champignons Sautés avec huile d'olive et ail sur ½ toast* ²	4,00€
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* ² Extra queijo mozzarella gratinado • Extra mozzarella cheese gratin • Extra mozzarella gratinée	1,00€
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Bacon sobre ½ torrada • Bacon on ½ toast • Bacon sur ½ toast	3,60€
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Feijão sobre ½ torrada • Beans on ½ toast • Haricot sur ½ toast	3,20€
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Ovos com salsicha • Eggs and sausage • Œufs et saucisse	4,30€
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Ovos com bacon • Eggs and bacon • Œufs et bacon	4,30€
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Ovos mexidos sobre ½ torrada • Scrambled eggs on ½ toast • Œufs brouillés sur ½ toast	3,40€
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Ovos mexidos com espargos verdes sobre ½ torrada Scrambled eggs with green asparagus on ½ toast Œufs brouillés avec asperge verte sur ½ toast	4,80€
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Ovo "benedict" com presunto ou bacon (ovos escalfados e molho Holandês sobre ½ torrada) Egg "benedict" with parma ham or bacon (poached eggs and Hollandaise sauce on ½ toast) Œuf Bénédicte avec prosciutto ou bacon (Œuf poché et sauce hollandaise sur ½ toast)	5,00€
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Ovo "benedict" com salmão fumado (ovos escalfados, salmão e molho Holandês sobre ½ torrada) Egg "benedict" with smoked salmon (poached eggs and Hollandaise sauce on ½ toast) Œuf Bénédicte avec saumon fume (Œuf poché, saumon et sauce hollandaise sur ½ toast)	6,00€
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REFEIÇÕES LIGEIRAS • *LIGHT MEALS* • COLLATIONS LÉGÈRES

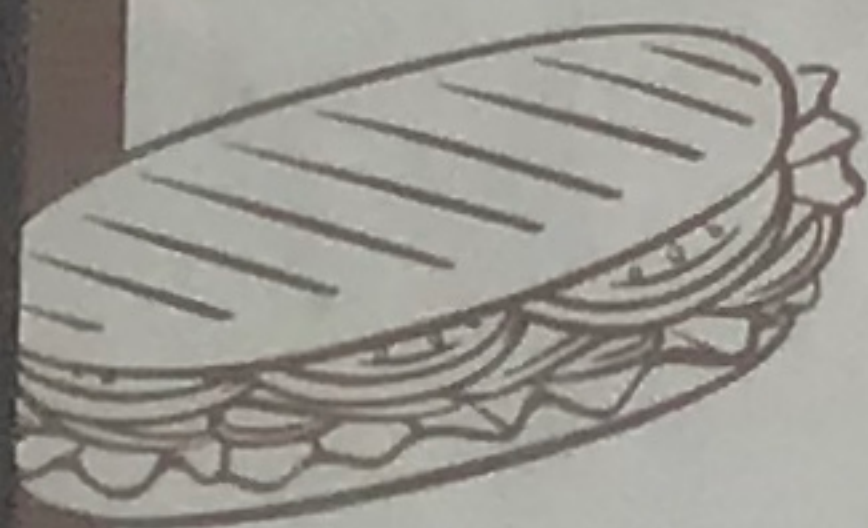
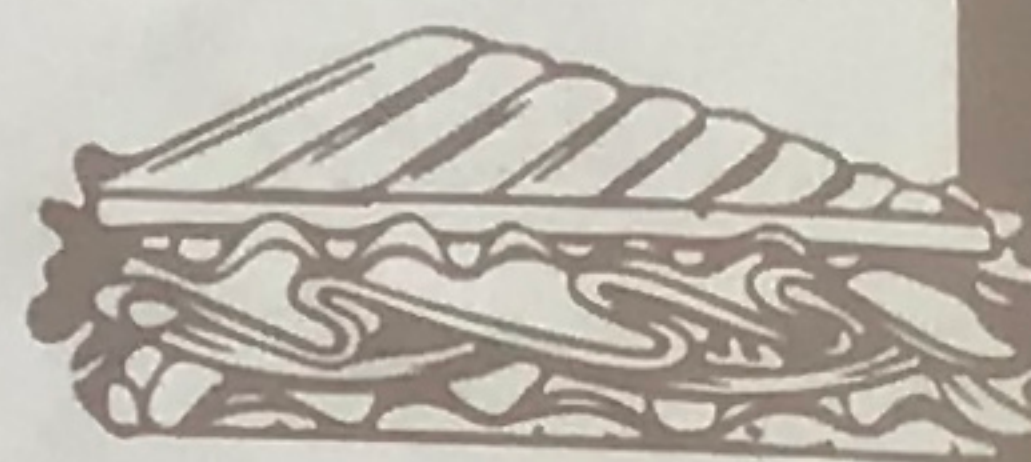
TOSTAS • *TOASTED SANDWICHES* • SANDWICHES AU PAIN GRILLÉ *

Mista (queijo e fiambre) • <i>Cheese and ham</i> • <i>Fromage et jambon</i>	2,70€
Queijo com cebola e tomate • <i>Cheese, onion and tomato</i> • <i>Fromage, tomate et oignons</i>	2,90€
Atum com maionese, cebola, tomate e queijo <i>Tuna with mayonnaise onion, tomato and cheese</i> <i>Thon avec mayonnaise, oignon, tomate et fromage</i>	3,80€
Frango com maionese, cebola, tomate e queijo <i>Chicken with mayonnaise, onion, tomato and cheese</i> <i>Poulet avec mayonnaise, oignon, tomate et fromage</i>	3,80€
"Almeixar" com rúcula, tomate, salmão fumado e maionese de alho <i>"Almeixar" with rocket, tomato, smoked salmon and garlic mayonnaise</i> <i>"Almeixar" avec roquette, tomate, saumon fumé et sauce à l'ail</i>	5,50€
* Em pão caseiro • <i>In regional bread</i> • <i>Sur du pain fait maison traditionnel</i>	+ 0,50€

BAGUETES • *BAGUETTES* • *BAGUETTES*

(tempo mínimo de cozedura • *minimum cooking time* • *Minimum de temps de cuisson: 15min*)

Salsicha com alface e tomate • <i>Sausage with lettuce and tomato</i> • <i>Saucisse avec laitue et tomate</i>	3,50€
Bifana • <i>Pork steak</i> • <i>Filets de porc</i>	3,60€
Prego • <i>Beef steak</i> • <i>Steak</i>	4,50€
Bifinho de frango com piri-piri (alface e tomate) • <i>Chicken breast</i> <i>steak with piri piri (lettuce and tomato)</i> • <i>Filet de poulet avec</i> <i>piri-piri (laitue et tomate)</i>	4,00€
Atum com maionese, alface, tomate, cebola e ovo • <i>Tuna with</i> <i>mayonnaise, lettuce, tomato, onion and egg</i> • <i>Thon avec</i> <i>mayonnaise, laitue, tomate, oignons et œuf</i>	4,50€
Frango com maionese, ovo, milho, alface e tomate <i>Chicken with mayonnaise, egg, sweet corn, lettuce</i> <i>and tomato</i> <i>Poulet avec mayonnaise, œuf, maïs, laitue et tomate</i>	4,50€
Camarão com maionese, alface, tomate e ovo <i>Prawns with mayonnaise, lettuce, tomato and egg</i>	5,50€
<i>Crevette avec mayonnaise, laitue, tomate et œuf</i>	
Salmão fumado e queijo fresco com Philadelphia alface e tomate <i>Smoked salmon and fresh cheese with Philadelphia lettuce and tomato</i> <i>Saumon fume et fromage frais avec Philadelphia laitue et tomate</i>	6,50€



HAMBURGERS • *HAMBURGERS* • *HAMBURGERS* (no pão • *on bun* • *burger*)



	Frango <i>Chicken</i> <i>Poulet</i> 160g	Vaca <i>Beef</i> <i>Boeuf</i> 110g	Vaca <i>Beef</i> <i>Boeuf</i> 200g
Simples (alface, tomate e molho de alho) <i>Plain (lettuce, tomato and garlic sauce)</i> <i>Simple (laitue, tomate et sauce à l'ail)</i>	5,50€	4,20€	6,50€
Queijo (alface, tomate e molho de alho) <i>Cheeseburger (lettuce, tomato and garlic sauce)</i> <i>Fromage (laitue, tomate et sauce à l'ail)</i>	5,80€	4,50€	6,90€
Mediterrânica (rúcula, cogumelos, queijo de cabra, cebola crocante e molho de alho) <i>Mediterranean (rocket, mushrooms, goat cheese,</i> <i>crispy onions and garlic sauce)</i> <i>Méditerranéen (roquette, champignons, fromage</i> <i>de chèvre, oignon croquant et sauce à l'ail)</i>	7,50€	6,20€	8,00€
"Almeixar" (bacon, ovo, queijo, alface, tomate e molho de alho) <i>"Almeixar" (bacon, egg, cheese, lettuce, tomato and</i> <i>garlic sauce)</i> <i>"Almeixar" (bacon, œuf, fromage,</i> <i>laitue, tomate, oignon croquant et sauce à l'ail)</i>	7,50€	6,20€	8,00€



OMELETES • *OMELETTE* • *OMELETTES*

Simples • <i>Plain</i> • <i>Nature</i>	4,00€
Queijo • <i>Cheese</i> • <i>Fromage</i>	5,00€
Fiambre • <i>Ham</i> • <i>Jambon</i>	5,00€
Mista • <i>Cheese and ham</i> • <i>Fromage et Jambon</i>	5,60€
Cogumelos • <i>Mushrooms</i> • <i>Champignons</i>	5,80€
Frango • <i>Chicken</i> • <i>Poulet</i>	5,80€
Bacon • <i>Bacon</i> • <i>Bacon</i>	5,80€
Camarão • <i>Prawns</i> • <i>Crevettes</i>	7,00€

Acompanhe a sua refeição com uma das seguintes opções:

Side orders to go with your meal:

Acompagnez votre repas avec une des options suivantes:

* Dose de salada • <i>Portion of salad</i> • <i>Portion de salade</i>	1,90€
* Dose de arroz • <i>Portion of rice</i> • <i>Portion de riz</i>	1,60€
* Dose de batata frita • <i>Portion of chips</i> • <i>Portion de frites</i>	2,50€
* Dose de batata-doce frita • <i>Portion of fried sweet potatoes</i> • <i>Portion de patates douces frites</i>	3,00€
* Dose de legumes • <i>Portion of vegetables</i> • <i>Portion de légumes</i>	2,50€
* Dose de batata salteada • <i>Portion of sautéed potatoes</i> • <i>Portion de pommes de terre sautées</i>	2,50€
* Dose de pera abacate • <i>Portion of avocado</i> • <i>Portion de avocat</i>	2,70€
* Dose de salmão fumado • <i>Portion of smoked salmon</i> • <i>Portion de</i> <i>saumon fumé</i>	4,00€

SALADAS • SALADS • SALADES

Atum (atum, ovo e cebola) • Tuna (tuna, egg and onion) •
Thon (thon, œuf et oignon)

7,50€

Campo (melão, presunto, azeitonas e queijo feta)
Country (melon, parma ham, olives and feta cheese)
Campagne (melon, jambon fume, olives et fromage feta)

8,00€

Frango (frango grelhado, milho, abacaxi)
Chicken (grilled chicken, sweet corn and pineapple)
Poulet (poulet, maïs et ananas)

8,00€

Mar (melão, camarão, ovo e amêndoas torradas)

Sea (melon, prawns, egg and toasted almonds)

Mer (melon, crevettes, œuf et amandes)

8,80€

Salmão fumado (salmão fumado, queijo fresco, funcho e limão)

Smoked salmon (smoked salmon, fresh cheese, fennel and lemon)

Saumon fumé (saumon fumé, fromage frais, fenouil et citron)

9,00€

ESCOLHA A BASE DA SUA SALADA • CHOOSE YOUR SALAD BASE • CHOISISSEZ LA BASE DE VOTRE SALADE

Verdura (alface, tomate, rúcula, cenoura ralada e pepino) • Green Salad (lettuce tomato, rocket, grated carrot and cucumber) • Verdure (laitue, roquette, tomate, carotte râpée et concombre)

Massa Fusilli (cenoura ralada, tomate e pepino) • Fusilli Pasta (grated carrot, tomato and cucumber) • Pâte Fusilli (carotte râpée, tomate et concombre)

Massa Penne Integral (cenoura ralada, tomate e pepino) • Whole Wheat Penne (grated carrot, tomato and cucumber) • Pâte Penne au blé complet (carotte râpée, tomate et concombre)

Mistura • Mix • Mélange

ESCOLHA O MOLHO • CHOOSE YOUR SAUCE • CHOISISSEZ VOTRE SAUCE

Iogurte • Yogurt • Yogourt

Cocktail • Cocktail • Cocktail

Vinagrete • Vinaigrette • Vinaigrette

Caesar • Caesar • Caesar

OUTRAS SALADAS • OTHER SALADS • D'AUTRES SALADES

Algarvia (tomate, cebola, pimento, pepino, azeite, vinagre e orégãos) •

Algarvean (tomato, onion, peppers, cucumber, olive oil, vinegar and oregano)

Algarvia (tomate, oignon, poivrons, concombre, huile d'olive, vinaigre et origan)

4,50€

Tomate, queijo feta e manjeriço • Tomato, feta cheese and basil •
Tomate, fromage feta et basilic

6,00€

MASSAS • PASTAS • PÂTES

(Esparguete, Massa Fusilli ou Massa Penne Integral • Spaghetti, Fusilli Pasta or Whole Wheat Penne • Spaguetti, Fusilli ou Penne au Blé Complet)

Tomatada • Tomato stew • Sauce tomate

6,80€

Legumes • Vegetables • Légumes

7,50€

Carbonara • Carbonara • Carbonara

8,00€

Bolonhesa • Bolognese • Bolognaise

8,00€

Marisco • Seafood • Fruits de mer

12,80€

Caril de camarão • Prawns in a mild curry sauce • Curry de crevettes

12,80€

Lasanha vegetariana • Vegetarian lasagne • Lasagne végétarienne

8,50€

Lasanha de carne • Meat lasagne • Lasagne à la viande

8,50€

Lasanha de atum • Tuna lasagne • Lasagne de thon

8,50€

PIZZAS CASEIRAS • HOMEMADE PIZZAS • PIZZAS TRADITIONNELLES FAIT MAISON (28cm)

(cozidas em forno de pedra • cooked in traditional stone oven •
Cuit au four en pierre)

Margarita (molho de tomate, queijo e orégãos)

8,50€

Margherita (tomato sauce, cheese and oregano)

Margarita (sauce tomate, fromage et origan)

Fiambre (molho de tomate, queijo, fiambre e orégãos)

8,90€

Ham (tomato sauce, cheese, ham and oregano)

Jambon (sauce tomate, fromage, jambon et origan)

Pepperoni (molho de tomate, queijo, pepperoni e orégãos)

10,00€

Pepperoni (tomato sauce, cheese, pepperoni and oregano)

Pepperoni (sauce tomate, fromage, peppéroni et origan)

Vegetariana (molho de tomate, queijo, pimento, cebola, milho, cogumelos e orégãos)

11,50€

Vegetarian (tomato sauce, cheese, peppers, onions, sweet corn, mushrooms and oregano)

Végétarienne (sauce tomate, fromage, poivrons, oignons, maïs, champignons et origan)

Bolonhesa (molho de tomate, queijo, bolonhesa e orégãos)

12,00€

Bolognese (tomato sauce, cheese, bolognese and oregano)

Bolognaise (sauce tomate, fromage, bolognaise et origan)

Serrana (molho de tomate, queijo, linguiça, azeitonas, pimento, cebola e orégãos)

13,50€

Serrana (tomato sauce, cheese, Portuguese "chouriço", olives, pepper, onion and oregano)

Montagnarde (sauce tomate, fromage, chorizo, olives, poivrons, oignons et origan)

Salmão (molho de tomate, queijo, salmão fumado, queijo Philadelphia, funcho, limão e orégãos)

14,00€

Salmon (tomato sauce, cheese, smoked salmon, philadelphia cheese, fennel, lemon and oregano)

Saumon (sauce tomate, fromage, saumon fumé, fromage Philadelphia, fenouil, citron et origan)

Mar (molho de tomate, queijo, camarão, atum, mexilhões e orégãos)

14,50€

Sea (tomato sauce, cheese, prawns, tuna, mussels and oregano)

Mer (sauce tomate, fromage, crevettes, thon, moule et origan)

Calzone Almeixar (molho de tomate, queijo, frango, bacon, cogumelos, azeitonas, milho e orégãos)

14,00€

Calzone Almeixar (tomato sauce, cheese, chicken, bacon, mushrooms, olives, sweet corn and oregano)

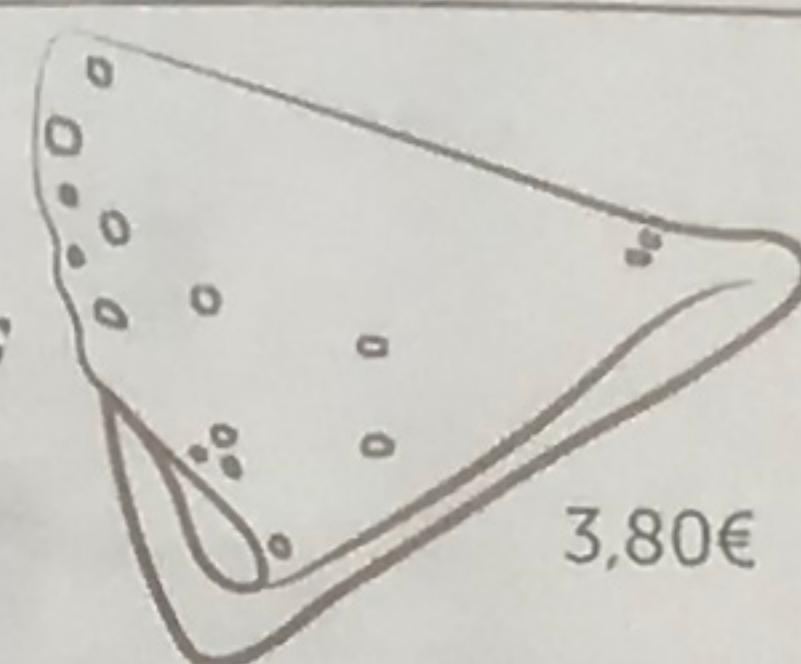
Calzone Almeixar (sauce tomate, fromage, poulet, bacon, champignons, olives, maïs et origan)

CREPES SALGADOS • SAVOURY CREPES • CRÊPES SALÉS

Azeite, alho e orégãos
Garlic, olive oil and oregano
Huile d'olive, ail et origan

Manteiga de alho e queijo gratinado
Garlic butter and cheeseau gratin
Beurre à l'ail et fromage gratiné

Misto (queijo, fiambre, tomate e orégãos)
Cheese and ham (tomato and oregano)
Mixte (fromage, jambon, tomate et origan)



3,80€

4,20€

4,60€

Ovo escalfado em tomatada
Poached egg in tomato stew sauce
Œuf poché à la tomate

6,50€

Ovo mexido em tomatada
Scrambled egg in tomato stew sauce
Œufs brouillés à la tomate

6,50€

Presunto, queijo fresco e molho de iogurte
Parma ham, fresh cheese and yogurt sauce
Jambon fumé, fromage frais et sauce yogourt

7,00€

Bolonhesa gratinado
Bolognese au gratin
Bolognaise au gratinée

7,00€

Recheio cremoso de camarão, cogumelos e rúcula
Prawns, mushrooms and rocket creamy filling
Crevettes et sauce cocktail, champignons et roquette crémeuse farci

7,50€

Recheio de frango e espinafres gratinado
Chicken and spinach filling au gratin
Poulet et épinards au gratinés

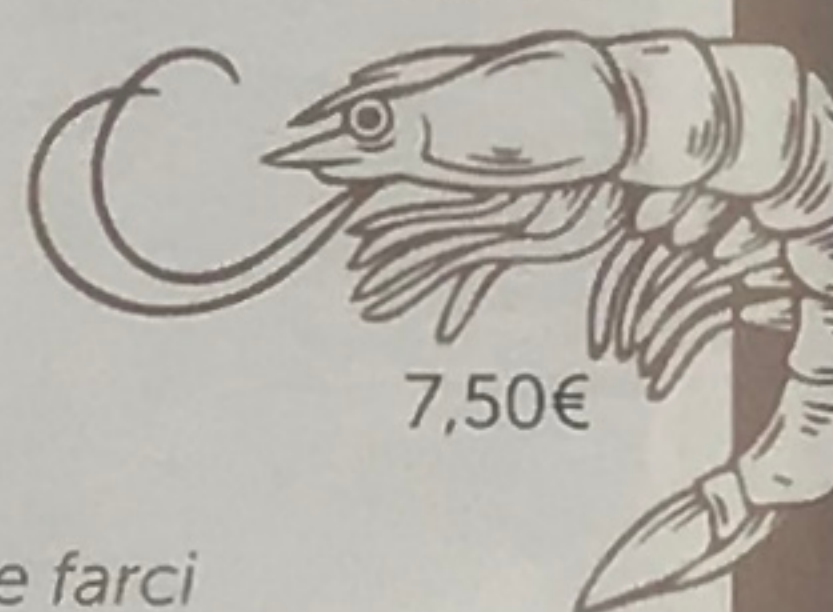
7,90€

Atum gratinado
Tuna au gratin
Thon au gratinés

7,90€

Salmão fumado, funcho e queijo fresco
Smoked salmon, fennel and fresh cheese
Saumon fumé, fenouil et fromage frais

8,80€



APERITIVOS • APPETIZERS • AMUSE GUEULE

CESTINHAS DE PÃO "ALMEIXAR" • "ALMEIXAR" HOMEMADE BREAD BASKET • PAIN ASSORTI À L'ALMEIXAR

Cesto sortido de pão • Assorted basket of bread • Corbeille à pain assortie

0,90€

Manteiga • Butter • Beurre

0,70€

Compota caseira • Homemade jam • Confiture fait Maison

0,80€

Mel • Honey • Miel

0,80€

Pasta de atum caseira • Homemade tuna dip • Pâté de thon fait maison

0,80€

Azeitonas • Olives • Olives

0,80€

Queijo de ovelha curado • Cured sheep cheese • Fromage de brebis

3,20€

Queijo de cabra "chèvre" panado, com compota de tomate
Breaded goat cheese "chèvre", with tomato jam
Fromage de chèvre pané, avec confiture de tomates

5,00€

SOPAS • SOUPS • SOUPES

Sopa do dia • Soup of the day • Soupe du jour

Crepe de peixe e marisco • Fish and seafood cream soup • Crème de poisson et crevettes

3,50€



TOMATADA ALGARVIA • ALGARVEAN TOMATO STEW • SAUCE DE TOMATE «ALGARVE»

Ovo escalfado em tomatada sobre ½ torrada
Poached egg in tomato stew on ½ toast
Œufs pochés et sauce tomate sur ½ toast

4,50€

Ovos mexidos em tomatada sobre ½ torrada
Scrambled eggs in tomato stew on ½ toast
Œufs brouillés et sauce tomate sur ½ toast

4,50€

PÃO DE ALHO • GARLIC BREAD TOASTS • TARTINE À L'AIL

(com tomate e orégãos • with tomato and oregano • avec tomate et origan)

Queijo Mozzarella • Mozzarella cheese • Mozzarella

3,20€

Mista (queijo mozzarella e fiambre) • Mozzarella cheese and ham • Mixte (Mozzarella et jambon)

3,80€

Atum e queijo mozzarella • Tuna and mozzarella cheese • Thon et Mozzarella

4,20€

Frango e queijo mozzarella • Chicken and mozzarella cheese • Poulet et Mozzarella

4,20€

Presunto e queijo mozzarella • Parma ham and mozzarella cheese • Jambon fumé et Mozzarella

4,50€

Salmão fumado e queijo mozzarella • Smoked salmon and mozzarella cheese • Saumon fumé et Mozzarella

5,50€



TAPAS • TAPAS • TAPAS

Cogumelos recheados com queijo e bacon 7,50€
Stuffed mushrooms with mozzarella cheese and bacon
Champignons farcis au bacon et fromage mozzarella

Alheira com ovos mexidos e espargos 7,50€
Typical Portuguese sausage "Alheira" with scrambled eggs and green asparagus
Alheira (type de saucisse portugaise) avec œufs brouillés et asperges

Trio Bruschetas: - Queijo, compota de figo e amêndoa 7,50€
 - Salmão fumado, queijo philadelphia e espargos
 - Cogumelos salteados com rúcula, presunto e coulis de laranja

Triple Bruschetas: - Cheese, fig jam and almond
 - Smoked salmon, Philadelphia cheese and green asparagus
 - Sautéed mushrooms, rocket, parma ham and orange coulis

Trio Bruschettas: - Fromage, confiture de figue et amandes
 - Saumon fumé, fromage Philadelphia et asperges
 - Champignons sautés avec roquette, jambon fumé et coulis d'orange

Pica Pau de novilho 7,50€
Rump steak strips snack "Pica Pau"
Lanières de veau à la "Pica Pau snack"

Pica Pau de lombo de atum 7,50€
Tuna loin strips snack "Pica Pau"
Lanières de longe de thon à la "Pica Pau snack"

Camarão frito em azeite e alho (160g) 8,00€
Fried prawns with olive oil and garlic
Crevettes frites à l'ail et huile d'olive (160g)

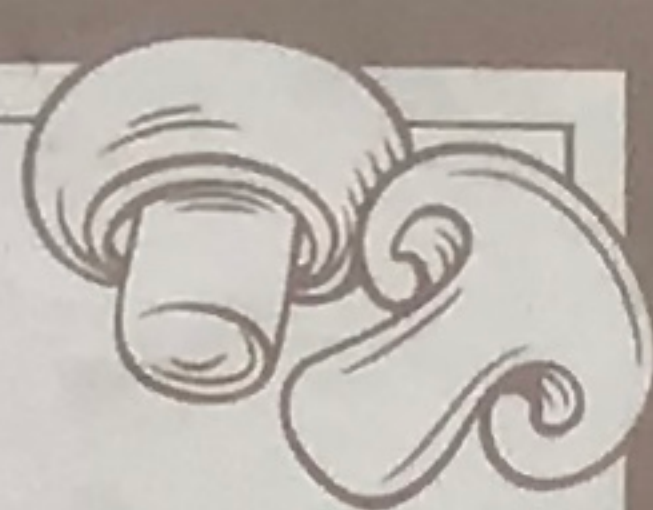
Ameijoas à "Bulhão Pato" 16,00€
Clams "Bulhão Pato" style, with olive oil, garlic and coriander
Sautierte Venusmuscheln «Bulhão Pato» in knoblauch und koriander

Mexilhões com molho de tomate picante 8,50€
"Green lipped" mussels in spicy tomato piri-iri sauce
Demi-coquilles de moules avec sauce tomate épicée

Polvo frito em azeite, alho e coentros 9,00€
Fried octopus with olive oil, garlic and coriander
Poulpe frit à l'ail, dans l'huile d'olive et coriandre

Calamares à Romana servidos com molho Aioli (maionese de alho) 7,50€
Calamares "Romana" style served with Aioli sauce (garlic mayonnaise)
Calamars à la romaine, servis avec une sauce aioli (mayonnaise et ail)

Tábua de queijos e enchidos Almeixar 12,00€
Portuguese sausage and cheeses board Almeixar
Plateau de saucisses et fromages portugais Almeixar



REFEIÇÕES COMPOSTAS • MEALS • REPAS COMPOSÉES



BIFES • STEAKS • VIANDE

Bifinhos de frango • Chicken breast steaks • Filets de poulet 9,90€

Medalhões de lombinho de porco • Pork tenderloin medallions •
 Médailles de longe de porc 10,00€

Bife de alcatra • Rump steak • Rumsteack 12,50€

Medalhões de lombo de vaca • Filet steak medallions •
 Médailles de filet de bœuf 18,50€

* Servido com batatas fritas e Salada • Served with chips and salad • Servi avec frites et salade

Acompanhe suas carnes com um dos seguintes molhos
Sauces to accompany your steaks
 Accompagnez votre viande avec l'un des sauces suivantes



Molho de pimenta verde • Green pepper sauce • Poivre vert

Molho cremoso de cogumelos • Creamy mushroom
 sauce • Champignons crémeux

Molho de queijo e bacon • Cheese and bacon sauce • Fromage
 et bacon

Molho portuguesa • Portuguese sauce • Portugaise

SUGESTÕES DO CHEF • CHEF SUGGESTIONS • SUGGESTIONS DU CHEF

Lombo de bacalhau grelhado com azeite e alho 16,00€
Salt matured cod "bacalhau", grilled with olive oil and garlic
Longe de morue grillée à huile d'olive et à l'ail

Polvo à Lagareiro 17,90€
Grilled octopus "lagareiro" style, with olive oil and garlic
Pieuvre style du «lagareiro»

Medalhões de tamboril com molho de marisco 16,50€
Monkfish medallions with seafood sauce
Médailles de lotte de mer avec la sauce de fruits de mer

Bife de alcatra com presunto e cogumelos, gratinado com mozzarella 15,50€
*Rump steak with parma ham and mushrooms, with melted
 mozzarella cheese*
*Rumsteack avec jambon fumé et champignons au gratin avec du
 fromage mozzarella*

Medalhões de lombo de vaca com queijo de cabra, mel, laranja
 e cebola crocante 19,50€
*Beef tenderloin medallions with goat cheese, honey, orange and
 crispy onions*
Médailles de bœuf avec fromage, miel orange et oignons croquants

Costeletas do carré de Borrego com molho de menta 19,50€
Rack of lamb cutlets with mint sauce
Côtelettes du carré d'agneau avec sauce à la menthe

* Servidos com batata salteada e legumes
 Served with sautéed potatoes and vegetables
 Servi avec légumes et pommes de terre sautées