

*Le  
Petit Café*

*Restaurante :: Café :: Explanada*

# O couvert The couvert

## Pão com manteiga

*(Bread and Butter)*.....1.50€ Pax

## Azeitonas marinadas

*(Marinated Olives)*.....2€

## Pasta de tomate seco ao sol

*(Sun Dried Tomato Paté)*.....2€

## Queijo seco

*(Portuguese Cheese)*.....4€

## Queijo seco no forno c/ervas e mel

*(Portuguese Cheese in The Oven w/ Herbs and Honey)*.....6.50€

## Prato de presunto

*(“PATA NEGRA” Ham)*.....14€

## Queijo de azeitão

*(Creamy Portuguese Cheese From Azeitão)*.....6.50€

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## Entradas Appetizers

Salada À Lé Petit Café

(Octopus Salad House Way).....12€

Queijo de cabra panado c/ compota

(Crumbed Goat Cheese W/Jam).....8€

Mozzarella ao pesto c/ tomates  
cherry, malaguetas e menta

(Mozzarella di Bufala al pestow/ cherry tomatos, chilly and mint).....8.50€

Carpaccio de carne c/ salada de  
rúcula e queijo de cabra

(Sirloin Carpaccio w/ Rocket Salad and Goat Cheese).....9.50€

Chamuças de frango c/ chutney(2 Uni)

(Chicken Samosas w/ Mango Chutney / 2 Units).....8€

Portobello c/ azeite sal e pimenta

(Portabella w/ Olive Oil, Salt and Pepper, Rocket, Parmesan Cheese and Green Apple Julienne Cut).....7€

Bruschetta de ricotta e tomates  
assados no forno

(Ricotta and Roasted Tomatoes Bruschetta).....9€

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## Saladas Salads

Mozzarella e tomate seco ao sol  
(Mozzarella cheese w/ sun dried tomato patê).....9€

Salada de presunto e laranja  
(Smoked Ham and Orange Salad).....12€

Salmão marinado c/ervas  
aromáticas  
(Graved Salmon w/ Herbs Cream Cheese).....13€

MISTA  
(Assorted Vegetables).....5€

Bacalhau fresco c/alcaparras,  
tomate cherry, cebola roxa, batata se  
coentros  
(Salad of Fresh Cod fish w/ Capers, Cherry Tomato, Onion, Patatoes and coriander).....13€

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## Massas Pastas

Cannelloni de ricotta e espinafres  
molho vermelho e molho de queijo  
*(Ricotta and Spinaches Cannelloni w/ Tomato and Azores Cheese Sauce)*.....11€

Tagliatelle al pesto de rúcula  
selvagem  
*(Tagliatelle al Pesto)*.....12€

Tagliatelle all'Amatriciana  
*(Tagliatelle w/ Bacon, Pepper and Tomatoes Sauce)*.....12€

Esparguete à bolonhesa rústica  
*(Spaguetti alla'Bolognese)*.....12€

Lasanha Vegetariana  
*(Vegetarian Lasagna)*.....11€

Nero de sépia c/gambas, alcaparras,  
malagueta, anchovas, coentros e  
vinho branco  
*(Nero di Sépia w/ Shrimps, Capers, Chilli, Anchovies, Coriander and White Wine)*.....15€

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## Peixes Fishes

Bacalhau à Lé Petit Café (House Codfish).....	21€
Salmão Mi-Cuit c/ espinafres e molho "Beurre-Blanc" (Salmon w/ spinach, and "Beurre-Blanc" Sauce).....	15€
Polvo à lagareiro (Octopus Portuguese Style).....	17€
Camarão agridoce c/ arroz basmati paparis, arroz e salada (Sweet and Sour Shrimps w/ Basmati Rice, Papadam, and Salad).....	16€
Arroz de polvo (Octopus Rice).....	14€
Robalo c/ puré de batata doce e aneto (“Sea Bass w/ Sweet Potato Puré and Dill”).....	21€
Bacalhau na frigideira c/ sopa de legumes e mexilhões (Codfish in the Frying Pan w/ Vegetables and Mussels Soup).....	21€

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## Carnes Meat

### Bife à Lé Petit Café

(House Tenderloin).....22€

### Entrecôte grelhado c/ bacon e molho de mostarda e ervas

(Grilled Steak w/ Bacon, Salad, Fried Potatoes and Mustard Sauce).....21€

### Picanha à Lé Petit Café

(Top Sirloin House Way).....18€

### Peito de pato c/ molho de erva príncipe

(Duck's Breast w/ Lemon Grass Sauce).....15€

### Bife de alcatra c/ batatas ao rosmarinho

(Grilled Rump Steak w/ Potatoes and Rosemary).....18€

### Confit de pato c/ arroz cremoso de mascarpone

(Duck's Confit w/ Mascarpone Cheese and Vegetables Rice).....16€

## Sobremesas

## Deserts

### Tiramisu

(Tiramisu).....7€

### Cheesecake

(Cheesecake House Way).....7€

### Panna Cotta de Chocolate Branco c/ Coulis de Frutos Vermelhos

(White Chocolat Panna Cotta w/  
Red Fruits Coulis).....5€

### Coulant de chocolate c/ Gelado de Baunilha

(Chocolat Coulant w/ Vanilla Ice Cream).....7€

### Carpaccio de Maçã c/ Gelado de Limão e Manjericão

(Marinated Apple Slices w/  
Lemon and Basil Ice Cream).....5.50€

### Mousse de Chocolate Caseira

(Home Made Chocolat Mousse).....4.50€

### Fruta Da Época

(Fruit of The Season).....3.50€

# Gelados

## Ice Cream's

<b>Gelado de Morango</b> <i>(Strawberry Ice Cream)</i> .....	2.50€
<b>Gelado de Baunilha</b> <i>(Vanilla Ice Cream)</i> .....	2.50€
<b>Gelado de Chocolate</b> <i>(Chocolat Ice Cream)</i> .....	2.50€
<b>Gelado de Laranja</b> <i>(Orange Ice Cream)</i> .....	3€
<b>Gelado de Limão</b> <i>(Lemon Ice Cream)</i> .....	2.50€
<b>Gelado de Limão c/ Manjericão</b> <i>(Lemon and Basil Ice Cream)</i> .....	3.50€
<b>Gelado de Queijo de Cabra</b> <i>(Goat Cheese Ice Cream)</i> .....	3.50€
<b>Gelado de Pimento c/ malagueta</b> <i>(Pepper-Chilli Ice Cream)</i> .....	3.50€


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WINE BAR



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