



# menu

## COUVERT

- Bread, Butter, and Tapenade **3.50 €**
- Olives **2.50€**

## STARTERS TO SHARE

- Soup of the Day **2.60€**
- Cheese and Charcuterie Board (2 people) **19.50€**
- Prosciutto and Cornbread Board **8.50€**
- Cheese Board **12.50€**
- ”Broken” Fried Eggs **9.80€**  
(L.T. [Low Temperature] Eggs, Mushrooms, Potatoes, and Prosciutto)
- Grilled Asparagus with “Serra” Cheese and Prosciutto **9.20€**
- Snow Pea with Blood Sausage and Parmesan **7.20€**
- Nachos **9.20€**  
(Guacamole, Spicy Tomato with Herbs and Cheddar)
- Smoked Provolone in Puff Pastry **9.60€** \* +/-20 minutes  
(Smoked Provolone Cheese, Tomato and Herbs)
- Garlic Bread **6.50€**
- Garlic Sautéed Mushrooms on a Cornbread Toast **8.20€**
- Squid Strips with Sweet Chilli **6.90€**
- Shrimp Spring Roll **7.80€**
- ”Pica-Pau do Mar” **15.50€** \* +/-20 minutes  
(Shrimps, Mussels, and Clams Stew)
- ”Bulhão Pato” Clams **14.50€**
- Porto Ibérico Salad **8.90€**  
(Iceberg, Prosciutto, Curd, Cherry Tomato and Pineapple)

## **CHILDREN'S MENU**

- Chicken **5.50€**  
(Breaded Chicken, Rice, and Black Bean)
- Squid **5.50€**  
(Breaded Squid, Rice, and Black Bean)

## **MEAT**

- Top sirloin Steak, Spicy Potatoes, and Black Bean **15.90€**
- Veal To Eat With Spoon, Mashed Potatoes, and Bimis **17.20€**
- Duck Magret with Citrus and Saffron Risotto **17.90€**
- Lamb Knee with Spicy Potatoes **22.50€**
- Bovine Rib 36 hours - 4 to 6 people **99.50€**  
(Rice, Black Bean, Potatoes, and Vegetables)
- Veal Chop **55 €/kg**  
(Rice, Black Bean, and Potatoes)

## **VEGETARIAN**

- Mushroom Risotto **12.50€**
- Tomato, Snow Pea and Chestnut Linguine **11.50€**

## **FISH**

- Chestnut and Pistachio Risotto with Roasted Octopus **18.80€**
- Codfish Fillet with cornbread crust, Black Bean, and Bimis **19.70€**
- Grilled Cuttlefish with Pepper and Wasabi Vinagrette **14.60€**
- Mussel and Spicy Tomato Linguine **15.50€**
- Traditional "Lagareiro" Codfish **36.50€**  
(2 to 3 people)

## **SIDE DISH**

- Rice, Potatoes, Black Beans, Sautéed Vegetables or Salad **2€**

## WINE **White** Red Rosé

### TRÁS-OS-MONTES

-Casal Cordeiro **18€** 18€

### DOURO

-Fafide **16€** 16€

-Pormenor **26€** 28€

-Fraga do Diabo 21€

-Legado do Zeca **45€** 35€ 27€

-House Wine- Glass **3,75€** 3,75€

-House Wine 0,5L **7€** 7€

-House Wine- Bottle **10€** 10€

### VERDES

-Márcio Lopes Pequenos Rebentos Multi Casta 12€

-Márcio Lopes Pequenos Rebentos Alvarinho 19€

### DÃO

-Madre d'Água Encruzado **23€**

-Madre d'Água Touriga Nacional 23€

### ALENTEJO

-Alento **18€** 18€

-Arrepiado **22.50€** 22.50€

-Monte da Rapozinha **25€** 25€

### AÇORES

Vulcânico By António Maçanita **47€** 46€

## DRINKS

- Water 0,75 l 1.50€
- Sparkling Water 1.85€
- Sparkling Water 0,75 cl 3.50€
- Flavoured Sparkling Water 2.40€
- Soda 2.20€
- Compal 2.50€

## BEERS

- Super Bock Mini 1.70€
- Super Bock Stout 33cl 1.95€
- Super Bock alcool free 2.10€
- Somersby 3€

## SANGRIAS

- White 1L 12€
- Red 1L 12€
- Sparkling Passion Fruit 1L 18€

## SPIRITS

- Port Wine Ruby or White 4.50€
- Porto Wine 20 years 7.50€
- Licor Beirão 3.50€
- Aguardente CRF 4€
- Amarguinha 3.50€
- Bushmills Young 6€
- Vodka Beluga Noble Tonic 8.50€
- Gin Tonic 8.50€
- Port Tonic 8.50€



## DESSERTS

- Pot of the Day **3.50€**
- Banoffee **3.80€**
- Tiramisu **4.20€**
- Curd Puff Pastry with Salty Caramel **4.80€**
- Fig Fondant with Port Wine Ice Cream **7.50€**
- Seasonal Fruit **3.50€**
- Sponge Cake with Creamy Chocolate **4.50€**

## CAFETERIA

- Coffee **1.20€**
- Decaf **1.10€**
- Milk with coffee **1.50€**
- Espresso with milk **2.50€**
- Lemon Infusion **1€**
- Tea **2€**



We thank you for your visit!