



Tradicional portuguese tapas and snacks

Portuguese crab paste	9,80
Deep fried cuttlefish with coriander	14,00
Mozambique style shrimp ☒	13,00
Thinly sliced pork liver, white wine, vinegar and fried potatoes ☒	4,50
Streaky pork with fresh coriander and homemade pickles ☒	6,50
Suckling pig feet, fresh coriander and garlic ☒	6,50

Chef's tapas and snacks

Almost fried egg with peppers, tomato and chorizo ☒	6,50
Deviled egg stuffed with tuna and curry mayonnaise ☒	5,50
Grilled squid with olive oil and garlic ☒	12,00
Octopus salad ☒	11,00
Authentic céviché ☒	11,00
Yuzu and ponzu sauce céviché ☒	11,50
Clams "à Bulhão Pato" or with tomato and garlic or "au naturel" (250grs) ☒	23,00
Mussels "à la crème" or with tomato and garlic or "au naturel" (250grs) ☒	12,00
Cockles "à la crème" or with tomato and garlic or "au naturel" (250grs) ☒	12,00
Oysters with ponzu sauce and tobikko wasabi (3 units) ☒	10,00
Oysters "au naturel" (3 units) ☒	9,00
Lamb, beef and vegetables samosa with yogurt sauce and mint	4,00
Pata Negra cured ham "Castro y Gonzalez" (80grs) ☒	16,00
"Cjalsons" potato ravioli with iberian pork and Roquefort cheese	4,50
Potato croquette with ham and cheese (3 units)	7,00
Sirloin "pica pau" (150grs) ☒	11,00
Tenderloin "pica pau" (150grs) ☒	17,00
Selection of 5 variety finest international cheeses	19,00
Selection of 3 variety finest international cheeses	12,00

Pasta

Pennette with broccoli flower and marrow with arugula and almond pesto	15,00
Carbonara, Chef's recipe	18,00
Linguini, tomato sauce with pancetta and smoked fresh scallops	26,00

Salads

Romain, crispy chicken breast with corn-flakes, fresh goat cheese	11,00
Arugula salad, cherry tomato, smoked fresh scallops and parmesan shavings ☒	16,00
Lamb's lettuce and purslane salad with rustic rillettes of rabbit "à Bulhão Pato"	13,00
Iceberg salad, homemade smoked salmon, bacon, croutons and "stevenson blue aged Stilton PDO"	14,00
Seasonal mix salad ☒ ☑	6,00

Fisherman's section

Half cured cod fish of "Giraldo", organic vegetables and mayonnaise with garlic and lemon juice ☒	28,00
Hake filet "meunière", dried tomatoes, capers and mashed potatoes	14,00
Blue lobster carbonara with spaghetti, guanciale and parmesan cheese	78,00
Portuguese fish rice from our coast (2 persons; 25 to 30 min, fished exclusively in Portuguese sea)	60,00
Portuguese octopus rice (2 persons; 25 to 30 min, fished in Cascais)	55,00

Butcher's section

Rump steak, onion, cured ham and fried potatoes, Portuguese style ☒	24,00
Black pork "secretos", potato gnocchis and clams	19,00
"Coq au vin", massa pappardelle e porcini salteados com alho e salsa	19,00
Beefburger with homemade french fries (180grs) ☒	16,00
Sirloin steak with homemade french fries (150grs) ☒	16,00

Sweet moments

Chocolate cake and cherries ☑	6,00
Azeitão sponge cake, egg cream with spices and bergamot ☑	6,00
Baked apple, palmier, ginger cream and lemon confit ☑	5,00
Crispy hazelnut and yuzu ☑	8,00
Café gourmand - coffee with petits fours	5,00
Sorbet and ice cream (1 flavour of your choice)	3,00
Seasonal piece of fruits	5,00