

Tapas and Snacks

Almost fried egg with porcini, tomato and chorizo	8,00
Scrambled egg with pork brain and esparagus	10,00
Squid spring roll with francesinha dip sauce	11,00
Cascais octopus salad 🍷🍴	11,00
Portuguese crab paste 🍷	10,00
Deep fried cuttlefish with coriander 🍷	14,00
Mozambique style shrimp 🍴	13,00
Codfish and green beans fritters 🍷	6,00
Authentic céviché 🍷🍴	11,00
Yuzu and ponzu sauce céviché 🍷🍴	12,00
Clams "Bulhão de Pato" 🍷🍴	23,00
Mussels "Á la Crème" 🍷🍴	12,00
Cockles "Á la Crème" 🍷🍴	12,00
3 oysters with ponzu sauce and tobikko wasabi 🍷🍴	10,00
3 natural oysters 🍷🍴	9,00
Meat and vegetable samoussa, yogurt with chlorophyle	5,00
Pata Negra cured ham, peanut butter and radish 🍴	19,00
Potato croquette with ham and cheese	7,00
Streaky pork with fresh coriander and pickles 🍴	8,00
Sirloin pica pau 🍴	11,00
Tenderloin pica pau 🍴	17,00
Selection of 5 variety finest international cheeses 🍴	19,00
Selection of 3 variety finest international cheeses 🍴	12,00

Salads

Romain, crispy chicken breast with corn-flakes, fresh goat cheese	11,00
Arugula salad, cherry tomato and shrimp 🍷🍴	13,00
Baby lettuce, crunchy vegetables and scampy 🍷	14,00
Iceberg salad, homemade smoked salmon, bacon, croutons and blue stilton	13,00
Seazonal mix salad 🍷🍴🍴	6,00

Pasta

Casareccia pasta, tomato, cappers with tuna and olives 🍷	15,00
Macaroni, ham and cheese with spinach	16,00
Carbonara, special chef reciepe	18,00
Spaghetti, mascarpone cheese with basil, shrimp and mussels 🍷	19,00

Fisherman Section

Codfish with cream and potatoes 🍷	18,00
Whiting filet "meunière", mashed potatoes 🍷	14,00
Blue lobster boiled / plancha / steamed clams and tomato spaghetti 🍷	78,00
Blue lobster rice, portuguese style 🍷🍴	78,00
Our coast portuguese fish rice 🍷🍴	75,00
Cascais octopus portuguese rice 🍷🍴	55,00

Butcher Section

Black angus beef back steak, challots and corn puré with mushrooms and fromage blanc 🍴	18,00
Dry aged beef tenderloin, typical portuguese style 🍴	28,00
Knuckle porc slow cook, mashed potatoes and cabbage 🍴	15,00
Fried pork beef "tonkatsu", rice and vegetables	16,00
Dry aged beefburger, homemade french fries 🍴	16,00
Sirloin steak, homemade french fries 🍴	16,00

Sweet Moments

Rosa Saint-Honoré with raspberry macarons and lychee 🍷	6,00
Crispy peanut chocolate cake 🍷	6,00
Tigelada, egg custard with lemon and quince 🍷	5,00
Cheese cream with blueberry compote 🍷	8,00
Café gourmand – coffee with petits fours 🍷	5,00
Sorbet and ice cream 🍷🍴	3,00
Seazonal piece of fruits 🍷🍴	5,00