



Sharing the starters is a particularity of the Portuguese cuisine known as "petiscar", a light and informal way to enjoy a meal.

Traditional portuguese tapas for sharing

Couvert	3,5
Octopus à la plancha, garlic butter and regional potato	16
Octopus salad	17
Authentic ceviche	18
Black-eyed beans salad, confit tuna belly, green olive's tapenade on toast	18
Portuguese codfish cake "Patanisca"	10
Cured ham croquette (2 units)	4
Almost fried egg, piperade and cured ham	7
Scrambled eggs with codfish and "farinheira" sausage	12
Madeira´s bread, veal shanks confit with cheese crust and velvet gravy sauce	15
"Cjalsons" potato ravioli with iberian pork and roquefort cheese	12
Tenderloin pica-pau	24
Pata Negra cured ham	16
Rosted creamy sheep´s cheese with aromatic and red wine	16
Finest cheeses selection, homemade jam with toast and salad	24

Portuguese seafood

Portuguese tradicional crab paste	16
Clams "Bulhão Pato"	26
Mussels in a tomato stew, "Cascais" recipe	15
Natural oyster	14
Oyster with ponzu sauce	14
Oyster with kimchi sauce and lime	14
Blue lobster, boiled or grilled with garlic butter, both served with fries	130/kg
Rock lobster cooked at "Peniche" style	160/kg
"Carabineiro" scarlet shrimp fried (70/80gr piece)	170/kg

Soups and Salads

Soup of the day	4,5
Fish portuguese soup, fried baby horse mackerel	14
Romain lettuce, breaded chicken breast with corn-flakes, fresh goat cheese	16
Baby lettuce, shrimp, guanciale and seasonal vegetables, gorgonzola dressing	18
Arugula and lamb´s lettuce salad, cold roast beef with mustard vinaigrette	18
Seasonal mix salad	6
Organical tomato salad (only available in the right season)	12

Pastas

Shitake mushrooms and fried rice, vegetables with stir fry sauce	19
Sauted udon noodles with vegetables	19
Carbonara, Chef's recipe	19
Cavatelli pasta, squid, parsley pesto with pistachio and capers, anchovy & tomato sauce	26
Seafood linguini pasta	32

Fish

Hakefilet "meunière", dried tomatoes, capers and mashed potato	20
Cod fish "pil pil" style, brava's potato	28
Fish of the day, coriander rice and seasonal vegetables	28
Portuguese fish rice from our coast (2 people; 25 to 30 min)	75
Portuguese blue lobster rice (2 people; 25 to 30 min)	130

Meat


Ground beef steak with homemade french fries	16
Hanger steak, shallot and red wine sauce "Bordelaise"	23
Tenderloin steak tartare with french fries	24
Confit lamb shoulder, onion "Mironton", mashed potato	33
Rossini Tournedos and mashed potato	38


Sweet moments


Thin apple pie, speculoos biscuit and nougat ice cream	6
Coconut sweet rice, fresh mango	8
"Sericaia roll", apricot gel and sour cream ice cream	8
Hazelnut biscuit, chocolate milk "piura branco" cream and whipped ganache	10
Vanilla "Mille Feuille"	10


our classical gourmandises...


Chocolate mousse	6
Vanilla crème brûlée, salty caramel ice cream	9
Sorbet and ice cream (1 flavour): fresh cream / chocolate / vanilla / salty caramel / mango / raspberry passion fruit / pistach / strawberry / lemon	3.5
Seasonal fruit	5
Gourmand coffee	6

 Pesco-Vegetarian

 Gluten free

 Vegetarian

 Lactose free

 To share