



Tradicional portuguese tapas

Portuguese crab paste and toasts 🍷	9,00
Deep fried cuttlefish with coriander 🍷	14,00
Mozambique style Prawns 🍷🍴	13,00
Tiny sliced pork liver, white wine, vinegar and fried potatoes 🍴	4,50
Chickpea stew with veal feet	8,00
Codfish fritters 🍷	7,00
Little horse mackerel frittura 🍷	5,00

Chef's tapas

Fried egg with peppers, tomato and Farinheira sausage	4,50
Cuttlefish salad 🍷	5,50
Octopus à plancha, garlic butter and sweet potato fries 🍷	12,00
Octopus salad 🍷🍴	12,00
Céviché 🍷🍴	11,00
Céviché with yuzu and ponzu sauce 🍷🍴	11,50
Clams (200grs) 🍷🍴	19,00
Mussels (500grs) 🍷🍴	10,00
Cockles (250grs) 🍷🍴	10,00
Oysters "au naturel" (3 units) 🍷🍴	8,50
Oysters with ponzu sauce and tobikko wasabi (3 units) 🍷🍴	9,50
Seafood pica-pau 🍷	14,00
Pata Negra cured ham "Castro y Gonzalez" 🍴	16,00
Hunt meat sausage and mushroom samoussa	7,00
Potato ravioli with iberian pork and roquefort cheese	6,00
Potato croquette with ham and cheese dip sauce	7,00
Sirloin "pica-pau" 🍴	11,00
Tenderloin "pica-pau" 🍴	17,00
French fries 🍷	4,50
Cheese selection, homemade jam with toast and salad 🍷	14,00

Salads and soups

Romain lettuce, crispy chicken breast with corn-flakes, fresh goat cheese	11,00
Arugula salad, potato, smoked herring fillets and fresh cream 🍷🍴	12,00
Iceberg salad, homemade smoked salmon, bacon, croutons and "Stevenson blue aged Stilton PDO" 🍷	14,00
Arugula, cherry tomato, shrimp and parmesan cheese 🍷🍴	12,00
Seasonal mix salad 🍴🍷	6,00
Soup of the day 🍴🍷	3,50
Portuguese fish soup, fresh coriander pesto 🍷🍴	14,00

Pastas

Pennette with broccoli flower and marrow with arugula and almond pesto 🍷	15,00
Chef's Carbonara	18,00
Fish stew pasta	17,00

Fish

Cod fish, organic vegetables and chickpea 🍷	21,00
"Meunière" Hake filet, dried tomatoes, capers and mashed potato 🍷	14,00
Fish of the day, tomato and basilic coulis, seasonal vegetables 🍷	22,00
Portuguese fish rice (2 persons; 30 min) 🍷🍴	50,00
Portuguese blue lobster rice (2 persons; 30 min) whole piece, ± 800grs 🍷🍴	98,00

Meats

Tournedos with egg on the top, roquefort sauce and sweet potato fries 🍴	24,00
"Poule au Pot", leeks, carot and parsnip, taragon and shallots vinaigrette 🍴	16,00
Ground beef on a plate with french fries 🍷🍴	12,00
Sirloin steak with french fries 🍴	14,00

Sweet moments

Poched pear in jasmin infusion, rustic praliné, almond milk ice cream and honey 🍷🍴	8,00
Chocolate cake "coulant", mango sorbet 🍷	8,00
Cinamon crème brûlée, coffee ice cream 🍷	6,00
Seasonal clafoutis, cream ice cream 🍷	6,00
Chocolate mousse 🍷	4,00
Sorbet and ice cream (1 scoop): Cream/ chocolate/ coffee/ praline/ mango/ strawberry/ passionfruit/ pistachio/ raspberry/ almond milk	2,50
Coffee, served with black chocolate truffle	5,00
Seasonal fruit	5,00

🍷 Pesco-Vegetarian 🍴 Gluten Free 🍷 Vegan