



Traditional Portuguese tapas

Portuguese crab paste	9,00
Snacking squid with coriander	16,00
Mozambique style "Langostinos de Sanlúcar" shrimp (3 unit)	16,00
Shrimps "Langostinos de Sanlúcar" (3 unit)	16,00
Thinly sliced pork liver, vinegar, fried potatoes	4,50
Portuguese eel stew	16,00
Fried codfish cake	7,00
Thinly horse mackerel friture	5,00
Codfish fritter (unit)	2,10
Tenderloin steak sandwich	15,00

Chef's tapas

Almost fried egg, peppers, tomato and chorizo sausage	4,50
Fresh squid salad	13,00
Octopus a plancha, garlic butter and sweet potato fries	12,00
Octopus salad	12,00
Authentic Céviche	11,00
Clams "Bulhão Pato" style (olive oil, garlic, fresh coriander)	21,00
Oysters with ponzu sauce and tobikko wasabi (3 units)	9,50
Oysters "au naturel" (3 units)	9,50
Pata Negra cured ham "Castro y Gonzalez"	16,00
Potato ravioli with iberian pork and roquefort cheese	7,00
Potato raviolis with pig feet filling, mustard sauce	6,00
Tenderloin "pica pau"	17,00
French fries	4,50
Finest cheeses selection, homemade jam with toast and salad	14,00

Salads and soup

Soup of the day	3,50
Fish Portuguese soup, fish friture	14,00
Romaine, crispy chicken breast with corn-flakes, fresh goat cheese	11,00
Arugula salad, confit gizzards, goat cheese and poched egg	14,00
Iceberg salad, homemade smoked salmon, bacon, croutons and "stevenson blue aged Stilton PDO"	14,00
Seasonal mix salad	6,00
Organic tomato salad (only in the season)	14,00

Pastas

Vegan broth, rice noodles and crispy vegetables	12,00
Carbonara, Chef's recipe	18,00
Fish stew pasta	19,00
Scallops, porcini and pancetta spaghetti	19,00

Fish

Portuguese cured cod fish, potato purée, egg yolk and goat milk butter with black truffle	33,00
Hake filet "meunière", dried tomatoes, capers and potato purée	14,00
Fish of the day, seasonal vegetables	28,00
Bluefin tuna tartare, sea weed and vegetables salad	29,00
Mozambique style "Langostinos de Sanlúcar" shrimp, rice	26,00
Portuguese fish rice from our coast (2 persons; 25 to 30 min)	50,00
Portuguese blue lobster rice (2 persons; 25 to 30 min)	98,00

Meats

Tournedos with egg on the top, Roquefort sauce and sweet potato fries	24,00
Tenderloin steak tartare	21,00
Roasted racan guinea fowl, corn "carolo", mushroom and vegetables	26,00
Beefburger with homemade fries	12,00
Sirloin steak with homemade fries	14,00
Rack of lamb, seasonal vegetables	28,00

Sweet moments

Sliced organic orange, confit zest and chocolate mousse	6,00
Poched pear in jasmine infusion, rustic praliné, almond milk ice cream and honey	8,00
Chocolate "grand crus" terrine, vanilla ice cream	8,00
Cinnamon crème brûlée, coffee ice cream	6,00
Almond nougat pie with pineapple sorbet	6,00
Chocolate mousse	4,00
Sorbet and ice cream (1 flavour): fresh cream, chocolate, coffee, praliné, mango, passion fruit, pistach, raspberry, almond milk	2,50
Coffee, black chocolate truffle	5,00
Seasonal piece of fruits	5,00

 Pescovegetarian
  Gluten Free
  Vegan