



# VERBASCO

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Estrada do Guincho - Quinta da Marinha - 2750 Cascais  
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## In the bread

Ham and cheese big rustic toast, garlic butter	9,00
Portuguese tenderloin steak sandwich	15,00
Panini club sandwich	19,00
Smoked Ham sandwich	8,00
Cheeseburger	19,00
Beefburger sandwich	8,00

## Apetizizers

Black pork cured loin	16,00
Fresh sheep milk cheese	2,00
Shrimp "Langostinos de Sanlúcar" à la plancha (3 unit)	16,00
Scrambled eggs on the toast:	
Natural	5,50
with "Farinheira" sausage	8,50
with Bacon	7,50
with Smoked salmon	10,50
Beef "pica pau"	10,00
Our seafood plate: portuguese crab filling, 3 oysters, 3 boiled Shrimp "Langostinos de Sanlúcar"	30,00
Oyster, ponzu sauce	9,50
Natural oyster	9,00
Clams "Bulhão Pato" style (lemon juice, garlic and coriander)	21,00
Autentic ceviché	11,00
Deep fried cuttlefish, garlic and coriander olive oil	18,00
Codfish cake (unit)	2,10

## Salads

Romain lettuce, chicken breast breaded with cornflakes fresh goat cheese	11,00
Iceberg, smoked salmon with stilton, bacon and croutons	12,00
Iceberg salad, chickpeas with codfish and yogurt raiña sauce	14,00
Mesclum salads, seasonal vegetables	6,00
Organic tomato salad (only in the season)	14,00

## Soups

Vegetables soup of the day	4,50
Portuguese fish soup	11,00

## Pastas

Linguini, clams, tomato and garlic	22,00
Fusilli, porcini mushroom and shrimp, bisque	17,00
Bolognese	16,00

## From the sea

Hake filet "meunière", dried tomatoes, capers and potato puré	14,00
Grilled codfish, creamy eggs, crispy potatoes and onion	24,00
Rosted codfish, goat milk butter with black truffle, potato puré and egg	32,00
Grilled octopus, spinach puré, boiled potatoes, olive oil and garlic	18,00
Cuttlefish, fried potatoes, salad	24,00
Bluefin tuna tartare, vegetables and seaweed salad	29,00

## From the land

Bull beef entrecote, fried potatoes	18,00
Beefburger, fried potatoes	12,00
Beef tenderloin, presunto and potato puré	24,00
Grill coquelet, guia style, fried potatoes	20,00
Rack of lamb, spinach puré and fried potatoes	22,00
Tenderloin steak tartar, fried potatoes	21,00

## Guarniture/extra

Rice	2,50
Tomato rice	4,50
Spinach purée	3,50
Organics vegetables	12,00
Potato purée	5,50
Deepfried potatoes	4,50

## Dessert

Organics sliced orange, chocolate mousse and confit zest	6,00
Eggs custard, caramel	6,00
Tradicional portuguese sweet rice	6,00
Chocolate mousse	5,00
Homemade ice cream or sorbet	2,50
Finest cheeses selection, homemade jam with toast and salad	14,00
Seazonal fruit	5,00

 Vegetarian-Fish     Gluten free     Vegan  
Preços em Euros. IVA à taxa legal. Eventos sob consulta.

# I P S Y L O N

By Chef Cyril Devilliers

Get to know Ipsylon's gastronomic offering in an informal yet elegant and cosmopolitan environment. Located at The Oitavos hotel, only 300 meters from Verbasco, guests may choose from a combination of tradicional Portuguese and French cuisine, the Japanese Bar or a unique experience at the Chef's Table.

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