



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

## Tradicional portuguese tapas

Couvert	3,5
Boiled eggs with mayonnaise, pickled mustard seeds, salad and a julienne of ham	9,5
Poched egg in a tart, hollandaise sauce with caviar	28
“Pâté de campagne” of a iberian pork, mushroom and pickles with a slice of toasted rustic bread	10
Octopus a la plancha, garlic butter and fried sweet potatoes	16
Octopus salad	18
Ceviche	18
Sliced of a fresh and dried tuna “Muxama”, ponzu sauce & olive oil	22
Portuguese codfish cake “Patanisca”	10
Pata Negra cured ham	16
Cured ham croquette	5
Madeira´s bread, veal shanks confit with cheese crust and velvet gravy sauce	15
Chickpea stew, cepes and Jamon broth	14
“Cjalsons” potato ravioli with iberian pork and roquefort cheese	12
Tenderloin pica pau	24
Gently warm leeks in a vinaigrette with mussels mayonnaise	8
Finest cheeses selection, homemade jam with toast and salad	24

## Portuguese seafood

Portuguese tradicional crab paste	18
Clams “Bulhão Pato”	26
Mussels in a tomato stew, “Cascais” recipe	15
Oyster fine de claire (3 unites)	
- ao natural	14
- with ponzu sauce	15
- with kimchee sauce and lime	15
“Carabineiro” scarlet shrimp fried,	
Oitavos style (70/80gr a piece)	170/kg

## Soup & Salads

Soup of the day	4,5
Fish portuguese soup, fried baby horse mackerel	16
Romain lettuce, breaded chicken breast with corn-flakes, fresh goat cheese	16
Baby lettuce, shrimp, guanciale and seasonal vegetables, gorgonzola dressing	19
Arugula and curly lettuce, poched egg, with a toast of goat´s cheese & smoked salmon	19
Seasonal mix salad	6
Organical tomato salad (only available in the right season)	14

## Pastas

Vegetable Stir fry with fried rice and shitake mushroom	21
Vegetable noodles	19
Chef’s recipe “Carbonara”	21
Cavatelli pasta, shrimp, parsley pesto with pistachio and capers, anchovy & tomato sauce	24
Seafood linguini	32

## Fish

Hake filet “meunière”, dried tomatoes, capers and pomme puré	21
Cod fish “À Brás” style. A Traditional portuguese recipe	21
Fish of the day, coriander rice and seasonal vegetables	29
Gratin of a seabass “quenelle”, glazed with crab sauce and potato gnocchis	26
Carabineiros fritos à saloia com arroz branco	45
Portuguese fishes rice (2 persons; 25 to 30 min)	80
Portuguese blue lobster rice (2 persons; 25 to 30 min)	130

## Meat

Ground beef steak with homemade french fries	18
“Galician Blond” Rump steak, chards gratin and balsamic vinegar , sauce	32
Tournedos Rossini , pomme purée	38
Tenderloin steak tartare, french fries	26
Iberian pork cheek confit in douro valley red wine and porto wine, potato & cèpes cassolette	26
Free range chicken breast stuffed with “alheira” and herbs, leek fondant, black truffle sauce	26

## Desserts

Coconut sweet rice, fresh mango	10
The Chocolate “Principe 68%” with pistachio	10
crepe suzette inspiration, vanilla ice cream	12
lemon curd & meringue sablé	9
biscuit cake, praliné ice cream	8

our classical gourmandises...

Chocolate mousse	6
Vanilla crème brûlée, salty caramel ice cream	9
Sorbet and ice cream (1 flavour)	3,5
fresh cream / chocolate / vanilla / salty caramel / mango / raspberry/ passion fruit / pistach / strawberry / lemon	
Seasonal fruit	5
Gourmand coffee	6

 Gluten Free
  Vegan
  Lactose Free
  To Share

Prices in Euros. Legal VAT tax included.