



































VERBASCO

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








Breads

Ham and cheese big rustic toast, garlic butter	13
Portuguese tenderloin steak sandwich	17
Cheeseburger, french fries	22
Oitavos club sandwich	24

Snacks & Appetizers

Couvert	3,5
Cured ham Pata Negra (60grs)   	16
Roasted padrón pepper, salt flower   	9
Roasted and flamed chorizo   	16
"Bravas" potatoes   	8
Codfish cake	3,5
Beef stew croquette, mustar sauce	4
Horse mackerel "Rillettes", grilled baguette toast 	15
Double cream cheese in puf pastry crust, pumpkin jam and dips	18
"Pica-pau" of tenderloin steak  	24
Octopus salad   	17
Deep fried cuttlefish, coriander and aioli  	12
Ceviché   	18
Salmon tartare, guacamole 	18
Snacks scallop, mustard sauce with cappers 	18
Mozambican stylish shrimp 	18
Clams "bulhão pato"  	28
Oyster with ponzu sauce  and wasabi's fish egg (3unit)	15
Natural oyster (3 unit)  	14
Sunny side up egg or scrambled, as you like (2 unit) 	4
Beef carpaccio 	16







Soups & Salads

Soup of the day	4,5
Portuguese fish soup  	16
Romain lettuce, breaded chicken breast with corn-flakes, fresh goat cheese	16
Iceberg lettuce, tiger shrimp and parmesan cheese, César dressing	18
Poke bowl  	21
Seasonal mix salad   	6

Pastas

Traditional carbonara's Fettuccine	19
Spaghettis, tiger shrimp, tomato and garlic	20
Conchiglie pasta beef "Ragú"	26
Macaroni like risotto with black truffle and pork ham	24











The Fishes

Codfish at "Brás" style (scrumbled egg with crispy potatoes and onion)	19
Grilled squid, sheep milk butter with lemon juice,  baked potatoes	32
Hake filet "meunière", dried tomatoes, capers and potato puré	21
Grilled octopus, roasted sweet potatoes, garlic butter 	26
Catch fish of the day, clams bread puré "Açorda" 	36
Scarlet shrimp fried, Oitavos style with rice 	45
Portuguese rice fish 2 pax (25/30 min) 	80
Portuguese blue lobster rice (2 persons; 25 to 30 min) 	130


The Meats

Ground beef steak with homemade french fries 	18
Tenderloin steak tartar, french fries  	26
Steaky pork sliced marinated in red wine and garlic, aromatic herbs, french fries  	16
Beef tenderloin, "Marrare", french fries 	36
Cold rosbeef, russian salad 	22

Guarniture / Extra

Rice  	2,5
Tomato rice  	5
Potato purée 	5,5
French fries   	6
Grilled vegetables   	9

Dessert

Chocolate mousse spoon services 	6
Tradicional portuguese sweet rice	5
Red berries cheesecake	9
Crème brulée	9
Homemade ice cream or sorbet	3,5
Selection of cheeses	12
Seasonal piece of fruits	5

 Gluten Free  Vegan  Lactose Free  To Share

Prices in Euros. Legal VAT tax included.