



MENU I

STARTERS & SNACKS

COUVERT, ARTISAN BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE

SCRAMBLED EGGS, PARIS MUSHROOMS

VEGETABLE FRITTERS, SWEET CHILI

TOMATO CREAM SOUP, LOW TEMPERATURE EGG, CHIVES

MAIN DISHES

CODFISH “À BRÁS” - FLAKED CODFISH, MATCHSTICK POTATOES, SCRAMBLED EGGS -, GREEN SALAD

GRILLED PORK “PLUMAS”, “PADEIRO” STYLE POTATOES

SMASHED SWEET POTATOES, SAUTÉED VEGETABLES, POACHED EGG

DESSERTS

CUSTARD CREAM

DARK CHOCOLATE MOUSSE (70% COCOA), FLEUR DE SEL, ORANGE ZEST

DECONSTRUCTED CHEESECAKE WITH RED FRUITS

FRUIT SALAD



PRICES

25€ COUVERT, 1 STARTER, 1 DISH, AND 1 DESSERT

40€ COUVERT, 1 STARTER, 2 MAIN DISHES, AND 1 DESSERT

BEVERAGE SUPPLEMENT

DURING THE MEAL

8€ WATER, SOFT DRINKS, AND COFFEE

15€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY, AND COFFEE

PRICES ARE PER PERSON, AS WELL AS THE DIFFERENT CHOICES OF DISHES ON THE MENU, AND HAVE VAT INCLUDED. PLEASE ASK FOR OUR CONFIRMATION / PAYMENT TERMS.



MENU II

STARTERS & SNACKS

COUVERT, ARTISAN BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE

GOAT'S CHEESE IN A PUFF PASTRY, ROSEMARY HONEY, PUMPKIN JAM

CODFISH FRITTERS (2 UNITS)

LEEK CREAM SOUP, TOASTED ALMOND, CHIVES

MAIN DISHES

JOHN DORY FILETS, CREAMY TOMATO RICE

CHEF'S SPECIAL DUCK RICE, PORTUGUESE SAUSAGES, LIME ZEST

VEGETABLES "À BRÁS", SCRAMBLED EGGS, GREEN SALAD

DESSERTS

DARK CHOCOLATE MOUSSE (70% COCOA), FLEUR DE SEL, ORANGE ZEST

DECONSTRUCTED CHEESECAKE, PASSION FRUIT

FRUIT SALAD



PRICES

33€ COUVERT, 1 STARTER, 1 DISH, AND 1 DESSERT

45€ COUVERT, 1 STARTER, 2 MAIN DISHES, AND 1 DESSERT

BEVERAGE SUPPLEMENT

DURING THE MEAL

8€ WATER, SOFT DRINKS, AND COFFEE

15€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY, AND COFFEE

PRICES ARE PER PERSON, AS WELL AS THE DIFFERENT CHOICES OF DISHES ON THE MENU, AND HAVE VAT INCLUDED. PLEASE ASK FOR OUR CONFIRMATION / PAYMENT TERMS.



MENU III

To SHARE

COUVERT, ARTISAN BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE

CHEESE AND IBERIAN HAM BOARD, DRY NUTS, PUMPKIN JAM

AVOCADO DIP, TOMATO, PAPADUM

CODFISH FRITTERS

VEAL CROQUETTES, MUSTARD

FRIED CUTTLEFISH, LIME MAYONNAISE

MUSSELS, "FRAGATEIRO" STYLE

BEEF TENDERLOIN "PICA-PAU", PICKLES, OLIVES

SCRAMBLED EGGS, GAME SAUSAGE

STEWED GIZZARDS

"BRAVA" POTATOES

DESSERTS

FLOURLESS DARK CHOCOLATE CAKE (70% COCOA), LIME AND LEMON ICE CREAM

VOUZELA PASTEL, LEMON AND BASIL ICE CREAM

FARÓFIAS, CREAM, CINNAMON

FRUIT SALAD



PRICE

45€ STARTERS TO SHARE AND 1 DESSERT

BEVERAGE SUPPLEMENT

DURING THE MEAL

8€ WATER, SOFT DRINKS, AND COFFEE

15€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY, AND COFFEE

20€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY,
RED OR WHITE SANGRIA, AND COFFEE

PRICES ARE PER PERSON, AS WELL AS THE DIFFERENT CHOICES OF DISHES ON THE MENU, AND HAVE VAT INCLUDED. PLEASE ASK FOR OUR CONFIRMATION / PAYMENT TERMS.



MENU IV

STARTERS

COUVERT, ARTISAN BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE
SEA CAPPUCCINO, BRAISED SHRIMP

MAIN DISHES

ROASTED COD LOIN, CHICKPEA PUREE, SAUTÉED SPINACH

PALATE CLEANSER, LEMON AND BASIL SORBET

PORK CHEEKS IN RED WINE, SMASHED SWEET POTATO, SAUTÉED VEGETABLES

DESSERT

CHOCOLATE DUO 70% COCOA, HAZELNUT ICE CREAM



PRICE

50€ ALL DISHES INCLUDED

BEVERAGE SUPPLEMENT

DURING THE MEAL

8€ WATER, SOFT DRINKS, AND COFFEE

15€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY, AND COFFEE

20€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE SUGGESTION OF THE DAY,
RED OR WHITE SANGRIA, AND COFFEE

PRICES ARE PER PERSON AND HAVE VAT INCLUDED.
PLEASE ASK FOR OUR CONFIRMATION / PAYMENT TERMS.