



**Pão artesanal, mini baguetes, tapenade de azeitonas e manteiga de alecrim**  
Artisan bread, mini baguettes, olive tapenade and rosemary butter

**Trilogia de petiscos**  
Appetizer trilogy

**Croquetes de vitela com mostarda Savora**  
Veal croquettes with Savora mustard

**Peixinhos da horta com flor de sal e tártaro de lima e gengibre**  
Green bean tempura with sea salt flakes and lime & ginger tartare

**Choco frito com maionese de lima**  
Fried cuttlefish with lime mayonnaise

**Filetes de peixe-galo com arroz malandro de tomate e coentros**  
John Dory fillets with Portuguese-style tomato rice and fresh coriander

**Tornedó à portuguesa com ovo, presunto e batata frita**  
Portuguese-style beef tournedo with fried egg, cured ham and chips

**Tartelete de limão merengada com rasas de lima**  
**Flute de espumante Dinamite**  
Lemon meringue tartlet with lime zest  
Served with a flute of Dinamite sparkling wine

**Café com trufas de cacau, azeite e flor de sal**  
Coffee with cocoa truffles, olive oil and sea salt flakes

**47€ por pessoa**  
inclui atuação de fado

