

couvert

Water bread, selection of artisanal butters 5.5€

starters

Rissol Verdial 6€
SHRIMP, LEEK AND LEMONGRASS

Veal cheek Bao 8€
ARTISANAL BAO BREAD, VEAL CHEEK

 **Shrimp, garlic and herbs 15€**
SHRIMP WITH ARTISANAL BUTTER WITH GARLIC AND HERBS

Oxtail croquette 8€
ARTISANAL OXTAILS CROQUETTES AND SRIRACHA

  **Seared tuna 15€**
TUNA, DASHI, ONION AND MANGO

 **Ovos rotos 12€**
POTATO, MUSHROOMS AND IBERIAN CHORIZO

Crawfish Raviolis 15€
FRESH PASTA RAVIOLIS, CRAWFISH AND CELERY

 **Rosbife 14€**
ROSBIFE, MUSTARD SEEDS AND DEMI GLACE

  **Iberian smoked Bellota ham 24€**
APROXIMATELY 75GR



SEM
GLÚTEN



SEM
LACTOSE



TEMPO DE
CONFEIÇÃO
25 MINUTOS

next step



Bacalhau à Brás 24€

CONFITED CODFISH, LOW TEMPERATURE EGG YOLK AND OLIVE



Polvo 28€

CONFITED OCTUPOS, SWEET POTATO, ASPARAGUS AND GREEN SAUCE



Charcoal squid 24€

SQUID ON CHARCOAL, LEEK TEMPURA AND SPARKLING WINE



Veal cheek 20€

VEAL CHEEK COOKED SLOWLY, MUSHROOMS, MASHED POTATOES WITH TRUFFLE



Leitão 21€

CRISPY SUCKLING PIG BELLY, POTATO GNOCCHIS AND CLAMS

Pesto and tomato tagliatelle 18€

FRESH PASTA TAGLIATELLE, ROASTED CHERRY TOMATOES AND GRANA PADANO CHEESE

Oxtail tagliatelle 19€

FRESH PASTA TAGLIATELLE, OXTAIL AND GRANA PADANO CHEESE

Black Angus burger (infantil) 16€

BLACK ANGUS, FLAMENGO CHEESE AND CRISPY BACON



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classics

(recommended for 2 people)

 **Rib on charcoal 38€**
LOW TEMPERATURE RIB, FINISHED IN JOSPER

 **Black Angus 45€**
BLACK ANGUS GRILLED IN JOSPER

 BROTHY RICE WITH MUSHROOMS AND TRUFFLE 9€

  OVEN RICE WITH ARTISANAL SMOKED PORK BELLY 9€

  PARISIENNE POTATO WITH ROASTED CHERRY TOMATO AND PEPPERS 9,5€

 **Portuguese steak 38€**
BLACK ANGUS, CHIPS, SMOKED HAM AND DEMI GLACE

   **Oxtail rice 40€**
BROTHY RICE WITH OXTAIL

   **Bacalhau com broa 46€**
CONFITED CODFISH WITH BROA CRUST AND CODFISH BRANDADE

   **Goatling rice 46€**
OVEN RICE WITH LOW TEMPERATURE GOATLING

   **Monkfish and shrimp rice 58€**
BROTHY RICE WITH MONKFISH AND SHRIMP



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sobremesas

Leite creme de citrinos 5,5€

INFUSED AND BURNT MILK CREAM

Tiramisù 6,5€

PÃO DE LÓ FROM ALFEIZERÃO, COFFEE AND MASCARPONE

Rabanada 7€

BRIOCHE, ENGLISH CREAM AND VANILLA

Apple, cardamom and whisky 7€

CARAMELIZED APPLE, WHISKY AND CARDAMOM GANACHE

Caramel & nuts 8€

MILK CREAM PARFAIT, ALMOND AND SALTED CARAMEL

Strawberry 8.5€

STRAWBERRY, WHITE CHOCOLATE, RHUBARB AND COCONUT



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