couvert

Water bread, selection of artesanal 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 croquettes 8€
ARTISANAL OXTAILS CROQUETTES AND SRIRACHA

Leitão brioche 10€
SUCKLING PIG HOT DOG, GARLIC AND PEPPERS MAYONESE

Sopa de peixe 12€
FISH AND CRUSTACEANS, CUTTLEFISH AND LINE CAUGHT FISH

Carbonara Raviolis 12€
FRESH PASTA RAVIOLIS, EGG YOLK AND GUANCIALE

Scallop, mushrooms and caril 14€
SEARED SCALLOP AND MUSHROOMS, CHILLI OIL AND CARIL

Iberian smoked Bellota ham 24€
APROXIMATELY 75GR

SEM GLÚTEN · SEM LACTOSE · TEMPO DE CONFEÇÃO 25 MINUTOS

next step

Massada de bacalhau 24€
FRESH PASTA RIGATONI, CONFITED CODFISH AND LOW TEMPERATURE EGG YOLK

Polvo à Lagareiro 28€
CONFITED OCTUPOS, POTATO, GRILLED PEPPERS AND OLIVES

Charcoal squid 24€
SQUID ON CHARCOAL, POTATO GNOCCHIS, CELERY, SPARKLING WINE AND GREEN SAUCE

Veal cheek 20€
VEAL CHEEK COOKED SLOWLY, MUSHROOMS, MASHED POTATOES WITH TRUFFLE

Leitão 21€
CRISPY SUCKLING PIG BELLY, CHESTNUTS AND CARROT

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

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classics

(recommended for 2 people)

Rib on charcoal 38€
LOW TEMPETURE 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€
- OVOS ROTOS WITH IBERIAN SMOKED HAM 13€

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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desserts

Leite creme **5,5€**
EUCALYPTUS INFUSED AND BURNT MILK CREAM

Tiramisù **6,5€**
PÃO DE LÓ FROM ALFEIZERÃO, COFFEE AND MASCARPONE

Rabanada **7€**
BRIOCHE, ENGLISH CREAM AND VANILLA

Arroz doce **7€**
SWEET RICE, GRILLED PINEAPPLE AND LIME

Caramel & nuts **8€**
MILK CREAM PARFAIT, ALMOND AND SALTED CARAMEL

Tarte Basca **8.5€**
CHEESECAKE, PUMPKIN AND ALMOND

SEM GLÚTEN
SEM LACTOSE
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