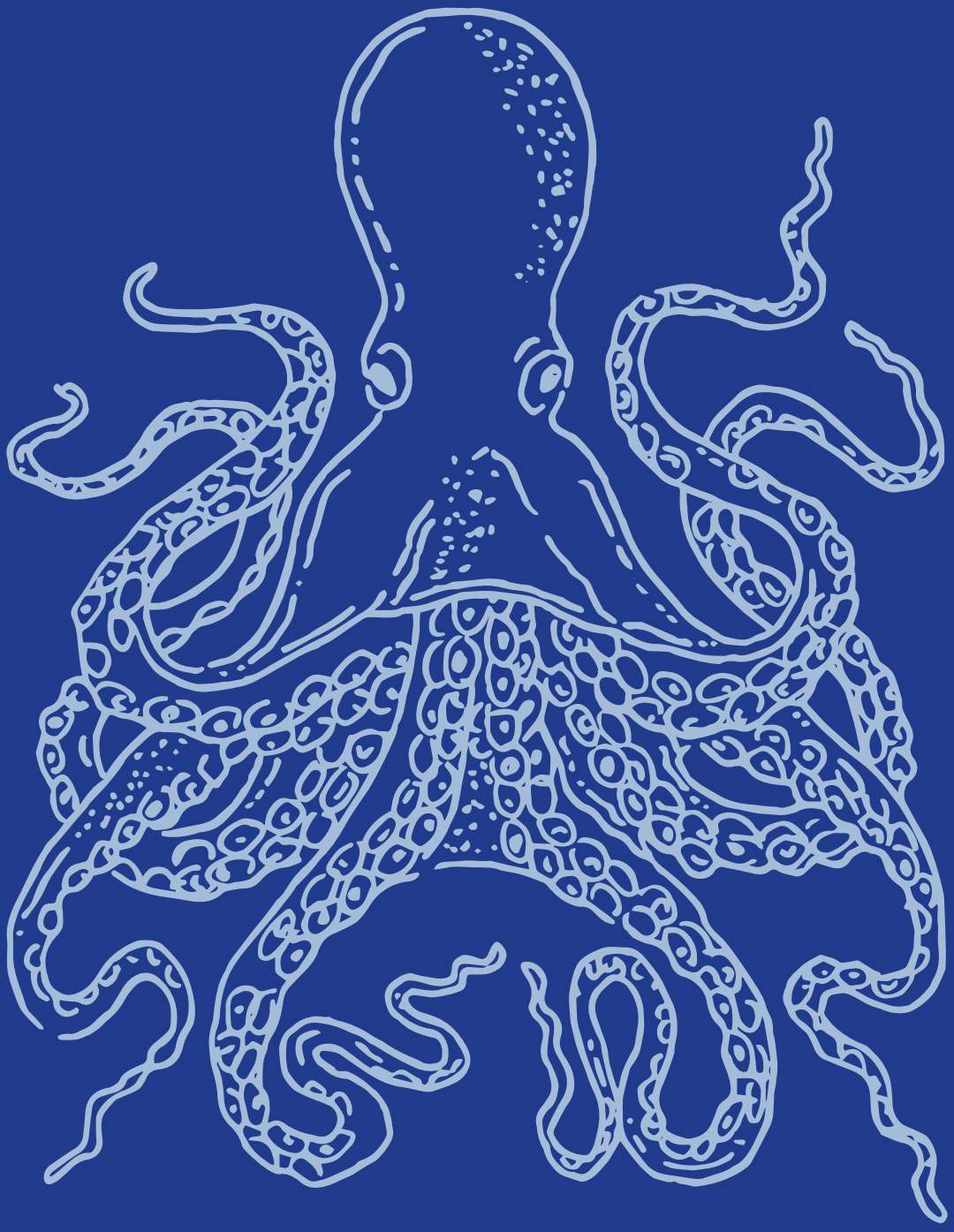
MENU

cardápio



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PETISCOS *Snacks*

Pão com tudo [G-L] - 7.5
Homemade bread - garlic butter - sardine paté - olives - lupine beans

Chocos fritos [G] - 13.5
Deep fried cuttlefish - lemon - mayonaise of garlic

Queijo de ovelha com compota da casa [G-L-V] - 14.95
Portuguese sheep cheese - homemade jam

Pastéis de bacalhau 5x [G-L] - 7.25
Salted codfish pastries

Rissóis de camarão 2x [G-L] - 7
Prawn pastries

Rissóis de abóbora 2x [G-VN] - 7.5
Pumpkin pastries

Peixinhos da Horta c/ Mayo Smoked Páprica [G-V] - 8.5
Battered fried green beans - smoked paprika mayo

Bolas de alheira com queijo de ovelha 3x [G-L] - 9.5
'Bitterballen' of alheira sausage - Portuguese sheep cheese

ENTRADAS *Starters*

Bifana no pão [G-L] - 9.95
Homemade bread - thinly sliced pork stew

Prego no pão (100 gr. tenderloin) [G-L] - 12.5
Homemade bread - tenderloin - garlic butter - mustard

Estufadinho de moelas de galinha [G-L] - 11.75
Stewed chicken gizzard - tomato - beer - toast

Tiras de porco [G] - 12.5
Grilled thinly sliced pork - chimichurri - cornbread

Chouriço assado em aguardente c/ broa [G] - 12
Grilled traditional chouriço - cornbread

Pica pau [G] - 16.5
Sautéed tenderloin - mustard sauce - pickles - potato crisps

Salada de Polvo - 16.5
Octopus - small potatoes - smoked paprika
- Add on - *chouriço* +1 *(paprika chorizo)*

Jaquinzinhos fritos [G] - 12.5
Deep fried anchovy - piri piri - lemon

Uma sardinha c/ broa e pimento [G] - 6.25
Grilled sardine - cornbread - grilled bell pepper - lemon

Camarão na frigideira [G-L] - 16.75
Shrimps - garlic - homemade bread

Berbigão à Espanhola [G] - 17.75
Kokkels - peppers - cilantro - seafood sauce

Bacalhau à brás [G] - 17.5
Salted codfish - onion - garlic - crunchy potato - egg - parsley

Legumes à brás [G-V] - 16.75
Grilled vegetables - onion - garlic - crunchy potato - egg - parsley

Sopa de caldo verde [G-V-VN] - 10.5
Potato soup - Portuguese cabbage - chouriço (vegan version is possible)

Chispe de Vaca c/ Grao de Bico e Legumes - 15.5
Stewed pulled beef shank - chickpeas - vegetables

Salada algarvia [VN] - 8.75
Tomato - onion - granité of cucumber

Salada de Beterraba c/ queijo de ovelha [L-V] - 15.5
Roasted Beetroot - Portuguese sheep cheese - frisée - dill - almond

PRATOS PRINCIPAIS *Main courses*

All main courses are served with a mixed salad.

Frango no churrasco c/ piri piri [G] - 20.5
Half marinated, charcoal grilled, chicken - piri piri sauce
- Add on - *homemade frites – mayonaise* +3.95

Dourada grelhada - 28.5
Entire, charcoal grilled, seabream - salad
- Add on - *murro* + 3.95 *(small potatoes)*

Polvo à lagareiro - 28.5
Grilled octopus - onion - olive oil
- Add on - *murro* + 3.95 *(small potatoes)*

Arroz de marisco [L] - 30.5
Creamy rice - fruits de mer - shrimps - mussels - cockles - vongole

Carne de porco à Alentejana [G] - 30.5
Stewed pork meat - clams - pickles - fried potatoes

Bife com cogumelos [G] - 28.5
Charcoal grilled bavette - mushroom sauce
- Add on - *homemade frites – mayonaise* +3.95

Bochechas de Porco - 28.5
Red wine stewed pork cheeks - carrots
- Add on - *Esmagada de Batata Doce* +3.95 *(Smashed sweet potato)*

Prato do Campo [VN] [optional G] - 27.5
Charcoal grilled cauliflower - vegetables - smashed potato - chickpeas

Bacalhau Gratinado [L] - 30.5
Layered ovenbaked bacalhau - spinach - potato purée

GUARNIÇÕES *Side dishes*

Arroz [VN] - 3.5
White rice

Batatas à murro [VN] - 7.5
Small potatoes – olive oil – garlic

Batatas fritas c/ orégãos [G-V] - 6.5
Homemade frites - oregano - mayonnaise

Legumes no forno [VN] - 8.5
Grilled vegetables

Açorda de Alho e Coentros [G-V] - 6
Bread - Garlic - Coriander
- Add on - *Camarão* +4 *(Shrimp)*

Batata doce c/ molho de limão e coentros [VN] - 7.5
Roasted sweet potato – lemon sauce – coriander

G = Gluten L = Lactose V = Vegetarian VN = Vegan