# FOOD MENU

# COUVERT

Bread   Crispy sticks   Olive oil flavored with thyme   Caramelized onion butter	5
Fresh Cheese	3

## **STARTERS**

Avocado tartar 🗸	6
Beetroot cream with crispy cheese	6.5
Roast beef, leek foam and rúcula pesto 🛛 🗸	7
Stuffed squid with black pudding (morcela) rice, fennel, and orange	8.50
Rice tile ceviche, mango, and pepper sorbet	9.50
Crispy shrimp, avocado, shrimp oil and ice plant	14

# SOUPS

Soup of the day	4.50
Fish soup	5

# VEGETARIAN

Sweet potato "mil folhas" 🛞 🗸		13.50
Stewed beans, basil pesto, potato mushrooms and broccolis	is, V	15

# FROM THE SEA

Fish of the day cooked in low temperature, cauliflower and fennel trilogy	17.50
Fish of the day grilled, linguini mussel, crispy mussel, and roasted tomato	18.50
Stewed octopus, potato, and green cabbage	19
Grilled codfish, pumpkin crumbs, aromatic broth and coriander	21

# FROM THE FIELDS

Pork medallion, fennel stew, black pudding (morcela), fennel and apple salad	15
Beef cheek, chimichurri sauce, gnocchi and cabbage	16
Crispy duck breast, citric sauce, manioc duo	18
Beef steak, aromatic sauce, pea, potato stick and onion	18.50

## SHARING MOMENT - 2pax

Fish stew	45
Aged chop, roasted vegetables, crispy potato, celery mayonnaise	65

# OUR BEEF

Rump aged on the grill with approximately 2kg Suggestion for 4 people

#### **INCLUDES:**

3 Starters 4 Side Dishes

#### STARTERS

Meat and sausage croquettes, mustard sauce Roasted black pudding (morcela), orange and cinnamon jelly "Brás de alheira" and garlic toasts Fresh cheese bruschetta

#### SIDE DISHES

Fried potato, vegetables spread, bio salad with season fruits Sausage rice, roasted vegetables and rucula pesto White bean stew, thyme rice and panko "farofa" Crispy mussel linguini Roasted tomato risotto with coriander butter

## **ON THE GRILL**

FISH

2 garnishes include

#### MEAT

## **TO FINISH**

Yogurt sorbet	3.50
Cocoa cake 🛛 🚯	4
Orange rice pudding, sweet rice ice cream, crispy sesame	5
Coffee brûlée, ice cream coffee, chocolate sponge and lemon ivoire	6
Chocolate, miso, banana, peanut noix	7
Mousse trilogy	7
<b>V</b> (*)	(Ē)

vegetarian

Lactose Free



Price in €, including VAT at the legal rate. If you need information about allergens, please consult our staff before placing your order.

Glúten Free



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