



× × × **SOUPS** × × ×

Vegetable cream soup	<b>4.90 €</b>
Rich fish soup	<b>6.90 €</b>

× × × **STARTERS** × × ×

Deep fried green beans with lime mayonnaise	<b>8.90 €</b>
Grilled fresh sardines with roasted peppers	<b>8.90 €</b>
Goat's cheese in puff pastry served with pumpkin jam	<b>9.90 €</b>
Gilled salted codfish with roasted peppers and hot olive oil	<b>12.90 €</b>
Beef carpaccio with arugula and parmesan cheese	<b>14.90 €</b>
Cured "Pata Negra" ham	<b>15.90 €</b>
Sautéed shrimps in olive oil, garlic, and red peppers	<b>15.90 €</b>
Clams Style "Bulhão Pato" (Portuguese Writer)	<b>16.90 €</b>
Sea scallops with velouté of Portuguese sparkling wine	<b>19.90 €</b>
Grilled tiger king prawns	kg <b>99.00 €</b>
Grilled or boiled fresh Portuguese coastal lobster	kg <b>120.00 €</b>

× × × **CHEESE** × × ×

Mixed Portuguese cheese platter	<b>11.90 €</b>
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× × × **COUVERT** × × ×

Special sheep's milk cheese from Azeitão	<b>6.90 €</b>
Bread, butter and olives	per person <b>2.90 €</b>

Os produtos alimentares, preparados, confeccionados, fabricados e comercializados nesta unidade podem conter substâncias ou produtos que provocam alergias ou intolerâncias alimentares, tais como: cereais que contêm glúten, crustáceos, ovos, peixes, amendoins, soja, leite, frutos de casca rija, aipo, mostarda, sementes de sésamo, dióxido de enxofre e sulfitos, tremoços e moluscos e produtos derivados destes. De acordo com o Anexo II, do Regulamento (UE) n°1169/2011.

Em caso de dúvida, solicite informação junto dos nossos colaboradores em serviço. Nenhum prato, produto alimentar ou bebida, incluindo couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. (artigo 135°, alínea b, do n°3 do Decreto-Lei n°10/2015 de 16 de Janeiro).

× × × **FROM THE OCEAN** × × ×

Sea bass with clams and olive oil sauce	14.90 €
Grilled octopus with olive oil flavored with garlic and red pepper	16.90 €
Fish and seafood curry on a crown of rice	18.90 €
Grouper fillet in puff pastry with velvety fennel sauce	19.90 €
Portuguese-style fish rice with grouper, monkfish, shrimps, and clams	19.90 €
Grilled grouper filet with clams	22.90 €
Tiger prawns flambéed in whisky served with lobster risotto	29.90 €
Fish and seafood stew in “cataplana” (serves minimum 2 people)	39.90 €
Salt-crusted Sea bass (serves minimum 2 people)	kg 58.00 €
Grilled mixed fresh fish of the day (serves minimum 2 people)	kg 58.00 €
Mixed grilled seafood (lobster, tiger king prawns, scarlet shrimps, clams)	kg 130.00 €
Fresh Atlantic lobster and tiger prawns in “cataplana” (serve minimum 2 people)	kg 130.00 €

× × × **OUR SALTED COD FISH** × × ×

Salted codfish à “Brás” (strips of salted cod mixed w/ fried potato sticks, onions & egg)	14.90 €
Grilled salted codfish loin with hot olive oil flavoured with garlic	17.90 €
Salted codfish loin house-style	17.90 €
Baked salted codfish loin with caramelized onions and cherry tomatoes	17.90 €
Salted codfish loin with cornbread crust	17.90 €

× × × **VEGETARIAN / RISOTTOS / FRESH PASTAS** × × ×

Creamy vegetable risotto	14.90 €
Seafood linguini	16.90 €
Sea scallop risotto	22.90 €

× × × **FROM EARTH** × × ×

Bacon wrapped pork medallions with rosemary	14.90 €
Duck breast with dehydrated figs and “Moscatel Roxo” reduction	17.90 €
Slow-roasted baby lamb leg Portuguese style	19.90 €
Tenderloin steak with pepper crust and Madeira wine reduction	19.90 €
Tenderloin steak with smoked ham, garlic and laurel, Portuguese style	19.90 €
Tenderloin steak “Douro Valley” style, Port wine reduction, chestnuts and mushrooms	19.90 €