

CONCEPT

This menu is based on respect for the product.

As such, we try to preserve as much as possible the individual flavor of each one.

We use for that, the current and the most advanced cooking techniques!

On the other hand, we cooked with minimal fat, sugar and salt.

CHECK-IN "SNACKS"

<i>Yellowtail poke on quinoa, avocado, ginger, sesame seeds and Yuzu sauce</i>	14,50€
<i>Tuna ceviche "rabilho" with avocado, green apple, purple onion and passion fruit</i>	14,00€
<i>Mackerel filet on potato and celery salad, gazpacho and herbs sauce</i>	9,50€
<i>Salmon tartar with beetroot, orange, chili pepper, green apple and wasabi sauce</i>	13,50€
<i>Burrata on toast with rocket salad, pine nuts and pesto and pumpkin sauce</i>	13,00€
<i>Squids tempura on potato salad, celery and Granny Smith apple</i>	13,50€
<i>Foie gras sauté, quince compote and shimeji mushrooms</i>	15,50€
<i>Sautéed fresh scallops, black "xarém" with tomato, and glasswort</i>	13,50€
<i>"Casquinha de Siri" Crab, coconut milk, tomato, coriander and palm oil</i>	11,50€

COOKED IN POT "SNACKS"

<i>Tuna belly "portuguese style" with potato, onion, olives and pickles</i>	12,50€
<i>Sautéed prawns in olive oil and garlic (al ajillo type) with roasted peppers</i>	13,50€
<i>"Cataplana" fish of the day on onions, new potato and clams</i>	16,50€
<i>Secretos of iberian pork with prawns, clams and padrón peppers</i>	14,50€
<i>"black angus" with shitake mushrooms, pearl onions and barbecue sauce</i>	15,00€

TRADITIONAL "SNACKS"

<i>Homemade eggs with tomatoes on toast bread</i>	9,50€
<i>Fried pork liver on potato puree and white onion confit</i>	8,00€

SPECIAL MOMENTS "SNACKS"

<i>Codfish (meia-cura) confit in extra virgin olive oil, plankton "xarém" and garlic sauce</i>	14,50€
<i>Pan fried sea bream fillet cream vegetables with plankton and lobster sauce</i>	13,50€
<i>"Traditional" prawns (açorda) with bread and egg cooked in low temperature</i>	15,50€
<i>Octopus cooked in low temperature 15h, sweet potato puree, tomato petals and courgette</i>	14,50€
<i>Suckling pig (Cooked in Low Temperature 10h), creamy carrot, potato and textured orange</i>	14,00€
<i>Glazed duck Leg with carrot puree and gratin dauphinoise</i>	14,50€
<i>"Bisaro" pork cheeks stuffed in red wine and spices, red cabbage sauerkraut and truffle potato</i>	14,50€
<i>Sirloin steak "Black Angus" grain fed + 200 days with mashed potatoes and spinach</i>	23,50€
<i>Cep mushrooms risotto with foie gras and regiano parmesan</i>	35,00€
<i>Squid and crayfish dark risotto</i>	48,00€
<i>Scarlet prawns rissoto with plankton</i>	65,00€

CHECK-OUT "SNACKS"

(SWEET MOMENTS TO FINISH YOUR MEAL)

<i>Grilled pineapple from azores in two textures (hot and cold)</i>	7,50€
<i>Cheesecake with strawberries, lime, meringues and mandarin orange peel ice cream</i>	8,50€
<i>"Our interpretation apple tart" with tonka beans ice cream</i>	7,50€
<i>Warm chocolate cake, almond mousse and salted caramel sauce</i>	9,50€
<i>Sheep cheese (Évora), pumpkin compote and mango chutney</i>	8,75€

COUVERT

3,30€