



## 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.

## MENU

### CHECK-IN "SNACKS"

Yellowtail poke on quinoa, avocado, ginger, sesame seeds and Yuzu sauce	14,50€
Tuna ceviche "rabilho" with avocado, green apple, purple onion and passion fruit	12,50€
Mackerel filet on potato and celery salad, gazpacho and herbs sauce	9,50€
Squids tempura on potato salad, celery and Granny Smith apple	13,50€
Foie gras sauté (1 unit of 80g.) quince compote and shimeji mushrooms	12,50€
Sautéed fresh scallops (2 units) black "xaré" with tomato, and saphire	11,50€

### COOKED IN POT "SNACKS"

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

### TRADITIONAL "SNACKS"

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

### SPECIAL MOMENTS "SNACKS"

Codfish (meia-cura) confit in extra virgin olive oil, plankton "xaré" and garlic sauce	13,50€
"Traditional" prawns (açorda) with bread and egg cooked in low temperature	15,50€
Octopus 5/6 cooked in low temperature 15h, sweet potato puree, tomato petals and courgette	14,50€
Suckling pig (Cooked in Low Temperature 10h), potato and textured orange	13,00€
Glazed duck Leg with carrot puree and gratin dauphinoise	14,00€
"Bisaro" pork cheeks stuffed in red wine and spices, red cabbage sauerkraut and truffle potato	13,50€
"Black Angus" sirloin steak grain fed + 200 days with mashed potatoes and spinach	22,50€
Cep mushrooms risotto with foie gras and regiano parmesan	35,00€
Blue lobster rissoto and plankton	55,00€
Squid and crayfish dark risotto	45,00€

### CHECK-OUT "SNACKS"

(SWEET MOMENTS TO FINISH YOUR MEAL)

Grilled pineapple from azores in two textures (hot and cold)	6,50€
Cheesecake with strawberries, lime, meringues and mandarin orange peel ice cream	6,50€
"Our interpretation apple tart" with tonka beans ice cream	7,50€
Warm chocolate cake, almond mousse and salted caramel sauce	8,50€
Sheep cheese (Évora), pumpkin compote and mango chutney	8,75€

## COUVERT

3,00€