



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’s and passion fruit	12,50€
Mackerel “almada” on lemon potatoes cream, courgettes brunoise and yuzu sauce	9,00€
Squids Tempura on potato salad, celery and Granny Smith apple	12,50€
Foie gras sauté (1 unit of 80g.) quince compote and shimeji mushrooms	12,50€
Sautéed fresh scallops (2 units) black “xarém” with tomatoes, squids cubes and saphire	11,50€

COOKED IN POT “SNACKS”

Tuna belly “portuguese style” with potatoes, onion`s, olives and pickles	12,50€
Sautéed prawns in olive oil and garlic (al ajillo type) with roasted peppers	13,50€
Secretos of iberian porc with prawns and padrôn peppers	13,50€
“black angus” with shitake mushrooms, chives and barbecue sauce	15,00€

TRADITIONAL “SNACKS”

Homemade eggs with tomatoes on toast bread	7,50€
Fried pork liver on potatoes puree and white onions	9,50€

SPECIAL MOMENTS “SNACKS”

Codfish (meia-cura) confit in extra virgin olive oil, plankton “xarém” 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 potatoes puree, tomato petals and courgettes	14,50€
Suckling Pig (Cooked in Low Temperature 10h), potatoes and textured orange	13,00€
“Bisaro” pork cheeks stuffed in red wine and spice ,red cabbage sauerkraut and truffle potatoes	13,50€

CHECK-OUT “SNACKS”

(SWEET MOMENTS TO FINISH YOUR MEAL)

Grilled pineapple from azores in two textures (hot and cold)	6,50€
Greek yogurt and cottage cheese mousse, vanilla violet ice cream	6,50€
“Our interpretation apple tart” with tonka beans ice cream	7,50€

Couvert: 3,00€

“No food or drinks, including couvert, can be charged, if not requested or not consumed by the costumer”

Intolerances and food allergies, please inform the Maitre

incl.13% VAT

We have a complaint book.