

Menu

Starters

Pasteis de Bacalhau

Light and fluffy codfish cakes on a spring mix salad with tomato confit

Salada de Polvo

Octopus salad with roasted red pepper sauce and a spring mix salad

Barriga de Porco e Ervilhas

Braised pork belly, pea purée, sautéed peas and poached quail egg

Salada de Orelha

Pig's ear salad dressed with fresh cilantro, garlic, shallots, olive oil and vinegar

Moelas de Pato

Duck gizzards with a smoked tomato sauce and a fried quail egg

Coelho Mouro

Rabbit terrine with pine nuts, pistachio, dried apricots and couscous salad

Sardinha

Roasted sardine on toasted garlic bread with a red and yellow bell pepper soup

Caldo Verde

Cream of potato soup, freshly cut collard greens, chouriço bits and chouriço oil

Creme de Marisco

Seafood bisque with fresh handmade lobster ravioli

Entrées

Arroz de Marisco

Seafood rice cooked with lobster, scallop, shrimp, oysters, clams, mussels, onions, peppers and

Polvo à Lagareiro

Oven roasted octopus with fingerling potatoes sautéed in garlic, spinach and olive oil

Bacalhau à Adega

Pan-seared codfish fillets over caramelized onion, scrambled egg, fried potato and a cilantro sauce

Peixe com Todos

Bamboo steamed turbot, a kale roll stuffed with garbanzo puree, carrot, turnip, potato and served with its fumet

Bife à Portuguesa

Ribeye steak, sautéed spinach, fried egg, fried potatoes and Iberico ham steak sauce

Leitão

Suckling pig roll with roasted sweet potato purée, Brussels' sprouts and sweet potato chips

Arroz de Pato

Seared duck breast over chouriço and bacon shredded duck rice with a duck sauce

Carne de Porco à Alentejana

Sautéed cubed pork with fried potato, fresh clams, pickled vegetables and cilantro

Desserts

Ovo

Egg panna cotta filled with a sweet egg cream, covered in lemon gelatin, nestled in thin egg strings dusted with cinnamon and almonds

Arroz Doce

Fried coconut rice pudding, coconut cream, passion fruit sauce, mojito sorbet

Pudim Flan

Flan pudding, caramel sauce, caramel tile and vanilla ice cream

Mousse de Chocolate

Duo of dark and white chocolate mousses, chocolate cake and stracciatella ice cream

3-course 85

Starter: 21 Entrée: 49 Dessert: 15