



AUTHENTIC PORTUGUESE CUISINE

## 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 bell pepper sauce and a spring mix salad*

Barriga de Porco e Ervilhas

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

Coelho Mouro

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

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, and peppers*

Polvo à Lagareiro

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

Bacalhau à Adegá

*Pan-seared dry-salted codfish fillets with caramelized onion, cubed potato, hard-boiled quail egg and parsley sauce*

Bife à Portuguesa

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

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

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 chocolate ice cream*

David Costa, Executive Chef

Jessica Carreira, Pastry Chef

3-course 85

Starter: 21    Entrée: 49    Dessert: 15