



Menu by Chef Felipe Salles

HOMEMADE BREADS, FERMENTED BUTTER, RABBIT ESCABECHE, AUBERGINE ANTIPASTA AND CHARCOAL SMOKED OLIVE OIL	6
SELECTION OF PORTUGUESE CHEESES, HOMEMADE JAM AND CRACKERS	12
SELECTION OF PORTUGUESE CHORIZOS	11
STARTERS	
LEAF SALAD, COLORFUL TOMATOES, BRAZED BASIL PESTO AND GOAT CHEESE	9
WHITE FISH CRUDO, MANGETOUT, POMEGRANATE OIL, PINEAPPLE BEURRE BLANC AND MICROGREENS	9.5
3 / 6 FRESH OYSTERS WITH RED ONION MIGNONETTE OR LEMON	8 / 14
CLAMS A BULHÃO PATO AND HOMEMADE BREAD	12.5
PICA PAU, WHITE WINE, BRAZED BAY LEAF POWDER, MEAT JUS, HOMEMADE PICKLED VEGETABLES AND BREAD	13.5
SMOKED CABBAGE, LENTILS, VEGETABLE JUS AND SALTED WALNUTS (VG)	9.5
MAINS	
SLOW COOKED LAMB SHANK, YAM PUREE, CHERRY TOMATOES, FREGOLA PASTA AND DEMI-GLACE	17
MUSHROOM AND CHICKPEA CURRY, FLATBREAD, ZAAATAR, CORIANDER AND RED ONION SALAD (VG)	13
LOW TEMPERATURE COOKED PORK LOIN, BLACK RICE, TURKEY BROTH AND PINEAPPLE SALSA	15
SHARERS	
SEAFOOD RICE, COD FLAKES, PIL PIL SAUCE AND CORIANDER	45
CATAPLANA MOQUECA (2 / 4 PEOPLE)	45 / 60
SEAFOOD, BOTTLE FISH, MOQUECA SAUCE, CHILI SAUCE, PUMPKIN, COCONUT MILK, CORIANDER	
FISH OF THE DAY	P.D.D
CHARCOAL GRILLED FISH, POMMES DAUPHINOISE, SEASONAL VEGETABLES AND BUTTER SAUCE	

