

The Essentials...

Chef's Couvert 11,00€

Bread, butter, carrots, preserves.

Artisanal Snacks

Suckling Pig Rissole with Orange Mayonnaise 10,00€

Beira Litoral

Delicate rissoles filled with succulent suckling pig from the Bairrada region, accompanied by a light and refreshing orange mayonnaise that enhances the local flavors.

Fish and shrimp pasta 12,00€

Homemade recipe with the best of the sea, simple and full of flavor

Fried Octopus Strips with Lemon Mayo and Cuttlefish 11,50€

Ribatejo

Crispy and tender octopus fried, served with fresh lemon mayonnaise, balanced by the mild flavor of cuttlefish, creating an explosion of sea flavors.

Vegetable Tempura with Honey and Piripiri Sauce 9,50€

Estremadura

A selection of fresh and crispy vegetables, coated in a light and crunchy tempura batter, accompanied by a sweet and spicy honey and piripiri sauce, perfectly balancing the flavors and aromas.

Grilled Chicken Wings with Piripiri Sauce 14,50€

Algarve

Tender and juicy chicken wings, grilled until golden and crispy, served with a spicy piripiri sauce for an extra kick of flavor.

Shrimp "à Guilho" 18,00€

Traditional Portuguese recipe, featuring juicy shrimp cooked in olive oil, garlic, and a touch of heat

Portuguese-Style Veal Steak Tartare 16,00€

Classic veal tartare, freshly prepared tableside and seasoned to your preference, accompanied by crisp greens and shoestring potatoes.



*Food Allergies?
Please check here,
before ordering.*

Sautéed Asparagus with Scrambled Eggs 11,50€

Estremadura

Fresh and crunchy asparagus, lightly sautéed in extra virgin olive oil to the perfect tenderness, accompanied by delicately scrambled eggs, adding a layer of smoothness and creaminess to the asparagus.

Sautéed Mushrooms and Garlic 14,00€

Algarve

Fresh mushrooms sautéed in olive oil, garlic, and coriander, creating an aromatic, perfect for mushroom lovers.

Mussels in white sauce 18,00€

Mussels prepared in a delicate white sauce made with white wine, cream, and aromatic herbs

Chouriço Roasted in Brandy 13,50€

Alentejo

Chorizo sausage flambéed in brandy and charcoal.

Beef "Pica-Pau" 15,50€

Ribatejo

Juicy slices of beef tenderloin sautéed in extra virgin olive oil, garlic, pepper, and white wine, creating a traditional Portuguese dish.

Tomato-based stew 11,50€

Alentejo

Ripe tomatoes slowly simmered in extra virgin olive oil, garlic, onion, and aromatic herbs

Tradicional Minho Style "Migas" 13,00€

Minho

A Minho-style take on traditional Migas, combining crumbled cornbread, black-eyed peas, and cabbage with rich flavors of spices and olive oil, offering a hearty texture and irresistible taste

From the Sea

Salt-Crusted Sea Bass (2 pax)
By reservation only 80,00€

Algarve

Sea bass cooked in a salt crust, served with sautéed potatoes, vegetables, butter sauce, garlic, and lemon.

Grilled sea bass fillet 34,00€

Grilled sea bass fillet, served with sautéed potatoes, vegetables, and butter sauce

Monkfish Rice (1 pax) 30,00€

Succulent monkfish in Portuguese-style creamy rice with shrimp, peppers, and fresh coriander

Fish and Seafood Rice (2 pax) 60,00€

Delicious fish and seafood rice with meagre, shrimp, and clams

Roasted Octopus "Lagareiro" 24,50€

Beira Litoral

Tender octopus tentacles slowly roasted in olive oil, garlic, and bay leaf, creating a traditional and comforting Portuguese dish.

Codfish "à Tinto" Style 26,00€

Crispy cod loin served with new potatoes and turnip greens, in a dish full of traditional flavor

Fish and Seafood Cataplana (2pax) 72,00€

Algarve

Lobster, prawns, clams, razor clams & fresh fish, gently cooked in a cataplana, served with boiled potatoes, onions and peppers.

Tuna "Francesinha" 28,00€

Tuna with the house special sauce, served with egg, shrimp, and crispy sweet potato

"Brás" Style Vegetables 11,50€

Sautéed vegetables gently tossed with crispy potato sticks.

There is No Snack Without...

Coriander Rice 5,00€

Light and aromatic rice, seasoned with fresh Coriander, offering a refreshing side dish perfect for enhancing the flavor of various small plates.

Mountain Salad 5,50€

A fresh mix of tomato, onion, cucumber, and peppers, seasoned with extra virgin olive oil, vinegar, salt, and pepper, creating a light and refreshing salad, perfect as a side or as a main dish.

Smashed Potatoes 5,50€

Potatoes cooked and then smashed, seasoned with salt and extra virgin olive oil, creating a delicious and comforting side dish typical of Portuguese cuisine.

French Fries 5,50€

Thinly cut potatoes fried until golden and crispy, creating a delicious and comforting side dish, perfect to accompany main dishes.

Sautéed Greens in Garlic Olive Oil 6,50€

Fresh greens cooked and then sautéed in extra virgin olive oil and garlic, creating a light and flavorful side dish, perfect for balancing the flavors of the main dishes.

Sautéed Vegetables 5,50€

A colorful mix of fresh vegetables such as carrots, broccoli, bell peppers, and zucchini, seasoned with rosemary-infused olive oil and aromatic herbs, creating a healthy and delicious side dish, perfect to accompany main courses.

For the Little Ones

Vegetable Soup 8,00€

A light and nutritious classic, this vegetable soup brings out the smoothness of freshly cooked vegetables, providing a velvety texture with a mild taste.

Mini Grilled Sliders 9,00€

Small grilled burgers, made with juicy and seasoned meat.

Grilled Chicken Supreme 9,00€

Chicken Supreme's grilled until they are on the point, keeping the meat tender on the inside. A healthy option, good for the children.

Fish Sticks 9,00€

Small strips of fresh fish, breaded and fried until golden and crispy on the outside, revealing a tender and flavorful interior.

Bring the Sweet to the Table

Chocolate Puff Pastry 9,00€

Light and crispy puff pastry, baked to a perfect golden finish, filled with a creamy white and dark chocolate filling that melts with every bite

Flan Pudding 9,00€

A classic dessert made with fresh milk, eggs, and a hint of vanilla, slowly cooked in a bain-marie

Sweet Rice Pudding 9,00€

Creamy rice cooked in milk, sugar, and condensed milk, finished with salted caramel and cinnamon crisp.

Chocolate Fondant 12,00€

Made with São Tomé chocolate and served with vanilla ice cream a perfect dessert to end your meal.

No food product, dish, including the couvert, shall be charged, unless it is ordered.

Prices in euros (€) VAT included.



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