



Starters

- 7,00 Couvert
- 5,00 Azeitão DOP cheese
- 6,00 Soup of the day
- 8,00 Our coast rich soup
- 10,50 Codfish ceviche
- 10,50 Codfish “punheta”
- 12,50 Bulhão pato codfish tongues
- 16,00 Coast prawns with garlic and cilantro
- 13,00 Fried cuttlefish with lime and garlic and coriander mayonnaise
- 25,00 Scarlet prawn

Codfish Dishes

- 19,00 Cod loin with dry-cured ham on a bed of onion and potatoe
- 18,00 Creamy coriander rice with codfish neck confit
- 18,00 Codfish neck on charcoal
- 17,00 Our brás codfish
- 17,00 Grilled codfish Tail
- 18,00 Codfish samos bean stew

Fish Dishes

- 28,50 Baby octopus, Reserva red, with sweet potato mousse
- 21,50 Clam rice with braised grouper

Meat Dishes

- 75,00 Chuleton steak with potatoe chips and grilled vegetables (2p)
- 30,00 Veal loin with fried polenta, vegetables and demi-glace
- 22,00 Lamb ribs, asparagus portuguese style migas and Viosinho sauce
- 22,00 Grilled pork belly with hoisin sauce and lemon mayonnaise
- 18,00 Portuguese style steak

Salads

- 15,00 Spinach, maçussa cheese and rocha pear salad with red wine reduction
- 14,00 Chicken salad, avocado, pumpkin pickle and yogurt sauce

Vegetarian

- 15,00 Mushrooms brás
- 17,00 Spinach, maçussa cheese and rocha pear salad

Desserts

- 5,00 Petit gâteau 70% cacao with peanut butter ice cream
- 5,00 Our chocolat mousse
- 6,00 Crème brûlée with lime zest
- 5,00 Our orange roulade
- 7,00 Pear in wine with filo pastry and mascarpone cream
- 2,50 Sweet bean pastry
- 3,50 Seasonal fruit