

# EAT.

## • TO START

### **COUVERT 2 PAX | 4.5**

BREAD, OLIVE OIL WITH BALSAMIC VINEGAR AND OLIVES TAPENADE.

### **ASSORTED CHEESE & SMOKED MEAT PLATTER | 16.5** **GF**

## • TAPAS TO SHARE

### **BATATAS BRAVAS | 5.5**

WE KEPT THE SIMPLICITY OF THE ORIGINAL RECIPE BUT GAVE IT OUR TWIST, ROASTED GARLIC SAUCE AND A SLIGHTLY SPICY SAUCE MADE OF CHILIES AND PAPRIKA.

**VG GF**

### **PATANISCAS | 6.5**

SALT-COD FRITTERS WITH GARLIC MAYONNAISE.

### **COD-FISH RISOTTO | 12.5**

THE TRADITIONAL RISOTTO RECIPE, BUT WITH CODFISH TO GIVE IT SOME PORTUGUESE FLAVORS. (FRESH MADE, MINIMUM 20 MINUTES' PREPARATION) **GF**

### **CHICKEN OR TOFU SPRING ROLLS & CURRY/CORIANDER FOAM | 7.5**

THE CHICKEN OR TOFU IS WRAPPED IN A SPRING ROLL LEAF, FRIED, AND SERVED WITH A SPICY CORIANDER FOAM TO DIP IN. **VG**

### **PIMENTOS PADRÓN | 6.5**

THE CLASSIC SPANISH TAPA, FRIED IN OLIVE OIL AND WITH RAW. **VG GF**

### **CAMEMBERT CHEESE GRATIN | 9.5**

WITH HONEY AND CHILI PEPPER JELLY. **V**

### **FRIED CUTTLEFISH & LIME MAYONNAISE | 9.5**

STRIPS OF CUTTLEFISH SEASONED AND FRIED WITH FLOURSERVED WITH LIME MAYONNAISE.

### **MUSHROOMS "BRÁS" | 9.5**

PLEUROTHUS & PORTOBELLO WRAPPED IN EGGS AND STRAW POTATOES. **VG GF**

### **SAUTÉ MUSHROOMS VEGETABLES & ROMESCO | 12.5**

PLEUROTHUS, SPRING ONIONS AND GREEN ASPARAGUS ARE SAUTÉED UNTIL THEY ARE WELL TOASTED AND SERVED WITH ROMESCO SAUCE, MADE OF TOMATO, NUTS, AND GARLIC. **VG GF**

### **TUNA TARTAR | 17.5**

WITH A TASTE OF MUSTARD AND COURNICHONS OVER AN AVOCADO BED. **GF (WITHOUT THE BREAD)**

### **DUCK PUFF PASTRY | 9.5**

COMFIT DUCK STUFFED WITH CARAMELIZED ONION.

### **SLOW-COOKED DARK PORK CHEEK | 11.5**

JUICY PORK CHEEKS, SLOW COOKED, SERVED WITH REDUCTION OF WINE AND MEAT SAUCE, PURÉE AND EGG YOLK. **GF**

### **SHRIMP CROQUETTES & OYSTER SAUCE | 9.5**

SPANISH-STYLE CROQUETTES, CRUNCHY ON THE OUTSIDE AND INSIDE A CREAMY BÉCHAMEL WITH SHRIMP PIECES WITH OYSTER SAUCE.

### **STUFFED PORTOBELLO | 9.5**

A STUFFED MUSHROOM WITH CARAMELIZED APPLE, CURD, AND A SIGHT TOUCH OF SMOKED SALT.

### **1000 SHEETS | 9.5**

SEASONED MUSHROOMS, EGGPLANT AND COURGETTE, STUFFED WITH CREAM CHEESE. (MINIMUM 30 MINUTES' PREPARATION) **V GF**

### **PULLED PORK TACOS | 12.5**

COMFIT PORK, CARAMELIZED ONION, CHEESE, AND PEPPER JAM.

### **DANISH PASTRY "FRANCESINHA" | 15.5**

PORTO'S TYPICAL DELICACY IS SERVED IN A DIFFERENT WAY, HERE, WE CHANGE THE BREAD TO DANISH PASTRY FILLED WITH SAUSAGE AND STEAK. (MINIMUM 30 MINUTES' PREPARATION)

## • SALADS

### **BURRATA | 11.5**

GREEN SALAD, TOMATO, GUACAMOLE, BURRATA CHEESE AND PESTO. **V**

### **GOAT CHEESE SALAD | 11.5**

OVER A SLICE OF BREAD WITH HONEY AND WALNUTS. **V**

## • TIBORNAS

(PORTUGUESE HAND MADE BRUSCHETTA, DIFFERENT TOPPING OVER A SLIDE OF TOASTED RUSTIC BREAD)

### **COD-FISH TIBORNA | 10.5**

PORTUGUESE BRUSCHETTA, RUSTIC BREAD TOASTED WITH OLIVE OIL, COD ONION GRATIN WITH GREENS AND MAYONNAISE.

### **ROASTED BEEF TIBORNA | 12.5**

PORTUGUESE BRUSCHETTA, RUSTIC BREAD TOASTED WITH OLIVE OIL, ROAST BEEF, BLACK PUDDING AND WINDSOR SAUCE.

## • DESSERTS

### **"ABADE PRISCOS" PUDDING | 6.5**

WITH PORT WINE 10 YEARS ICE CREAM.

### **CHOCOLATE MOUSSE SPHERE | 6.5**

WITH CHERRY SAUCE AND GINGER FOAM. **V**

### **CHOCOLATE BROWNIE | 6.5**

WITH HAZELNUT ICE CREAM. **V**

### **CUP OF TROPICAL FRUIT CHEESECAKE | 6.5**

WITH MANGO MOUSSE.

### **SAUTÉ GOAT CHEESE | 6.5**

WITH RASPBERRY SORBET

**VG** VEGAN **V** VEGETARIAN **GF** GLUTEN FREE

# DRINK.

## COCKTAILS

CAIPIRINHA | 8  
CAIPIROSKA | 8  
STRAWBERRY CAIPIROSKA | 8.5  
MOJITO | 8.5  
DRY MARTINI | 8.5  
COSMOPOLITAN | 8.5  
MARGARITA | 8.5  
PIÑA COLADA | 8.5  
MAITAI | 8.5  
LONG ISLAND ICED TEA | 8.5  
APEROL SPRITZ | 8.5  
ESPRESSO MARTINI | 8.5  
WHISKEY SOUR | 9

## COCKTAILS WITH PORT WINE

PORTO TONIC | 8  
"PORT WINE" MOJITO | 8.5  
PORTO STRAWBERRY | 8.5  
"APEROL" SPRITZ "PORT WINE" | 8.5

## RED WINE

ODISSEIA | 5.5 | 17  
QUINTA DO PORTAL | 6 | 22  
LOBO VASCONCELLOS 6 | 22  
DONA SANCHA 6.5 | 24  
HERDADE DE GROUS 7.5 | 27.5

## RED WINE - SUPERIOR

GAMBOZINOS RESERVA | 32.5  
QUINTA DO PORTAL RESERVA | 45  
PATHERNOS | 50

## WHITE WINE

ODISSEIA | 5.5 | 17  
QUINTA DO PORTAL | 6 | 22.5  
LOBO VASCONCELLOS 6 | 22.5

## WHITE WINE - SUPERIOR

GAMBOZINOS | 27  
HERDADE DE GROUS | 29  
CARM RESERVA | 34

## GREEN WINE - ALVARINHO

ENCOSTAS DE MELGAÇO | 6 | 24

## SPARKLING GREEN WINE – ALVARINHO PREMIUM

ENCOSTAS DE MELGAÇO SPARKLING  
| 44

## ROSÉ WINE

QUINTA DO PORTAL | 6 | 22

## SPARKLING WINE

TERRAS DO DEMO | 28

## GIN

BOMBAY DRY | 8.5  
TANQUERAY | 9.5  
BOMBAY SAPHIRE | 9.5  
G'VINE | 12  
MARTIN MILLER'S | 12  
SHARISH PORTUGUESE GIN | 12  
BULLDOG | 12  
HENDRICKS | 12

## WHISKY

FIREBALL (SHOT) | 4  
RED LABEL | 7  
JAMESON | 7.5  
BUSHMILLS | 7.5  
JACK DANIEL'S | 8  
BULLEIT BOURBON | 9  
BLACK LABEL | 9

## WHISKY PREMIUM

CARDHU GOLD RESERVE | 12.5  
MACALLAN | 15

## SANGRIA

RED | 6 | 19.5  
WHITE | 6 | 19.5  
PASSION FRUIT 7.5 | 24  
STRAWBERRY & SPARKLING WINE |  
7.5 | 24

## RUM

HAVANA CLUB 3 | 7.5  
BRUGAL ANEJO | 8.5  
PAMPERO ESPECIAL | 9.5  
HAVANA CLUB 7 | 10

## VODKA

MOSKOVSKAYA | 7  
ERISTOFF BLACK | 7  
ABSOLUT | 8.5  
GREY GOOSE | 15.5

## TRADITIONAL PORTUGUESE

GINJINHA | 4.5  
AMARGUINHA | 5  
LICOR BEIRÃO | 5.5  
CRF | 7.5

## LIQUEURS

LIMONCELLO | 4.5  
MALIBU | 7.5  
SAFARI | 7.5  
BAILEY'S | 7

## VERMUTE

MARTINI ROSSO | 6  
MARTINI BIANCO | 6  
MARTINI EXTRA DRY | 6

## PORTO WINE

NIEPOORT TAWNY | 5.5  
NIEPOORT WHITE | 5.5  
NIEPOORT WHITE DRY | 6.5  
NIEPOORT 10 YEARS | 8.5  
NIEPOORT 20 YEARS | 14.5  
NIEPOORT 30 YEARS | 25.5

## BEER

SUPER BOCK SMALL | 2.5  
SUPER BOCK LARGE | 3.5  
SUPER BOCK STOUT | 2.5  
LEFFE BRUNE | 4.5  
SUPER BOCK NO ALCOHOL | 2.5  
GUINNESS PINT CAN | 6.5  
SUMMERSBY | 3.5

## SODAS

COCA-COLA | COCA-COLA | 7UP |  
FANTA ORANGE | 2.5  
ICE TEA LEMON | PEACH | 2.5  
GINGER ALE | 2.5  
RED BULL | 3.5

## WATER

PURIFIED WATER 1L | 3.5  
PURIFIED SPARKLING WATER 1L |  
3.5  
SPARKLING WATER PEDRAS | 2.5  
TONIC WATER SCHWEPPESS | 2.5

## COFFEE & TEA

ESPRESSO | 1.5  
DECAFFEINATED | 1.5  
COFFEE AND MILK | 2  
TEA | 2.5  
IRISH COFFEE | 8.5

"Dear valued customers, at our cozy kitchen, we take pride in serving you the freshest, home-cooked delights. While our kitchen may be small, the love and care we put into each dish is anything but. Please be patient as we prepare your order, and rest assured, the wait will be worth it. Thank you for choosing us for a delicious, homemade experience!"