

# EAT.

## · TO START

### **COUVERT 2 PAX | 4**

BREAD, OLIVE OIL WITH BALSAMIC VINEGAR AND OLIVES TAPENADE.

### **ASSORTED CHEESE & SMOKED MEAT PLATTER | 15.5** **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**

### **GRATED CEMBERT CHEESE | 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 | 9.5**

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 | 15.5**

WITH A TASTE OF MUSTARD AND COURNICHONS OVER AN AVOCADO BED. **GF**

### **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 | 8.5**

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

### **STUFFED PORTOBELLO | 8.5**

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**

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

### **GOAT CHEESE SALAD | 9.5**

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

## · TIBORNAS

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

### **COD-FISH TIBORNA | 9.5**

WITH GREEN SPROUTS.

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

WITH BLACK PUDDING AND WINDSOR SAUCE.

## · DESSERTS

### **"ABADE PRISCOS" PUDDING | 6**

WITH PORT WINE 10 YEARS ICE CREAM.

### **CHOCOLATE MOUSSE SPHERE | 5.5**

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

### **CHOCOLATE BROWNIE | 5.5**

WITH HAZELNUT ICE CREAM. **V**

### **CUP OF TROPICAL FRUIT CHEESECAKE | 6**

WITH MANGO MOUSSE.

### **SAUTÉ GOAT CHEESE | 6**

WITH RASPBERRY SORBET

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

# DRINK.

## COCKTAILS

CAIPIRINHA | 7.5  
CAIPIROSKA | 7.5  
STRAWBERRY CAIPIROSKA | 8  
MOJITO | 7.5  
DRY MARTINI | 8  
COSMOPOLITAN | 8  
MARGARITA | 8  
PIÑA COLADA | 8  
MAITAI | 8  
LONG ISLAND ICED TEA | 8  
APEROL SPRITZ | 8  
ESPRESSO MARTINI | 8  
WHISKEY SOUR | 8

## COCKTAILS WITH PORT WINE

PORTO TONIC | 7.5  
"PORT WINE" MOJITO | 8  
PORTO STRAWBERRY | 8  
"APEROL" SPRITZ "PORT WINE" | 8

## RED WINE

ODISSEIA | 4.5 | 17  
QUINTA DO PORTAL | 5.5 | 22  
LOBO VASCONCELLOS 5.5 | 22  
DONA SANCHA 6 | 23  
HERDADE DE GROUS 7.5 | 27

## RED WINE - SUPERIOR

GAMBOZINOS RESERVA | 32  
QUINTA DO PORTAL RESERVA | 35  
QUINTA DA COSTA | 37  
PATHERNOS | 45

## WHITE WINE

ODISSEIA | 4.5 | 17  
QUINTA DO PORTAL | 5.5 | 22  
LOBO VASCONCELLOS 6 | 25

## WHITE WINE - SUPERIOR

GAMBOZINOS | 27  
HERDADE DE GROUS | 27  
CARM RESERVA | 32

## GREEN WINE - ALVARINHO

ENCOSTAS DE MELGAÇO | 6 | 24

## SPARKLING GREEN WINE – ALVARINHO PREMIUM

ENCOSTAS DE MELGAÇO SPARKLING  
| 44

## ROSÉ WINE

QUINTA DO PORTAL | 5.5 | 19

## 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

RED LABEL | 7  
JAMESON | 7.5  
BUSHMILLS | 7.5  
BLACK LABEL | 9  
JACK DANIEL'S | 8  
BULLEIT BOURBON | 9

## WHISKY PREMIUM

CARDHU GOLD RESERVE | 12  
MACALLAN | 14

## SANGRIA

RED | 5.5 | 18.5  
WHITE | 5.5 | 18.5  
PASSION FRUIT 6.5 | 24  
STRAWBERRY & SPARKLING WINE |  
6.5 | 24

## RUM

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

## VODKA

SMIRNOFF | 7  
ABSOLUT | 8.5  
GREY GOOSE | 15.5

## TRADITIONAL PORTUGUESE

GINJINHA | 4.5  
AMARGUINHA | 5  
LICOR BEIRÃO | 5.5  
CRF | 7

## LIQUEURS

MALIBU | 7.5  
SAFARI | 7.5  
BAILEY'S | 7

## VERMUTE

MARTINI ROSSO | 5.5  
MARTINI BIANCO | 5.5  
MARTINI EXTRA DRY | 5.5

## PORTO WINE

NIEPOORT TAWNY | 5.5  
NIEPOORT WHITE | 5.5  
NIEPOORT WHITE DRY | 6.5  
NIEPOORT 10 YEARS | 8.5  
NIEPOORT 20 YEARS | 14  
NIEPOORT 30 YEARS | 25.5

## BEER

SUPER BOCK SMALL | 2.3  
SUPER BOCK LARGE | 3.5  
SUPER BOCK STOUT | 2.3  
LEFFE BRUNE | 4,5  
SUPER BOCK NO ALCOHOL | 2.3  
GUINNESS PINT | 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

VITALIS 50CL | 2.3  
SPARKLING WATER PEDRAS | 2.3  
TONIC WATER SCHWEPPE | 2.5

## COFFEE & TEA

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