



Couvert

Bread and goat butter.

| *Gluten, milk* |

5,5€ (per person)

To start

For a fresh start

-- Muxama, thin slices of history --

They call it the ham of the sea. Salted and dried tuna in a different salad.

| *Fish, milk* |

15€

-- Pear and cucumber --

A discovery, a dish outside of the box. The base is our Rocha pear, very drunk.

| *Lactose, fish, milk, sulfites* |

16€

-- Sirloin tartar, bone marrow and smoked yolk --

Dish for connoisseurs, roasted bone marrow with beef tartar.

| *Egg, fish, soy, gluten, sulfites* |

21€

(extra 30gr Caviar Imperial Selection 30gr +68€)

-- Ham tasting --

From Iberian pork, beef, duck and the sea, tuna.

| *Sulfites, fish, soy, gluten* |

24€

-- Traditional cheese plate --

A difficult selection due to the high quality of the know-how, but we believe that these 4 cheeses do justice to our traditions.

Monte da Vinha – Buttery, produced manually with raw sheep's milk, thistle and salt, without additives, pure texture and unique flavor. Winner World Cheese Awards.

Tia Joaquina – Ti Jaquina, from a family of cheesemakers from the foothills of Serra da Gardunha, produces this intensely cured sheep cheese.

Ilha – Cheese from the island of S. Jorge, 24 months, made from the best cow's milk that the Azores can offer.

Soalheira Cabra – The Alves family brings us this taste of generational knowledge.

| *Milk, gluten* |

24€



Hot and cold

-- Scallops --

Two ways, a citric tartar and sautéed in butter with roasted celery.

| Molluscs, lactose, celery, sesame |

22€

(extra 10gr Caviar Imperial Selection +24€)

For a warm start

-- Fish soup --

It's comfort and flavor! Rich line fish cream.

| Fish, sulfites, celery, gluten |

14€

-- "Transmontana" Veal croquette --

A whole veal stew and its tasty sauce with mustard...

| Egg, milk, gluten, celery, mustard, sulfites |

4.5€ un

-- Cod cake --

An icon of Portuguese cuisine that we make a point of continuing to show to those who visit us with the pilpil sauce accentuating the flavor of tradition...

| Fish, egg |

4.5€ un

-- Our garlic shrimp --

A revisited classic, another take on this reference of good snacking.

| Crustaceans, gluten, sulfites, milk |

21€

-- Sirloin "pica-pau" --

Tender and rare, enriched with foie gras escalope and homemade pickles. This sauce stays a secret!

| Milk, mustard, sulfites, celery, gluten |

24€

-- Fried egg with caviar Imperial Selection (30 gr) --

Before we used to serve it with truffle, now, with caviar... for us, much better!

| Egg, fish, gluten |

74€



Mains

From the Atlantic, our priceless treasure

-- Fillet of fresh fish of the day and bivalves --

*This rice is delicious... it needs no introduction, filleted fish, juicy...
Rice enriched with bivalves from our coast. Intense and comforting.*

| Fish, molluscs, milk, sulfites |

38€

-- Our codfish "À Brás" --

*Essential reference of the vast Portuguese recipes of cod, which appeared in the heart
of Lisbon by the hand of Mr. Brás in "Bairro Alto" neighborhood... here in our image.*

| Fish, egg. May contain milk, gluten, soy, celery, mustard |

36€

-- Lobster rice --

Blue is king, intense in flavor and freshness. Unmissable.

| Crustaceans, lactose, sulfites, celery |

52€

-- Red Mullet stew --

A different view of our traditions and fishermen's dishes. Ocean and culture.

| Crustaceans, fish, sulfites |

48€

-- Roasted octopus --

Paying homage to the Algarve tradition of Santa Luzia and its fishing fleet.

Roasted with sweet potatoes and smoked black garlic olive oil.

| Molluscs, sulfites, gluten |

36€

-- Tuna steak --

*A trip to the islands on a plate. Tuna from the Azores, the biggest prize in open water
fishing, braised and with fried corn typical of Madeira.*

| Fish, gluten, sulfites, milk |

46€

-- Turbot on the grill (to share 2pax) --

An eye-catching fish! Whole on the charcoal grill, seasonal vegetables and salad.

What a comfort.

(Includes salt service)

| Milk, sulfites, fish |

110€



From our lands, cultures and people

-- Grilled Iberian acorn pork --

High quality cut of meat, just grilled with coarse salt as "the law dictates"!

Grilled lettuce heart, orange and a secret. Delicious.

| Milk, sulfites, traces of: nuts, soy, egg, peanuts, mustard, celery and sesame |

40€

-- Tornado Rossini --

Emblematic! Tasty with the foie gras escalope topping it off. It's cinematic.

| Gluten, milk, sulfites |

46€

-- Duck and foie-gras --

Dark-oven rice with black pork chorizo, confit duck leg and lots of foie-gras...

It's like travelling to family meals at home.

| Sulfites, milk |

38€

-- Arouquesa DOP Chop, matured 40 days (to share 2pax) --

We can't resist; we travel hundreds of kilometers to try it...

A serious native breed meat, cut of +/- 1 kg grilled over charcoal, French fries, truffle mayonnaise and lettuce heart.

(Includes salt service)

| Egg, mustard, sulfites, milk, fish |

135€

Veg&tal

-- Couscous salad, to start --

Influences from North Africa and its past occupation of our continental territory.

| Gluten, nuts, sulfites |

16€

-- Curry, main dish --

India and the incredible history of discoveries that this territory holds, its spices and influence on our way of eating.

| Celery, nuts, sesame, gluten, traces of peanuts |

28€



To finish

-- "Prego" --

Well, I would have space for something else, but I'm avoiding sweets. Delicious and tender sirloin steak on bread with beef ham. It's an unavoidable habit in Portuguese breweries, but this is just ours.

| *Gluten, milk, mustard, sulfites* |

14€

And sweeten

-- Burnt cream --

Comfort in our memories, burnt and with orange.

| *Egg, milk* |

9€

Follow with: Porto Tawny 20 Years – Quinta do Noval 20€

-- The rice pudding that never was --

These flavors remain in our memories... We gave ourselves the freedom to "change" it, so it's not at all the rice pudding you know.

| *Milk, egg, gluten* |

11€

Sommelier's suggestion: Colheita Tardia, Petit Manseng 2020 - Sousa Lopes 15€

-- Chocolate pie and vanilla ice cream --

After so many requests, here it is... a true chocolate dessert... 53% Valrhona chocolate tart and São Tomé vanilla ice cream.

| *Egg, milk, gluten* |

16€

Sure bet: Porto Vintage – Poças 2020 20€

-- "Abade de Priscos" Pudding --

With Minho roots, it is an unmissable reference in Portuguese sweets.

| *Egg, sulfites* |

12€

From our Wine Cellar: Madeira Verdelho 10 anos - Cossart Gordon 15€



-- Orange roll and ginger ice cream --

From the convent recipes, this time from Lagos, in the Algarve, an old-fashioned roll, with a twist of flavor...

| *Gluten, egg, milk* |

11€

Barman's guess: Moscatel Roxo Bacalhôa 10 anos 10€

-- Red fruits tartlet (limited) --

Delicate and vigorous at the same time, vanilla and sour cream.

| *Gluten, egg, milk* |

16€

To pair with: Porto LBV Poças 15€

-- Spoonful of Belgian Chocolate --

When a whole dessert is too much, we have a small portion here to sweeten your mouth.

| *Milk* |

4,5€

In Óbidos it would be like this: Licor de Ginja Reserva 2020 - Vila das Rainhas 12€