

Entradas / Starters

| | |
|--|---------------|
| <i>Couvert – pão, degustação de azeite, azeitonas temperadas</i> | <i>€3.50</i> |
| <i>Bread, olive oil tasting, seasoned olives</i> | |
| <i>Pastel de cogumelos</i> | <i>€10.00</i> |
| <i>Mushroom fried pastry</i> | |
| <i>Ovos mexidos com farinheira</i> | <i>€12.00</i> |
| <i>Traditional smoked bread sausage, eggs, coriander shoots</i> | |
| <i>Queijo “Chèvre” Gratinado com mel e compota de abóbora</i> | <i>€10.00</i> |
| <i>Grated chevre cheese, pumpkin jam, and honey</i> | |
| <i>Lulinhas Fritas com Aioli Nero</i> | <i>€15.00</i> |
| <i>Fried squid with black Aioli</i> | |
| <i>Camarão salteado com alho e flocos de chili</i> | <i>€18.00</i> |
| <i>Sauté shrimp with garlic and chili flakes</i> | |
| <i>Ovos com barriga fumada e batata frita caseira</i> | <i>€14.00</i> |
| <i>Fried eggs, smoked pork belly, hand cut fries</i> | |
| <i>Carpaccio de veado com Lascas de Foie</i> | <i>€24.00</i> |
| <i>Venison carpaccio with foie gras splinters</i> | |

Sopas / Soups

| | |
|---|--------|
| <i>Sopa de Legumes da horta</i> | €6.00 |
| <i>Vegetable cream soup</i> | |
| <i>Sopa de Tomate com ovo e enchidos</i> | €10.00 |
| <i>Tomato soup, egg and fried smoked sausages</i> | |
| <i>Sopa de Cação</i> | €14.00 |
| <i>Traditional "cação" fish soup (Dogfish)</i> | |

Pratos de Peixe e Marisco / Fish and seafood

| | |
|--|--------|
| <i>A nossa açorda de bacalhau</i> | €16.00 |
| <i>Traditional soup with cod, egg and bread</i> | |
| <i>Salmonete, caviar de algas e migas de época</i> | €28.00 |
| <i>Red mullet, seaweed caviar and traditional bread mash</i> | |
| <i>Caril de carabineiro, couve e amêndoa torrada</i> | €45.00 |
| <i>Red prawn curry, cabbage, and toasted almond</i> | |

Pratos de Carne / Meat

| | |
|---|--------|
| <i>Bochechas de Porco preto, vinho tinto, risotto de ervilhas</i> | €20.00 |
| <i>Iberic Pork cheeks, red wine, peas risotto</i> | |
| <i>Perna de Borrego de Leite Assada, legumes e batata assada</i> | €24.00 |
| <i>Roasted suckling lamb leg, vegetables and potatoe</i> | |
| <i>Confit de pato, legumes e gastrique de frutos vermelhos</i> | €26.00 |
| <i>Duck confit, vegetables, red berries gastrique</i> | |

Opções Vegetarianas / Vegetarian

| | |
|--|--------|
| <i>Risotto de Cogumelos</i> | €16.00 |
| <i>Mushroom risotto</i> | |
| <i>Gnocci de batata, tomate cereja e manteiga de salva e limão</i> | €15.00 |
| <i>Potatoe gnocci, cherry tomatoes, lemon and sage butter</i> | |

Da nossa grelha / From our grill

Peixe / Fish:

| | |
|--|--------|
| <i>Salmão, manteiga de salva, tomilho limão e alcaparras</i> | €24.00 |
| <i>Salmon, sage, cappers and lemon butter</i> | |
| <i>Filete de robalo do Atlântico</i> | €22.00 |
| <i>Sea-bass from the Atlantic</i> | |
| <i>Acompanham com legumes grelhados e batata assada</i> | |
| <i>These dishes are sided with grilled vegetables and potatoes</i> | |

Carne / Meat :

| | |
|---|--------|
| <i>Secretos de porco preto com migas</i> | €23.00 |
| <i>Iberic blade end and traditional bread mash</i> | |
| <i>Naco da vazia Angus (Batata frita, banana, arroz e feijão preto)</i> | €32.00 |
| <i>Angus steak (Fries, fried banana, rice and black beans)</i> | |
| <i>Picanha à descrição (Batata frita, banana, arroz e feijão preto) p.p.</i> | €28.00 |
| <i>Angus rump all you can eat (Fries, fried banana, rice and black beans)</i> | |

Sobremesas / Desserts

| | |
|--|-------|
| <i>Sericaia com ameixa de Elvas</i> <i>Milk and cinnamon custard with "Elvas" plum</i> | €4.50 |
| <i>Mousse de chocolate com azeite e flor de sal</i> <i>Chocolate mousse with olive oil and salt flakes</i> | €4.50 |
| <i>Encharcada, abacaxi, sorbet de frutos vermelhos e coentros</i> <i>Egg custard, pineapple, red berries sorbet and coriander</i> | €6.00 |
| <i>Boleima, bravo Esmolfe, caramelo salgado e gelado de avelã</i> <i>Traditional bread cake, salted caramel, hazelnut ice-cream</i> | €7.50 |
| <i>Crumble de banana, gelado de baunilha e banana flamejada</i> <i>Banana Crumble, vanilla ice-cream and banana flambé</i> | €6.00 |
| <i>Prato de Fruta laminada</i> <i>Seasonal fruit plate</i> | €4.50 |