

Menu

Entradas Starters

Ostras Frescas <i>Fresh Oysters</i>	€ 12.50
Salmão Fumado <i>Smoked Salmon</i>	€ 11.00
Camarão Tigre Grelhado <i>Grilled Tiger Prawns</i>	€ 14.00
Vieiras <i>Wild Scallops</i>	€ 13.00
Tempura de Camarões do Atlântico <i>Salt & Pepper Atlantic Prawns</i>	€ 12.00
Sashimi de Atum <i>Sashimi of Tuna</i>	€ 12.00
“Buffalo Mozzarella” Salada	€ 9.00
Presunto “Pata Negra” <i>“Pata Negra” Ham</i>	€ 16.00

Pratos Main Courses

Tagliatelle & Amêijoas <i>Tagliatelle & Clams</i>	€ 20.00
Lavagante Suado <i>Steamed Lobster</i>	€ 58.00
Lagosta Suada <i>Steamed Crayfish</i>	€ 75.00
Tarte de Pargo <i>Snapper Pie</i>	€ 25.00
Linguado <i>Dover Sole</i>	€ 32.00
Peixe do Dia grelhado <i>Grilled Fish of the Day</i>	€
Pregado <i>Turbot</i>	€ 32.00
Filete de Cherne <i>Stone Bass Fillet</i>	€ 28.00
Tamboril <i>Monkfish</i>	€ 28.00
Caril de Abóbora <i>Pumpkin Curry</i>	€ 16.00
Bife do Lombo Irlandês <i>Fillet of Irish Beef</i>	€ 22.00
Caril de Perna de Pato confitado <i>Duck Curry</i>	€ 21.00
Costeleta de Vitela <i>White Veal Cutlet</i>	€ 28.00

Acompanhamentos Side Dishes

Colcannon (Puré de Batata Cremoso com Ceboleto, Manteiga e Couve Lombardo) <i>Creamy mashed potatoes with spring onions, butter & savoy cabbage</i>	€ 4.00
Batata Frita <i>French Fries</i>	€ 3.50
Salada Mista ou Salada Verde <i>Mixed or Green salad with a lemon and oregano dressing</i>	€ 3.50
Salada Rúcula (Rúcula, Aipo, Laranja e Parmesão) <i>Rocket Salad (Dressed rocket salad with orange segments, shaved fennel and parmesan)</i>	€ 4.50
Salada Grega (Tomate, Cebola, Queijo Fetta Marinado, Azeitonas e Orégãos Frescos) <i>Greek Salad (Tomato, feta cheese, red peppers, red onion, cucumber, fresh herbs, olive oil and lemon)</i>	€ 4.50
Feijão Verde salteado com Alho e Azeite <i>Green beans stir fried with garlic and olive oil</i>	€ 3.50
Brócolos salteados com Molho de Ostras e Alho <i>Broccoli with oyster sauce and garlic</i>	€ 3.50

Sobremesas Desserts

Pavlova com “Eton Mess” <i>Pavlova with “Eton Mess”</i>	€ 8.00
O Chefe sugere: Flute de Champanhe Rosé <i>The Chef suggest: Flute of Rosé Champagne</i>	€ 8.00
Tarte de Maçã (cozinhado ao Momento) <i>Apple Tart (cooked to order)</i>	€ 8.00
O Chefe sugere: <i>The Chef suggest: Moscatel Roxo 1998</i>	€ 8.00
“Banana Split”	€ 8.00
O Chefe sugere: Porto Croft Rosé <i>The Chef suggest: Pink Port Croft</i>	€ 8.00
Creme de Maracujá <i>Passion Fruit Custard</i>	€ 8.00
O Chefe sugere: <i>The Chef suggest: Rhona Moscadel 2004</i>	€ 6.50
“Chocolat Fondant”	€ 9.00
O Chefe sugere: <i>The Chef suggest: Rozés Vintage 1999</i>	€ 13.00
Prato de Queijo <i>Cheese Selection</i>	€ 12.00
O Chefe sugere: <i>The Chef suggest: Burmester Vintage 1997</i>	€ 14.00