

PETISCOS

Perfect for sharing

COUVERT

Fresh bread, dips
and butter from Azores
3.50

SALT COD CROQUETTES

Lemon and caper mayonnaise with shaved
fennel
9.50

BURRATA D.O.P. (GF)

Smoked salmon, orange, watercress, dill and
capers
15.50

PRAWNS À LA GUILHO (GF)

Prawns, chilli, smoked paprika, garlic,
brandy and coriander
16.00

CHARCUTERIE*

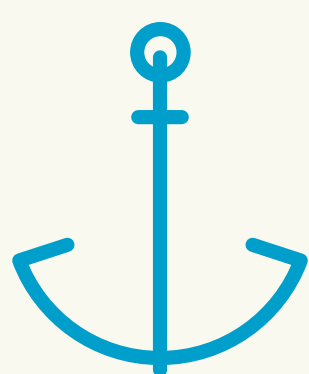
Selection of three types artisanal charcuterie (to share)
13.50

TEMPURA TIGER PRAWN

(per unit)
Tempura tiger prawn, wasabi mayonnaise,
mango and sweet chilli sauce
12.50

LOCAL CLAMS (GF)

Steamed with white wine garlic,
olive oil and coriander
24.00



FRESH FISH SELECTION

Delivered day fish **(GF)**:

Whole sea bass
Market price per kg
Squid
Market price per kg
Sea bream
Market price per kg
Turbot
Market price per kg
Sole
Market price per kg

All fresh fish are served with new potatoes,
roast cherry tomatoes and lemon butter.

MAIN COURSES

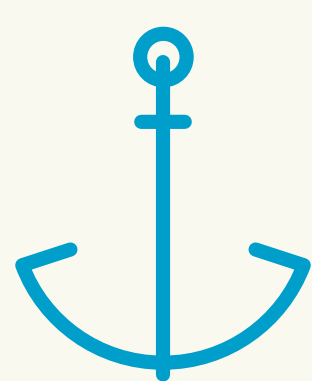
GRILLED SHELLFISH (GF)

Jumbo prawns
Market price per kg
Lobster
Market price per kg
Crayfish
Market price per kg

Shellfish is served with piri-piri sauce,
lemon and new potatoes

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Recommended wine:
Quinta da Venda Grande Reserva
(mineral, fresh)
45.00



MAIN COURSES

SEA BASS / SEA BREAM (1 pax.)

New potatoes, roast cherry tomatoes
and lemon butter sauce

29.50

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Recommended wine:

*Espírito da Lagoalva, "Chardonnay"
(fat, fresh, balanced)*

36.00

FILLET OF BEEF

Fillet of beef, spinach, crispy onions
and porcini cream sauce

31.00

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Recommended wine:

*Herdade da Aldeia de Cima Reserva
(dry, complex, elegant)*

41.00

CALF'S LIVER

Grilled veal liver, bacon, watercress salad
and onion gravy

25.00

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Recommended wine:

*25 Horas, "Merlot"
(elegant, complex)*

34.00

ROAST CHICKEN BREAST

Red wine sauce with button mushrooms,
bacon and shallots

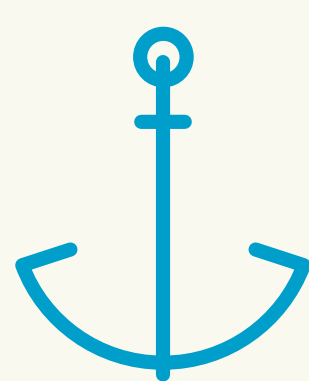
21.00

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Recommended wine:

*Qta Nova, Unoaked
(intense, mineral)*

32.00



MAIN COURSES

PACCHERI FRUTTI DI MARE*

Clams, prawns, garlic, chilli parsley
and white wine

29.50

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Recommended wine:

Mariposa, "Encruzado"

(unctuous with citric notes, lively acidity)

39.00

SPICY VODKA RIGATONI*

Onion soubise, San Marzano tomatoes,
crème fraîche, basil and parmesan cheese

23.00

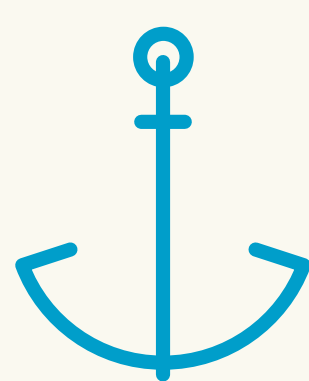
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Recommended wine:

Al Ria "cabernet sauvignon"

(aromatic, fruity)

33.00



SIDES AND SALADS

TOMATO SALAD

Basil, dried oregano, red onion and balsamic dressing

4.00

STEAMED VEGETABLES

Selection of buttered vegetables from our Quinta Farm

4.50

FRENCH FRIES

Herb sea salt

4.50

NEW SEASON POTATOES

Butter and dill

4.50

MIXED LEAVES SALAD

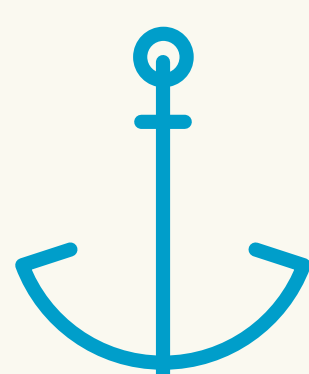
Onion and balsamic dressing

4.00

POTATO PURÉE*

Spring onions, cream and butter

4.50



DESSERTS

PROFITEROLES

Pistachio ice cream and
warm chocolate sauce

9.00

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Recommended wine:

QMF Late Harvest

9.00

SEMIFREDDO*

Grand Marnier, almond praline,
orange and dark chocolate sauce

9.00

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Recommended wine:

Porto Qta. Romaneira 10 Years Tawny

10.50

CHOCOLATE FONDANT

Callebaut chocolate fondant
served with Bailey's ice cream
(There is a 15 minute wait for this dessert)

9.00

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Recommended wine:

Porto Vieira de Sousa 30 Years Tawny

15.00

WARM PEAR AND ALMOND TART

Vanilla sauce and ice cream

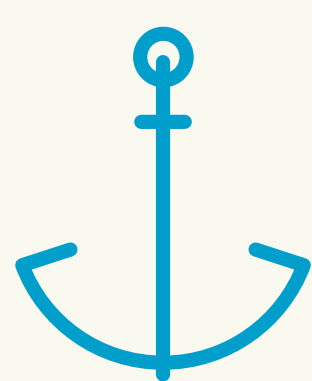
8.50

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Recommended wine:

*Moscatel Roxo Horácio Simões "Costa a
Costa"*

10.00



DESSERTS

CHEESE SELECTION

Selection of cheese, bread and
homemade pumpkin jam

12.00

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Recommended wine:

Porto Pintas Vintage 2014

12.00

HOMEMADE ICE CREAM*

Homemade ice cream, by the scoop

3.50

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Recommended wine:

Chateau Les Justices Sauternes

8.50

GF - Gluten free

* We can provide a Gluten Free option if requested.

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.