



AUTHENTIC PORTUGUESE CUISINE

Menu

Starters

Pasteis de Bacalhau

Light and fluffy codfish cakes on a spring mix salad with tomato confit

Salada de Polvo

Octopus salad with roasted red bell pepper sauce and a spring mix salad

Barriga de Porco e Ervilhas

Braised pork belly, pea purée, sautéed peas and poached quail egg

Coelho Mouro

Rabbit terrine with pine nuts, pistachio, dried apricots and couscous salad

Caldo Verde

Cream of potato soup, freshly cut collard greens, chouriço bits and chouriço oil

Crepe de Marisco

Seafood bisque with fresh handmade lobster ravioli

Entrées

Arroz de Marisco

Seafood rice cooked with lobster, scallop, shrimp, oysters, clams, mussels, onions, and peppers

Polvo à Lagareiro

Oven roasted octopus with fingerling potatoes sautéed in garlic, spinach and olive oil

Bacalhau à Adega

Pan-seared dry-salted codfish fillets with caramelized onion, cubed potato, hard-boiled quail egg & parsley sauce

Bife à Portuguesa

Ribeye steak, sautéed spinach, fried egg, fried potatoes and Iberico ham steak sauce

Arroz de Pato

Seared duck breast over chouriço and bacon shredded duck rice with a duck sauce

Carne de Porco à Alentejana

Sautéed cubed pork with fried potato, fresh clams, pickled vegetables and cilantro

Desserts

Arroz Doce

Fried coconut rice pudding, coconut cream, passion fruit sauce, mojito sorbet

Pudim Flan

Flan pudding, caramel sauce, caramel tile and vanilla ice cream

Mousse de Chocolate

Duo of dark and white chocolate mousses, chocolate cake and chocolate ice cream

David Costa, Executive Chef

Jessica Carreira, Pastry Chef

3-course 85

Starter: 21

Entrée: 49

Dessert: 15