



COUVERT

5€

Virgin olive oil, balsamic vinegar served with a selection of traditional Portuguese breads

STARTERS

COUSCOUS

15€

Cold salad Clove & sage, watercress, caramelized onion, pickled celery slices, organic vegetables

PANACOTTA

16€

From green peas, creamy egg yolk, red onion jam, passion fruit & bacon meringue, mustard crisp

MACKEREL

17€

And its consommé, red onion pickle jelly, tomato heart, beetroot textures

SCALLOP & PRAWN

21€

Apple textures, codium, kimchi mayo, herring roe, charred zucchini shavings

FROM THE SEA

CODFISH

25€

Pil Pil spuma, smoked endive, leek purée & peas

CROAKER

28€

Meunière, pistachio, chickpea & cardamom purée, tomato emulsion, smoked ham powder

TUNA

29€

Butter vanilla noisette with smoked bay leaf, roasted onion purée, "Marinheira" sauce, kale, tomato barley risotto & buddha's hand

OCTOPUS

30€

Roasted pumpkin purée, cuttlefish ink, octopus socarrat, green apple & saffron mayo, turnip greens & Bordeaux sauce

FROM THE EARTH

SHORT RIB

25€

"Xara" terrine, roasted carrot purée with honey, vegetables, mint jus

BLACK PORK

25€

Sous vide black pork neck, dill root, potato purée with sheep cheese, red currant jus

DUCK

26€

Breast, creamy beet and potato purée & beetroot, kale, mustard crisps, pickled beets, hibiscus jus with raspberries

BEEF TENDERLOIN

34€

Foie gras terrine, tandoori farofa, gratin potatoes, grilled bimi, baby carrots, pennyroyal jus

This menu contains allergens. For your safety, if you suffer from any food allergy or intolerance, ask our staff for the allergen list.

VEGETARIAN

STEAK 18€
Purple beet, roasted golden beet purée, caramelized pear,
grilled endive, orange gel, Vintage Cheddar crisp

CURRY 19€
Vegetables bio, naan bread, basmati rice, marinated seitan, pink ginger

SIDERS

RUSTIC FRENCH FRIES 6€
Anchovy mayonnaise, dill

GREEN SALAD 7€
Cherry tomato, cucumber, raspberry vinaigrette

SAUSAGES RICE 8€
Sausages rice, basmati, chorizo, bacon, parsley

POTATO SALAD 8€
Mayonnaise, cornichons, mustard, bacon, parsley

KIDS MENU

Only available for children up to 12 years old

STARTER + MAIN COURSE + DESSERT 18€

VEGETABLE CREAM SOUP 4€
Virgin olive oil

SALMON 12€
Peas rice, mix green salad

TAGLIATELLI 12€
Beef ragout, Parmesan

WAFFLE 5€
2 scoops of ice cream

SLICED FRUIT 6€

DESSERTS

BANANA CHEESECAKE 10€
Garam masala, banana leaf custard, salted caramel ice cream

TIRAMISU 10€
Filo dough, "biscuits cuillère", chocolate ice cream, coffee crumble

ORANGE MOUSSE 11€
Curry, basil and pineapple, "peta zetas", crumble, cocoa, and pineapple ice cream

PARFAIT 11€
Apricot, hard cheese foam, caramelized almond, orange peel jam, tangerine essence, crisp

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