



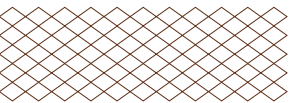
PÁTEO VELHO

r e s t a u r a n t e

Presumably Mankind began roasting meat from its mastery over fire, in prehistoric times, discovering that it made it more tender. In South America, the Indians used fire to smoke the meat giving it flavour and greater durability of conservation. As time went by, grilling techniques have been refined up to our days. We made a selection of meat and fish to cook in our charcoal grill, adding an ingredient of ours - passion - which goes into all dishes prepared for you. We invite you to make this trip of flavours and get carried away by the celebration of the senses; enjoy.

Presumivelmente o homem começou a assar carnes desde o seu domínio sobre o fogo, na pré história, descobrindo que a tornava mais macia. Na América do Sul, os Índios usavam o fogo para defumar a carne conferindo-lhe sabor e maior durabilidade de conservação. Com o passar dos tempos as técnicas de grelhar foram apuradas, evoluindo até aos dias de hoje. Fizemos uma seleção de carnes e peixes para grelharmos no nosso carvão, acrescentando um ingrediente nosso, a paixão, sempre presente nas confeções que preparamos para si. Convidamo-lo a fazer esta viagem de sabores e a deixar-se levar pela celebração dos sentidos, aproveite.

Chef José Moura



COUVERT

Bread, Butter, Olives and Regional Cold Meat Cuts and Cured Cheese Board

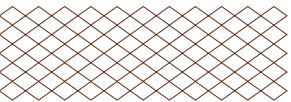
Pão, Manteiga, Azeitonas e Tábua de Enchidos e Queijo Curado

€5 Per person Por pessoa

Bread, Butter and Olives

Pão, Manteiga e Azeitonas

€3 Per person Por pessoa



AS AN APPETIZER PARA COMEÇAR

Clams tossed in Olive Oil, Lemon Juice and Garlic

Amêijoas à Bulhão Pato

€15,50

Pan-Fried Prawns with Garlic Sauce

Gambas na Frigideira com Alho

€14,50

Dried Cured Tuna Loin Filets, Oxheart Tomato and Corn Bread

Muxama de Atum, Tomate Coração de Boi e Broa de Milho

€12

Mackerel, Bread with Olive Oil and Garlic and Coriander ("Rota do Petisco 2018" Award-Winning Appetizer)

Cavala, Tiborna de Pão e Coentros

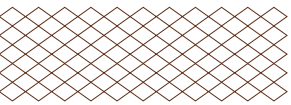
(Prato Premiado Rota do Petisco 2018)

€11

Crispy Chèvre and Honey

Estaladiço de Chèvre e Mel

€10



SOUP SOPA

Rich Fish Soup with Prawns and Coriander

Sopa de Peixe com Camarão e Coentros

€8,50

Andalusian Gazpacho with Sardine fillet

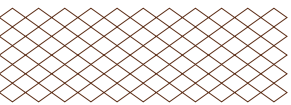
Gaspacho à Andaluza com filete de Sardinha

€6.50

Soup of the Day

Sopa do Dia

€5



FROM THE CHARCOAL GRILL DA GRELHA DE CARVÃO

◆ **Fish**

Peixe

Copper Pot with Fresh Fish and Shellfish (2 Persons)

Cataplana de Peixe e Marisco (2 Pessoas)

€48,50

Tiger Prawn Skewer

Espetada de Camarão Tigre

€38,00

Croaker with Sweet Potato

Corvina com Batata-doce

€28,00

Octopus with Olive Oil and Garlic

Polvo com Azeite e Alho

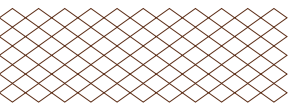
€27,00

Codfish with Bell Pepper, Garlic and Olive Oil

Bacalhau com Pimentos, Alho e Azeite

€23,00





FROM THE CHARCOAL GRILL DA GRELHA DE CARVÃO

◆ MEAT CARNE

Tomahawk Steak (2-3 persons)

TOMAHAWK (2-3 pessoas)

€75

Chateaubriand Steak (2 persons) *

served with Madeira Sauce, Béarnaise Sauce and Pepper Sauce

“Chateaubriand” (2 pessoas) *

servido com Molho Madeira, Molho Bearnês e Molho Pimenta

€62,50

Grilled Lamb Chops, Mint Sauce*

Costeletas de Borrego, Molho de Hortelã*

€32

Surf & Turf (Beefsteak with Prawn)

Bife Surf & Turf (Lombo de Novilho com Camarão)

€32

Matured Sirloin Steak

Naco da vazia maturada

€29,50

Tournedos with Madeira OR Béarnaise OR Pepper Sauce *

Tornedó com Molho Madeira OU Bearnês OU Pimenta *

€29

Black Pork Tenderloin

Lombinho de Porco Preto

€23,50

Veal & Pork Skewer

Espetada de Novilho e Porco

€23,50

Chicken Supreme with Piri-piri Sauce

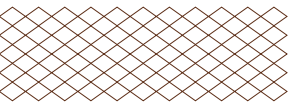
Supremo de Frango com Molho Piri-piri

€19,50

* You can choose between Potato Steakhouse or Potato Gratin

* Pode optar entre Batata Steak House ou Batata Gratinada





DESSERTS SOBREMESAS

Cheese Platter with Port Wine

Tábua de Queijos com Vinho do Porto

€8

“Abade de Priscos” Pudding (rich crème caramel pudding)

Pudim Abade de Priscos

€7,50

Orange Creme Brûlée with Carob Ice Cream

Leite Creme de Laranja com Gelado de Alfarroba

€7,50

Dark Chocolate and White Chocolate with Red Fruits

Chocolate Negro e Chocolate Branco com Frutos do Bosque

€7,50

Carob Roll with Fig Crumble

Torta de Alfarroba com Crumble de Figos

€7,50

Fresh Fruit

Fruta do dia

€6,50

PLEASE INFORM US IN CASE OF ANY FOOD RESTRICTIONS, ALLERGIES OR PREFERENCES FOR ETHNIC FOOD. NO PLATE, FOOD OR BEVERAGE, INCLUDING THE COUVERT, CAN BE CHARGED IF NOT REQUESTED BY THE CUSTOMER OR IS RENDERED UNUSABLE BY THE CUSTOMER.

POR FAVOR INFORME-NOS NO CASO DE RESTRIÇÃO ALIMENTAR, ALERGIAS OU PREFERÊNCIA POR COMIDA ÉTNICA. NENHUM PRATO, PRODUTO ALIMENTAR OU BEBIDA, INCLUINDO O COUVERT, PODE SER COBRADO SE NÃO FOR SOLICITADO PELO CLIENTE OU POR ESTE FOR INUTILIZADO.

THIS ESTABLISHMENT HAS A COMPLAINTS BOOK. ESTE ESTABELECIMENTO DISPÕE DE UM LIVRO DE RECLAMAÇÕES.

08/22

