

C E R V E J A R I A

LIBERDADE

COUVERT

BREAD SELECTION 7/person
Butter, marinated Galega olives



MAFRA BREAD TOASTS 4



STARTERS

CREAMY SHEEP'S CHEESE 14
Homemade pumpkin preserve



FRESH GOAT CHEESE 8
Homemade pumpkin preserve



IBERIAN HAM 24
(40 g) 24-month cure



BEEF CROQUETTES 10
Honey mustard



“PEIXINHOS DA HORTA” 14
Green bean tempura, citrus mayonnaise



SHRIMP 19,50
Garlic, malagueta pepper, coriander



BROWN CRAB SPREAD 28
Mafra Bread toasts



“BULHÃO PATO”-STYLE CLAMS 29
Garlic and coriander



CERVEJARIA SALAD 35
Lobster, guacamole, mango gel, tapioca crisp



CREAMY SEAFOOD SOUP 19
Shrimp, croutons



SWEET POTATO CARPACCIO 19
Tofu, pecan



OYSTERS

RIA FORMOSA 5/piece
Algarve



SADO 5/piece
Setúbal



FROM THE SEA

“BRÁS”-STYLE CODFISH 30

Traditional salted cod with shredded potato and egg



“LAGAREIRO”-STYLE CODFISH 36

Roasted potatoes, sautéed turnip greens



SHRIMP RISSOLE 33

Saucy tomato rice



FISH RICE 36

Sea beans, lemon



SEAFOOD RICE 39

Clams, shrimp, mussels, European lobster



JOHN DORY FILLETS 33

Saucy tomato rice, tartar sauce



ROASTED OCTOPUS 35

Sweet potato, spinach, olive oil, garlic, paprika



SEARED SQUID 37

Mashed potato, butter, lemon



SEAFOOD “AÇORDA” 39

Garlic, coriander



FROM THE FISH MARKET

Presented at the entrance, in a tank and ice display,
a carefully selected assortment of fresh fish and seafood.

Grilled to order, ready in approximately 30 minutes.

PRICE ON REQUEST

PLATTERS

CERVEJARIA 90

Oysters (selection of the day, 6 pieces); brown crab spread; shrimp
with garlic, malagueta pepper and coriander; “Bulhão Pato”-style clams



AVENIDA 130

Oysters (selection of the day, 8 pieces);
boiled brown crab; boiled shrimp; “Bulhão Pato”-style clams



FROM THE LAND

"PICA-PAU" 30

Traditional sautéed beef loin strips



TIVOLI-STYLE STEAK TARTARE 33



CERVEJARIA-STYLE BEEF TENDERLOIN 38



TOURNEDOS WITH CLASSIC PORTUGUESE SAUCE 38



IBERIAN PORK PLUMA 39

Clams "à Bulhão Pato"



LAMB SHANK 38

"Arroz de enchidos", Portuguese sausage rice



THE SIDES

FRIED EGG 2



LETTUCE, CHERRY TOMATOES AND NUTS 8



BASMATI RICE 7



OVEN-BAKED RICE 10



FRIES, FLEUR DE SEL, OREGANO 8



MASHED POTATO 7



SEASONAL VEGETABLES 8



CREAMED SPINACH 9



FROM THE GARDEN

PUMPKIN GNOCCHI 26

Roasted Portobello mushrooms, cashew sauce



MUSHROOM WELLINGTON 27

Roasted pumpkin



DESSERTS

"FARÓFIAS" 11

Portuguese-style Floating Island



70% CHOCOLATE MOUSSE 15



"PÊRA BÊBEDA" 12

Poached Pear in Red Wine

HOMEMADE APPLE TART 13



"LEITE CREME" 12

Portuguese-style Burnt Custard



"DOCE À CERVEJARIA" 14

Traditional Portuguese dessert
with whipped cream, coffee and biscuit



CRÊPES SUZETTE 18



STRAWBERRY SOUP 21



FRESH SLICED FRUIT 14

ICE CREAMS & SORBETS (1 SCOOP) 5



PORTUGUESE CHEESE SELECTION 24

Homemade pumpkin preserve



CHILDREN'S MENU

Up to 12 years old

MENU 25

Starter, main and dessert + water

STARTER

CREAMY VEGETABLE SOUP



CAESAR SALAD



MAIN

SPAGHETTI BOLOGNESE



FISH FILLET

White rice



DESSERT

CHOCOLATE MOUSSE WITH SMARTIES



FRESH SLICED FRUIT



LUNCH MENU

Available Monday to Friday, from 12:30 to 3:00 p.m., excluding public and festive holidays

EXECUTIVE 37

Starter and main
or main and dessert
Water and coffee or tea

FULL 45

Starter, main
and dessert
Water and coffee or tea

STARTER

CREAMY SEAFOOD SOUP

Shrimp, croutons



SHRIMP

Garlic, malagueta pepper, coriander



OYSTERS

Daily selection, 3 pieces



MAIN

“BRÁS”-STYLE CODFISH

Traditional salted cod with shredded potato and egg



SEAFOOD RICE

Clams, shrimp and mussels



PAN-SEARED FISH FILLET

Coriander, lemon rice



TIVOLI-STYLE STEAK TARTARE



CERVEJARIA-STYLE BEEF SIRLOIN



DESSERT

HOMEMADE APPLE TART

Cinnamon ice cream



"LEITE CREME"

Portuguese-style egg custard



FLAN PUDDING



We prioritise the use of locally sourced ingredients.

All prices are in € (Euros) and include VAT at the applicable legal rate. • No dish, food item or drink, including the couvert, may be charged unless it has been requested by the customer or consumed by them. • Once served, food products cannot be returned. • A 7.5% service charge per person will be applied, at your discretion. • The allergen symbols presented indicate the composition of the dishes. If you have any dietary restrictions and/or allergies, we kindly ask you to inform us. We will take the utmost care to prepare your meal separately, with the necessary precautions.

-  Vegetarian
-  Vegan
-  Gluten
-  Seafood
-  Eggs
-  Fish
-  Soy
-  Milk
-  Nuts
-  Mustard
-  Sulphites
-  Molluscs

