

CERVEJARIA LIBERDADE

COUVERT

Assorted breads, marinated olives
Per person 5€

STARTERS

Veal croquette mustard and honey	9€
Buttery sheep's cheese homemade pumpkin jam	14€
Black pork ham 24-month cured (40 g)	20€
King prawn rissole sriracha mayonnaise	14€
Shrimps garlic and chilli pepper	19€
Stuffed king crab	24€
Bulhão Pato style clams (250 g)	24€
Veal carpaccio anchovy aioli	17€
Fresh cod carpaccio romesco sauce	19€
Battered green beans ✓ citrus mayonnaise	12€
Cream of vegetable soup	8€
Creamy seafood soup	16€
Onion soup au gratin	14€

SIDE DISHES

Fried egg	2€
Green salad	7€
Mixed salad	6€
French fries	7€
Basmati rice	7€
Mashed potatoes	7€
Sautéed vegetables	7€
Sautéed mashed spinach	9€
Sautéed turnip greens	8€

FISH

Brás style cod	29€
Cod fillet roast potatoes, sauteed turnip greens	32€
Seafood bread stew	38€
Seafood rice	39€
Grouper massada shrimp, squid, pasta	36€
Grilled grouper green bean linguini, baby vegetables	37€
Roasted octopus tomato xerém, Galician cabbage, chorizo olive oil	32€
Grilled sole mashed potatoes, spinach	42€
Sole au Meunier mashed potatoes, spinach	44€
John Dory fish fillets soupy cockle rice	31€

MEAT

Pica Pau (fried beef in gravy)	29€
Cervejaria style steak tartare	30€
Iberian shoulder of pork sausage barley	31€
Cervejaria style fillet steak	36€
Sirloin steak with Portuguese style sauce	36€
Lamb chops grilled, mint sauce	32€

VEGETARIAN

Pumpkin gnocchi ✓ roast portobello mushrooms, cashew sauce	26€
Brás-style green asparagus ✓ dried tomatoes	24€

SALADS

Millet, dehydrated cranberry ✂ tofu, almond	19€
Lobster, avocado pear, mango gel, tapioca	32€

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SHELLFISH

Algarve oysters (unit)	5€
Setúbal oysters (unit)	5€
Cervejaria style Seafood Platter 6 oysters, 1 crab meat in the shell, 200 g boiled shrimps, Bulhão Pato style clams	75€
Avenida Seafood Platter 4 Setubal oysters, 4 Algarve oysters, 1 boiled crab, 300 g of boiled shrimps, Bulhão Pato style clams	110€
Tivoli Seafood Plateau 6 Setubal oysters, 6 Algarve oysters, 1 cooked crab, 300 g of boiled shrimps, 1 boiled lobster, Bulhão Pato style clams	250€
King crab kg	<i>price on consultation</i>
European Lobster kg	<i>price on consultation</i>
Lobster kg	<i>price on consultation</i>
King prawns kg	<i>price on consultation</i>
Boiled shrimps kg	<i>price on consultation</i>

DESSERTS

Traditional meringues	10€
70% chocolate mousse	12€
Homemade apple pie cinnamon ice cream	11€
Brisa do Liz (<i>conventual sweet</i>) passion fruit sorbet	12€
Milk crème brûlée	11€
Doce da Casa (<i>Cervejaria-style pudding</i>)	12€
Suzette crêpes	16€
Strawberry soup	17€
Sliced fresh fruit	13€
Ice cream and sorbets (<i>1 scoop</i>)	5€
Platter of Portuguese cheeses pumpkin jam	19€

MENU

EXECUTIVE 34€

Main Course, Dessert
or Starter, Main Course

Water + Coffee or Tea

COMPLETE 42€

Starter, Main Course,
Dessert

Water + Coffee or Tea

STARTERS

CHOOSE ONE:

Creamy seafood soup
Shrimp, garlic and chilli pepper
Beef carpaccio, anchovy aioli
Oysters (3 units)

MAIN COURSE

CHOOSE ONE:

Brás-style cod
Seafood rice
Red sea bass, coriander rice and lemon
Cervejaria style steak tartare
Cervejaria style rump steak
Duck confit rice

DESSERT

CHOOSE ONE:

Homemade apple pie
cinnamon ice cream
Milk crème brûlée
Brisa do Liz (*conventual sweet*)
passion fruit sorbet
Doce da Casa (*Cervejaria-style pudding*)

Available for lunch from Monday to Friday
from 12:30 p.m. to 3:00 p.m. (except public holidays)



VEGETARIAN



VEGAN

All prices include VAT at the legal rate in force. We favour locally sourced ingredients.

Please let us know if you have any dietary restrictions and/or allergies.

No dish, food product or drink, including the cover charge, can be charged for if it is not ordered by the customer or is unused.

Food products cannot be returned once served.