

From the window, the city's core,
Greeting our Cervejaria near,
The Avenue of Liberty, once more,
Awakes with grace each day of year.

Within these walls, through every age,
A cherished craft we seek to show,
With patient care on every stage,
In every taste we let you know.

From the sea, we bring you freshness,
From the land, the knowing hand,
The flame that fuels our openness
Is the art of warmly stand.

And in the air, what none can trace,
The strength of memory's embrace.
This house is yours, come joy or plight
You are now part of its true light.

C E R V E J A R I A

LIBERDADE

COUVERT

SELECTION OF BREADS 6/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 23

(40 g) 24-month cure

BEEF CROQUETTES 9

Honey mustard



SHRIMP RISSOLE 14

Coriander and Sriracha mayonnaise



“PEIXINHOS DA HORTA” 13

Green bean tempura, citrus mayonnaise



SHRIMP 19

Garlic, malagueta pepper, coriander



BROWN CRAB SPREAD 25

Mafra Bread toasts



“BULHÃO PATO”-STYLE CLAMS 25

Garlic and coriander



SALT-CURED COD CHEEKS TEMPURA 19

Lime and parsley mayonnaise



CERVEJARIA SALAD 34

Lobster, guacamole, mango gel, tapioca crisp



QUINOA SALAD 21

Roasted pumpkin, apple, freeze-dried raspberry



CREAMY SEAFOOD SOUP 18

Shrimp, croutons



OYSTERS

RIA FORMOSA 5/piece

Algarve



SADO 5/piece

Setúbal



FROM THE SEA

“BRÁS”-STYLE CODFISH 29

Traditional salted cod with shredded potato and egg



“LAGAREIRO”-STYLE CODFISH 35

Roasted potatoes, sautéed turnip greens



FISH RICE 36

Sea beans, lemon



SEAFOOD RICE 39

Clams, shrimp, mussels, European lobster



JOHN DORY FILLETS 32

Saucy tomato rice, tartar sauce



ROASTED OCTOPUS 34

Sweet potato, spinach, olive oil, garlic, paprika



SEARED SQUID 35

Mashed potato, butter, lemon



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 80

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



AVENIDA 120

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



LIBERDADE 240

Oysters (selection of the day, 12 pieces); brown crab spread;
boiled shrimp; boiled European lobster; “Bulhão Pato”-style clams



FROM THE LAND

“PICA-PAU” 29

Traditional sautéed beef loin strips



TIVOLI-STYLE STEAK TARTARE 32



CERVEJARIA-STYLE BEEF TENDERLOIN 37



TOURNEDOS WITH CLASSIC PORTUGUESE SAUCE 37



PORK CHEEK 33

Stewed vegetables, mashed potatoes



DUCK LEG CONFIT 34

Rice and cured sausages casserole



THE SIDES

FRIED EGG 2



LETTUCE, CHERRY TOMATOES AND NUTS 8



BASMATI RICE 7



FRIES, FLEUR DE SEL, OREGANO 8



MASHED POTATO 7



SEASONAL VEGETABLES 8



CREAMED SPINACH 9



SAUTÉED TURNIP GREENS 9



FROM THE GARDEN

PUMPKIN GNOCCHI 26

Roasted portobello mushrooms, cashew sauce



CHICKPEA FRITTERS 26

Seasonal vegetables, tomato rice



DESSERTS

"FARÓFIAS" 10

Portuguese-style floating Island



"BOLO DE BOLACHA" 14

Traditional Portuguese biscuit cake



"LEITE CREME" 12

Portuguese-style egg custard



"DOCE DA CASA" 14

House dessert with whipped cream, coffee and biscuit



HOMEMADE APPLE TART 12

Cinnamon ice cream



70% CHOCOLATE MOUSSE 14



CRÊPES SUZETTE 16



STRAWBERRY SOUP 19



PORTUGUESE CHEESE SELECTION 22

Homemade pumpkin preserve



FRESH SLICED FRUIT 14



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

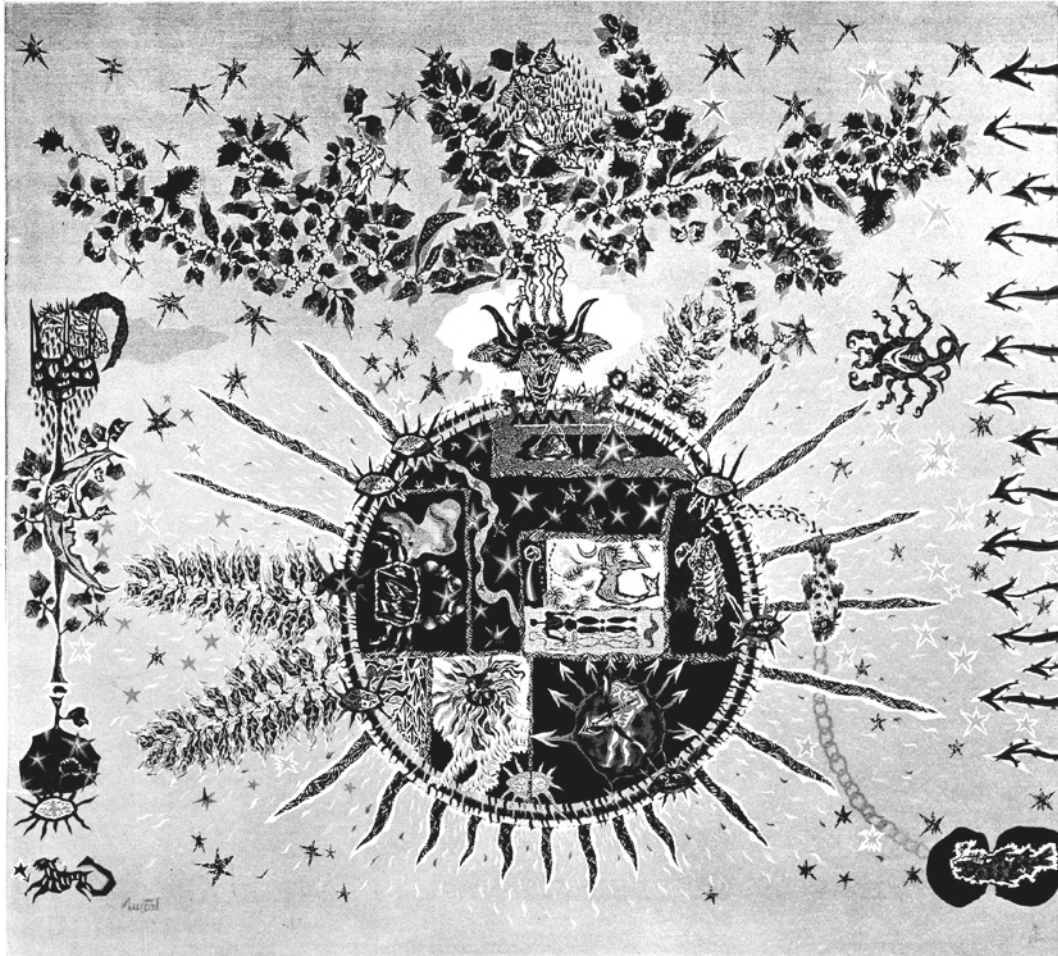
CHOCOLATE MOUSSE WITH SMARTIES



FRESH SLICED FRUIT



Hotel Tivoli



Restaurante “O Zodíaco”

LISBOA

Cover of the menu from “O Zodíaco” restaurant, the predecessor of Cervejaria Liberdade, showcasing the tapestry that remains a central feature of the space to this day.

Designed by the French artist Jean Lurçat and woven at the Manufaturas de Portalegre in 1961, this piece representing The Zodiac Signs is a one-off work of art.

A connection to the past that honours us in the present and perhaps hints at a future written in the stars.

LUNCH MENU

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

EXECUTIVE 35

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

FULL 43

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, mussels, European lobster



FISH TEMPURA

Coriander, lemon rice



TIVOLI-STYE STEAK TARTARE



PORK CHEEK

Stewed vegetables, mashed potatoes



CERVEJARIA-STYLE BEEF SIRLOIN



DESSERT

HOMEMADE APPLE TART

Cinnamon ice cream



"LEITE CREME"

Portuguese-style egg custard



"FARÓFIAS" FLOATING ISLAND



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 covert, 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.

-  Glúten
-  Seafood
-  Molluscs
-  Fish
-  Egg
-  Milk
-  Dried Fruits
-  Vegetarian
-  Vegan

