

## 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 jam



### IBERIAN HAM 23

(40 g) 24-month cure, Mafra Bread toasts



### 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



### SALT-CURED COD CHEEKS 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



### SLOW-COOKED COD LOIN 35

Chickpeas, tomato, pointed cabbage



### FISH RICE 36

Sea beans, lemon



### SEAFOOD RICE 39

Clams, shrimp, mussels, European lobster



### JOHN DORY FILLETS 32

Saucy tomato rice, tartar sauce



### ROAST 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 display,  
a carefully selected assortment of fresh fish and seafood.

PRICE PER KG

## 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

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### “PICA-PAU” 29

Traditional sautéed pork 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 cooked with traditional Portuguese cured sausages



## THE SIDES

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### 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

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### PUMPKIN GNOCCHI 26

Roasted portobello mushrooms, cashew sauce



### CHICKPEA FRITTERS 26

Seasonal vegetables, tomato rice



## DESSERTS

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**MILLE-FEUILLE** 14



**"BOLO DE BOLACHA"** 14

Traditional Portuguese biscuit cake



**"FARÓFIAS"** 10

Portuguese-style floating Island



**70% CHOCOLATE MOUSSE** 14



**HOMEMADE APPLE TART** 12

Cinnamon ice cream



**"LEITE CREME"** 12

Portuguese-style egg custard



**"DOCE DA CASA"** 14

House dessert with whipped cream, coffee and biscuit



**CRÊPES SUZETTE** 16



**STRAWBERRY SOUP** 19



**FRESH SLICED FRUIT** 14



**PORTUGUESE CHEESE SELECTION** 22

Pumpkin preserve



# CHILDREN'S MENU

Up to 12 years old

## MENU 25

Starter, main dish 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 35

Starter and main course  
or main course and dessert

Water and coffee or tea

## FULL 43

Starter, main course  
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.   •   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
-  Sea Food
-  Molluscs
-  Fish
-  Egg
-  Milk
-  Dried Fruits
-  Vegetarian
-  Vegan