

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 CRABSPREAD 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

- “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

- 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

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.

