

CERVEJARIA  
**LIBERDADE**

**STARTERS**

Toasted Mafra bread with clarified butter	€3
Beef croquettes with mustard (2 units)	€7
Buttered sheep's cheese	€10
Homemade goat cheese with chives	€10
Barrancos Paleta 18 months (40gr)	€13,50
Vegetables cream soup	€7,50
Seafood cream, served with its meat and a coriander couli	€11,50
Gaspacho	€9
Quinoa salad with confit vegetables	€15
Lobster and avocado salad	€29
Beef carpaccio, Grana Padano chips	€15
Octopus carpaccio, pepper salad	€16
Fried prawns in olive oil with garlic, coriander, chili and lemon juice	€18
Crab served in its shell, filled with crab meat and parsley, served with toasted bread	€19,50
Fried clams in garlic, coriander and white wine sauce (250gr)	€21

**FISH**

Codfish "à Brás"	€25
Prawns and clams prepared with the traditional Alentejano bread "Açorda"	€29,50
Octopus rice with tomato and coriander	€26
John Dory fish fillets wrapped in fine breadcrumbs, served with a creamy tomato and coriander rice	€26,50
Grilled Codfish with baked potatoes and sautéed turnips	€27,50
Linguini Nero, seafood, leek and chilli	€27,50
Grouper and prawn rice	€29,50
Grilled grouper with season vegetables	€29,50
Octopus "à lagareiro"	€29
Creamy local seafood rice	€33
Grilled or à la Meunière Sole, with potato purée and sautéed spinach	€37

**MEAT**

Traditional Sirloin Beef "Pica-pau" chopped in cubes, garlic, laurel and homemade french fries	€24
Steak Tartar, homemade french fries and salad	€25
Grilled acorn-fed pork steaks traditional bread "Açorda", clams and coriander	€26,50
Cervejaria loin steak style with homemade french fries	€29
Duck confit rice, black pork chorizo	€27
Grilled lamb chops, french fries, mint sauce	€29

**SIDE DISHES**

Fried egg	€1
Green or tomato salad	€5
Mixed season salad	€5
Homemade french fries	€5
Basmati rice	€5
Potato purée	€5
Baked potato	€5
Sautéed vegetables	€6
Clam bread soup	€7,50
Prawn rice	€7,50

**SEAFOOD**

Algarvian oysters (unit)	€3
Setúbal oysters (unit)	€3
Cervejaria Seafood Plateau (6 oysters, 1 crab in shell, 200gr of cooked shrimp, Bulhão Pato clams)	€45
Avenida Seafood Plateau (4 oysters from Setúbal, 4 oysters from the Algarve, 1 boiled crab, 300gr of cooked shrimp, Bulhão Pato clams)	€70
Tivoli Seafood Plateau (6 oysters from Setúbal, 6 oysters from the Algarve, 1 boiled crab, 300gr of cooked shrimp, 1 cooked lobster, Bulhão Pato clams)	€120
Crab KG	price under request
Mozambique King prawns KG	price under request
Portuguese crawfish lobster KG	price under request
Lobster KG	price under request

**VEGETARIAN/VEGAN**

Pumpkin Ravioli and its Seeds, Basil Pesto	€19
Portobello risotto, basil, sun-dried tomato and island cheese chips	€19

**DESSERTS**

Homemade apple pie with cinnamon ice-cream	€9
Abade de Priscos pudding	€9
Selection of ice-cream (1 scoop)	€3,50
Selection of laminated fruit	€9
Traditional sponge cake "Pão de Ló"	€9
Crème Brulée	€9
70% Cocoa mousse	€9,50
Portuguese cheese board - pumpkin jam (S. Jorge Island cheese, goat cheese with chives, Buttery sheep cheese)	€14
Strawberry soup	€14
Crêpes Suzette	€14

**EXECUTIVE MENU**

€27.50

Main Course and dessert  
or Starter and Main Course  
—  
Water + Soft Drink + Coffee or Tea

**THREE-COURSE MENU**

€31

Starter, Main Course, Dessert  
—  
Water + Soft Drink + Coffee or Tea

Available for lunch from Monday to Friday from 12.30pm to 3:00pm.

**STARTER**

**CHOOSE ONE FROM:**

Seafood plateau (2 people): 6 oysters, 200gr cooked prawn, 1 crab in shell	Fried prawns, garlic, chillies, coriander and lemon juice
Beef carpaccio, Grana Padano chips	Velvety seafood cream
Octopus carpaccio, pepper salad	Oysters (5 units)

**MAIN COURSE**

**CHOOSE ONE FROM:**

Seafood rice	Duck rice
Codfish "à Bras"	Steak tartar
Grilled sea bass with seasonal vegetables	Cervejaria Style Steak (Sirloin Steak – supplement of €7)

**DESSERT**

**CHOOSE ONE FROM:**

Homemade apple pie	Crème Brulée
Abade de Priscos Pudding	Tradicional sponge cake "Pão de Ló"
Strawberry soup (supplement of €6)	Crêpes Suzette (supplement of €6)

VAT included.

No dishes or beverages can be charged, including the couvert, if it was not requested by the customer. Should you have any dietary restrictions, please inform us. This restaurant has a guest satisfaction book available.