CERVEJARIA LIBERDADE

STARTERS

COUVERT

Toasted Mafra bread with clarified butter	€3
Vegetables cream soup	€7.50
Beef croquettes with mustard (3 units)	€8
Buttered sheep's cheese	€10
Homemade goat cheese with chives	€10
Seafood cream, served with its meat and a coriander, couli	€10.50
Joselito smoked ham (40g)	€13.50
Quinoa salad with confit vegetables	€14
Beef carpaccio, Grana Padano chips	€15
Fried prawns in olive oil with garlic, coriander, chili and lemon juice	€15.50
Crab served in its shell, filled with crab meat and parsley, served with toasted bread	€15.50
Octopus carpaccio, pepper salad	€16
Lobster and avocado salad	€18
Fried clams in garlic, coriander and white wine sauce (250gr)	€18.50

FISH

Codfish "à Brás"	€25
Prawns and clams prepared with the traditional Alentejano bread "Açorda"	€26
Octopus rice with tomato and cariander	€26
John Dory fish fillets wrapped in fine breadcrumbs, served with a creamy tomato and cariander 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	€28
Grilled grouper with season vegetables	€28.50
Octopus "à lagareiro"	€29
Creamy local seafood rice	€31
Grilled or meunier Sole, with potato purée and sautéed spinach	€34

MEAT

Tradicional pica-pau beef chopped in cubes, garlic, laurel and homemade french fries	€22.90
Steak Tartar, homemade french fries and salad	€23
Grilled acorn-fed pork steaksm traditional bread "Açorda", clams and coriander	€26.50
Cervejaria loin steak style with homemade french fries	€26.50
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
"Batata a murro"	€5
Sautéed vegetavles	€6
Clam bread soup	€7.50
Prawn rice	€7.50

SEAFOOD

Algarvian oysters	(unit) €3
Setúbal oysters	(unit) €3
Crab KG	€29
Cervejaria Seafood Plateau (6 oysters, 1 crab in shell, 200g of cooked shrimp, Bulhão Pato clams)	€45
Avenida Seafood Plateau (4 oysters from Setúbal, 4 oysters from the Algarve, 1 boiled crab, 300g of cooked shrimp, Bulhão Pato clams)	€70
Mozambique King prawns KG	€95
Portuguese crawfish lobster KG	€110
Tivoli Seafood Plateau (6 oysters from Setúbal, 6 oysters from Algarve, 1 boiled crab, 300g of cooked shrimp, 1 cooked lobster, Bulhão Pato clams)	€120
Lobster KG	€145

VEGETARIAN

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	€9
Selection of laminated fruit	€9
Traditional almond pie	€9
Crème Brulée	€9
70% Cocoa mousse	€9,5
Portuguese cheese board - pumpkin jam (island, fresh goat with shives, sheep)	€14
Strawberry soup	€14
Crêpe Suzette	€14

CERVEJARIA **LIBERDADE**

EXECUTIVE MENU €25.00

Main Course and dessert or Starter and Main Course

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Water + Soft Drink + Coffee or Tea

FULL COURSE MENU €27.50

Starter, Main course, Dessert

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Water + Soft Drink + Coffee or Tea

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

STARTER

Seafood plateau (2 people): 6 oysters, 200g cooked prawn, 1 crab in shell

or

Beef carpaccio, Grana Padano chips

or

Octopus carpaccio, pepper salad

Fried prawns, garlic, chillies, coriander and lemon juice

or

Velvety seafood cream

or

Oysters (5 units)

MAIN COURSE

Fish and seafood cataplana (2 people)

or

Codfish "à Bras"

or

Grilled sea bass with seasonal vegetables

Seafood rice

or

Steak tartar

or

Cervejaria Beef loin

DESSERT

Homemade apple pie

or

Abade de Priscos Pudding

Crème Brulée

or

Traditional almond pie

EXECUTIVE MENU SUPPLEMENT

Strawberry soup Sopa de morangos   €6

Crêpe Suzette   €6

VAT included.
No dishes or beverages can be charged, including the couvert, if it was not requestedby the customer.
Should you ave any dietary restrictions, please inform your waiter.
This establishment has a guest satisfaction book available.