



Cozinhar com sabor são delícias compartilhadas com amor.
Cooking with flavour are delights shared with love.

ENTRADAS STARTERS

CREME AVELUDADO DE LEGUMES VEGETABLE CREAM SOUP	6.50€
CROQUETES DE VITELA VEAL MEATBALLS Molho de Mostarda Mustard Sauce	11.50€
PRESUNTO IBÉRICO BELLOTA 5J IBERICO HAM BELLOTA 5J (80gr) Azeitonas e Gressinos Olives and Breadsticks	24.00€
BOMBOM DE CAMEMBERT QUENTE WARM CAMEMBERT BONBON Nozes Caramelizadas, Rúcula e Compota de Figo Caramelised Walnuts, Rocket and Fig Jam	17.00€
GAMBAS SALTEADAS “À LA GUILHO” SAUTÉED PRAWNS “À LA GUILHO” Salteado com Alho e Piri-piri Garlic and Piri-piri Sautéed	18.00€
CARPACCIO DE NOVILHO PRIME CARPACCIO PRIME BEEF Molho de Aioli e Anchova, Finas Lascas de Parmesão, Óleo de Trufa e Rúcula Anchovy Aioli, Parmesan Shavings, Truffle Oil and Rocket	22.50€
CEVICHE DE SALMÃO FUMADO E CAMARÃO SMOKED SALMON AND PRAWNS CEVICHE Salmão Fumado, Camarão, Abacate, Manga, Pepino, Rabanete e Molho de Miso Smoked Salmon, Prawns, Avocado, Mango, Cucumber, Radish and Miso Juice	18.50€
TUSCAN TORTELLINI SAUCE Tortellini de Ricota, Tomate Cristalizado, Espinafres e Crocante de “Copita” de Porco Preto Creamy Tortellini, Sweet Sun-dried Tomatoes, Tender Spinach and Crispy Black Pig “Copita”	16.00€
COUVERT ‘AMUSE BOUCHE’	4.50€

PRATO PRINCIPAL MAIN COURSE

FILETE DE ROBALO SEA BASS FILLET Conchiglione Recheado com Berinjela à Provençal e Tomate Cereja Confit Conchiglione Stuffed with Eggplant Provençal and Confit Cherry Tomatoes	32.00€
FILETE DE LINGUADO SOLE FILLET Puré de Batata com Azeite Extra Virgem e Ervas Aromáticas Mashed Potatoes with Extra Virgin Olive Oil and Aromatic Herbs	38.00€
CARIL DE GAMBAS E TAMBORIL PRAWN AND MONKFISH CURRY Arroz Basmati e Brunoise de Legumes Basmati Rice and Vegetable Brunoise	36.00€
LENTILHAS "DU PUY" COM MOLHO DE CARIL "DU PUY" LENTILS WITH CURRY SAUCE Cenoura, Courgete, Couve Flor e Espargos Carrot, Zucchini, Cauliflower and Asparagus	24.00€
RISOTTO DE COGUMELOS MUSHROOMS RISOTTO Cogumelos, Espargos e Parmesão Mushrooms, Asparagus and Parmesan	27.00€
MAGRET DE PATO DUCK MAGRET Puré de Cenoura com Molho de Laranja Mashed Carrot with Orange Sauce	32.50€
TAGINE DE BORREGO LAMB TAGINE Legumes da Época, Ameixa, Azeitona e Limão Confit Seasonal Legumes, Plum, Olive and Confit Lemon	28.50€

CARRÉ DE BORREGO ROASTED RACK OF LAMB	36.00€
aromatizado com tomilho & alho caramelizado seasoned with thyme & caramelized garlic	
ENTRECOTE MATURADO AGED RIBEYE STEAK	34.00€
com fragrância de alecrim with rosemary fragrance	
COSTELETA DE VITELA VEAL CUTLET	35.00€
com cogumelos salteados with sautéed mushrooms	
BIFE DO LOMBO TENDERLOIN STEAK	36.00€
com chalotas & tomate confit with shallot & tomato confit	
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• EXTRAS •	
Foie Gras Salteado Sautéed Foie Gras (40gr)	12.00€

ACOMPANHAMENTO SIDE DISHED

BATATA GRATINADA DAUPHINOISE POTATO	5.50€
PURÉ DE BATATA MASHED POTATOES • Trufa Truffle: + 6.50€	5.50€
ESPINAFRES SALTEADOS & ALHO SAUTÉED SPINASH & GARLIC	5.50€
BATATA FRITA FRENCH FRIES	4.00€
BATATA FRITA DOCE SWEET FRENCH FRIES	5.50€
SALADA MISTA MIXED SALAD	4.50€
FETTUCCHINE COM MOLHO CREMOSO DE TRUFA FETTUCCHINE WITH TROFFLE CREAM SAUCE	12.50€

SALADAS

SALAD

SALADA CAESER CAESER SALAD Frango, Bacon, Ovo, Alface, Queijo Parmesão, Croutons e Molho Caesar Chicken, Bacon, Egg, Lettuce, Parmesan Cheese, Croutons and Caesar Dressing	18.00€
SALADA THAI THAI SALAD Rosbife Fatiado, Noodles, Soja, Cogumelos, Alface, Tomate, Alho Francês, Cebola Roxa, Coentros, Hortelã e "Spicy Thai Lemongrass Sauce" Sliced Roast Beef, Noodles, Soya, Mushroom, Lettuce, Tomato, Leek, Red Onion, Coriander, Mint and "Spicy Thai Lemongrass Sauce"	19.00€
SALADA DE SALMÃO FUMADO E CAMARÃO SMOKED SALMON AND PRAWNS SALAD Salmão Fumado, Camarão, Abacate, Manga, Alface, Pepino, Cebola Roxa e Uvas Smoked Salmon, Prawns, Avocado, Mango, Lettuce, Cucumber, Red Onion and Grappes	21.00€
SALADA MARROQUINA COM FRANGO MOROCCAN SALAD WITH CHICKEN Couscous, Frango, Tomate, Pepino, Cebola Roxa, Alface e Ervas Aromáticas Couscous, Chicken, Tomato, Cucumber, Red Onion, Lettuce and Aromatic Herbs	18.00€
SALADA DE QUEIJO DE CABRA GRATINADO WARM GOAT CHEESE Beterraba, Maçã, Rúcula e Nozes Beetroot, Apple, Rocket and Walnuts	19.00€

CARNE

MEAT

HAMBURGUER GOURMET BLACK ANGUS Cebola Caramelizada, Queijo Cheddar, Tomate, Bacon, Molho de Mostarda e Mayonaisse com Pickles Caramelised Onions, Cheddar Cheese, Tomato, Bacon, Mustard and Mayonnaise Sauce with Pickles	20.50€
HAMBURGUER DE FRANGO PANADO CRISPY PAN FRIED CHICKEN HAMBURGUER Frango Panado, Alface Iceberg, Salada Coleslaw, Queijo Cheddar e Molho de Maionese Chicken Fillet, Iceberg Lettuce, Coleslaw Salad, Cheddar Cheese, Mayonnaise Sauce	19.50€

PIZZAS

PEPPERONI Tomate, Mozzarella, Pepperoni e Oregão Tomato, Mozzarella, Pepperoni and Oregano	16.50€
REGINA Tomate, Mozzarella, Cogumelos e Fiambre Tomato, Mozzarella, Mushrooms and Ham	18.00€
GOURMET Tomate, Mozzarella, Cogumelos, Queijo Parmesão, Azeitona e Rúcula Tomato, Mozzarella, Mushrooms, Parmesan Cheese, Olives and Rocket	18.00€
TUNA Tomate, Mozzarella, Atum, Milho, Tomate Confit, Cebola Roxa, Azeitona e Oregão Tomato, Mozzarella, Tuna, Corn, Tomato Confit, Red Onion, Olives and Oregano	18.00€
FUNGHI AND PESTO SAUCE Mozzarella Fresca, Cogumelos e Molho Pesto Fresh Mozzarella, Mushrooms and Pesto Sauce	18.00€
SPICY MEAT Tomate, Mozzarella, Carne Picada, Bacon, Pepperoni, Pimentos e Piri-piri Tomato, Mozzarella, Minced Beef, Bacon, Pepperoni, Peppers and Chillies	19.90€

MASSAS PASTA

✓ ESPARGUETE VEGETARIANO SPAGHETTI VEGETARIAN Esparguete, Cenoura, Espinafre, Cogumelos, e Courgete Spaghetti, Carrot, Spinach, Mushrooms and Zucchini	16.00€
ESPARGUETE BOLONHESA SPAGHETTI BOLOGNESE Carne Picada, Molho de Tomate e Manjericão Minced Meat, Tomato Sauce and Basil	18.00€
FETTUCCINE CARBONARA Panceta e Ovo Panceta and Egg	19.00€
ESPARGUETE DE CAMARÃO SPAGHETTI WITH PRAWNS Camarão, Courgete, Cenoura, Espinafre, Cebola e Tomate Confit Prawns, Zucchini, Carrot, Spinash, Onion and Tomato Confit	20.00€

SOBREMESAS FRIAS E QUENTES COLD & WARM DESSERTS

BOLO CHOCOLATE | CHOCOLATE CAKE

Gelado de Baunilha

Vanilla Ice Cream

9.50€

NIEPOORT NAT COOL - Porto Trudy

+ 7.00€

PAVLOVA COM FRUITOS VERMELHOS | PAVLOVA WITH RED FRUIT

Frutos Vermelhos Marinados com Creme Mascarpone de Baunilha e "Couli" de Morango

Red Fruit Marinated with Vanilla Mascarpone Cream and Strawberry "Couli"

9.50€

VASQUES DE CARVALHO - Tawny 10 Years

+ 8.00€

TARTE FINA DE MAÇÃ | THIN APPLE TART

Gelado de Baunilha

Vanilla Ice Cream

10.50€

VASQUES DE CARVALHO - Tawny 20 Years

+ 10.00€

CRÈME BRÛLÉE | CRÈME BRÛLÉE

Aromatizado com Baunilha

Vanilla Fragrance

9.50€

NIEPOORT 10 YEARS - Old White Port

+ 8.00€

DOM RODRIGO

Creme de Ovos e Amêndoa

Egg Cream and Almond

9.50€

QUINTA DA CARDEIRA - Late Harvest

+ 6.00€

Os pratos propostos poderão sofrer alterações resultantes da indisponibilidade de ingredientes no mercado.
The proposed dishes may change due to the availability of ingredients.

MENU CRIANÇA

CHILDREN MENU

ESPARGUETE SIMPLES | PLAIN SPAGUETTI

Azeite
Olives Oil

6.95€

ESPARGUETE BOLONHESA | SPAGUETTI BOLOGNESE

Carne Bolonhesa, Molho de Tomate e Manjericão
Minced Meat, Tomato Sauce and Basil

8.95€

PIZZA MARGARITA | MARGHERITA PIZZA

Tomate, Mozzarella e Oregão
Tomato, Mozzarella and Oregano

9.50€

NUGGETS DE FRANGO | CHICKEN NUGGETS

Nuggets de Frango, Batata Frita e Salada
Chicken Nuggets, French Fries and Salad

8.50€

GRATOS PELA SUA PREFERÊNCIA
THANK YOU FOR YOUR PREFERENCE

By *Chef Maurice Belhaj e Fátima Santos*

Alexandre e Kevin Belhaj

Todos os preços incluem IVA em vigor
All prices include VAT in force

Caso tenha alguma alergia ou intolerância alimentar por favor informe-nos de imediato
If you have any allergies or food intolerance please inform us immediately

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.
Decreto-Lei nº 10/2015 de 16-01-2015 Artigo 135.º - nº3

No dish, food or drink, including cover charge, you may be charged if not requested by the customer or it is unusable.
Decree-Law No. 10/2015 of 01/16/2015 Article 135.º - nº 3