

“ Não há *sabor*  
como o *de*  
*um momento*  
bem *partilhado*  
*à mesa.*”

Fernando Pessoa

“There’s no taste quite like a  
moment well shared around the table.”

**SPIKES**

RESTAURANT | COCKTAIL BAR | LOUNGE



Couvert “ Amuse Bouche ”	€ 4.50
<i>Creme Aveludado de Legumes</i>   Vegetable Cream Soup	€ 6.50
<i>Croquetes de Vitela</i>   Veal Meatballs   5 uni. <i>Molho de Mostarda</i>   Mustard Sauce	€ 13.00
<i>Presunto Ibérico Bellota</i>   Iberico Ham Bellota - 5J 70gr <i>Azeitonas e Grissini</i>   Olives and Breadsticks	€ 24.00
<i>Terrine de Foie Gras de Pato</i>   Duck Foie Gras Terrine <i>Peito de Pato Fumado, Maçã Granny, Figo e Brioche Tostado</i> Smoked Duck Breast, Granny Apple, Fig e Toasted Brioche	€ 21.00
<i>Bombom de Camembert Quente</i>   Warm Camembert Bonbon <i>Nozes Caramelizadas, Rúcula e Compota de Figo</i> Caramelised Walnuts, Rocket and Fig Jam	€ 17.00
<i>Gambas Salteadas “À La Guilho”</i>   Sautéed Prawns “À La Guilho” <i>Salteado com Alho e Piri-piri</i>   Garlic and Piri-piri Sautéed	€ 18.50
<i>Carpaccio de Novilho Prime</i>   Prime Beef Carpaccio <i>Molho de Aioli e Anchova, Finas Lascas de Parmesão, Óleo de Trufa e Rúcula</i> Anchovy and Aioli Sauce, Parmesan Shavings, Truffle Oil and Rocket	€ 22.50
<i>Ceviche de Salmão Fumado e Camarão</i>   Smoked Salmon and Prawns Ceviche <i>Salmão Fumado, Camarão, Abacate, Manga, Pepino, Rabanete e Molho de Miso</i> Smoked Salmon, Prawns, Avocado, Mango, Cucumber, Radish and Miso Sauce	€ 18.50



Peixe   Fish	<b>Filete de Robalo   Sea Bass Fillet</b>	€ 34.00
	<i>Arroz de Tomate e Legumes da Época</i> Tomato Rice and Seasonal Vegetables	
	<b>Filete de Linguado   Sole Fillet</b>	€ 38.00
	<i>Puré de Batata com Azeite Extra Virgem e Ervas Aromáticas</i> Mashed Potatoes with Extra Virgin Olive Oil and Aromatic Herbs	
Vegetariano   Vegetarian	<b>Caril de Gambas e Tamboril   Prawn and Monkfish Curry</b>	€ 36.00
	<i>Arroz Basmati e Brunoise de Legumes</i> Basmati Rice and Vegetable Brunoise	
	<b>Lentilhas “Du Puy” com Molho de Caril</b>	€ 24.00
	<i>“Du Puy” Lentils with Curry Sauce</i>	
	<i>Cenoura, Curgete, Couve Flor e Espargos</i> Carrot, Zucchini, Cauliflower and Asparagus	
Carne   Meat	<b>Risoto de Cogumelos   Mushrooms Risotto</b>	€ 28.50
	<i>Cogumelos, Espargos e Queijo Parmesão</i> Mushrooms, Asparagus and Parmesan Cheese	
	<b>Ravioli de Espinafre e Ricota   Spinach and Ricotta Ravioli</b>	€ 28.50
	<i>Curgete, Espinafre e Molho de Limão</i> Zucchini, Spinach and Lemon Sauce	
	<b>Magret de Pato   Duck Magret</b>	€ 32.50
	<i>Puré de Cenoura com Molho de Laranja   Mashed Carrot with Orange Sauce</i>	
	<b>Tagine de Borrego   Lamb Tagine</b>	€ 32.00
	<i>Ameixa, Azeitonas, Amêndoa, Limão confit, Legumes da Época e Cuscuz</i> Plum, Olives, Almond, Lemon confit, Seasonal Vegetables and Couscous	
	<b>Carré de Borrego   Roasted Rack Of Lamb</b>	€ 36.00
	<i>Aromatizado com Tomilho</i> Seasoned with Thyme	



<i>Entrecôte Maturado</i>   Aged Ribeye Steak <b>240gr</b>	€ 34.00
<i>Fragrância de Alecrim</i>   Rosemary Fragrance	
<i>Costeleta de Vitela</i>   Veal Cutlet <b>300gr</b>	€ 35.00
<i>Cogumelos Salteados</i>   Sautéed Mushrooms	
<i>Bife do Lombo</i>   Tenderloin Steak <b>200gr</b>	€ 36.00
<i>Chalotas e Tomate Confit</i>   Shallot and Tomato Confit	

Extra *Foie Gras Salteado* | Sautéed Foie Gras **40gr** € 12.00

*Tomahawk de Novilho* | Veal Tomahawk **1200gr** \*NEW € 90.00  
 Servido com molho chimichurri | Served with chimichurri sauce **2pax**

*Tomahawk de novilho, 100% natural da região de Viseu, criado em pasto livre e alimentado a cereais. Grelhado com precisão e finalizado no forno para uma textura tenra e sabor profundo.*

*Tomahawk of veal, 100% natural from the Viseu region, pasture-raised and grain-fed. Grilled with precision and finished in the oven for a tender texture and deep, rich flavour.*

Acompanhamento  
 Side Dishes



<i>Batata Gratinada</i> Dauphinoise Potato	€ 6.50	<i>Batata Frita</i> French Fries	€ 5.00
<i>Puré de Batata</i> Potato Purée	€ 5.50	<i>Batata Frita Doce</i> Sweet French Fries	€ 5.50
	Trufa   Truffle : +€ 6.50		
<i>Espinafres Salteados e Alho</i> Sautéed Spinach and Garlic	€ 5.50	<i>Salada Mista</i> Mixed Salad	€ 4.50

*Fettuccine com Molho Cremoso de Trufa* € 12.50  
 Fettuccine with Truffle Cream Sauce



## Saladas

### Salads

<b>Salada Caesar   Caesar Salad</b>	€ 18.00
<i>Frango, Bacon, Ovo, Queijo Parmesão, Alface, Croutons e Molho Caesar</i> Chicken, Bacon, Egg, Parmesan Cheese, Lettuce, Croutons and Caesar Dressing	
<b>Salada Thai   Thai Salad</b> <span style="border: 1px dashed black; padding: 2px;">*NEW</span>	€ 19.50
<i>Rosbife Fatiado, Noodles, Manga, Couve Roxa, Pimentos, Caju, Coentros e Hortelã</i> Sliced Roast Beef, Noodles, Mango, Purple Cabbage, Peppers, Cashews, Coriander and Mint	
<b>Salada Marroquina de Frango   Chicken Moroccan Salad</b>	€ 18.50
<i>Cuscuz, Frango, Alface, Tomate, Pepino, Cebola Roxa, e Ervas Aromáticas</i> Couscous, Chicken, Lettuce, Tomatoes, Cucumber, Red Onions and Aromatic Herbs	
<b>Salada de Queijo de Cabra Gratinado   Warm Goat Cheese Salad</b>	€ 19.50
<i>Beterraba, Maçã, Rúcula e Nozes</i> Beetroot, Apple, Rocket and Walnuts	
<b>Salada de Salmão Fumado e Camarão</b>	€ 21.50
<b>Smoked Salmon and Prawns Salad</b> <i>Abacate, Manga, Tomate, Uvas, Pepino, Cebola Roxa, Alface e Vinagrete de Mostarda</i> Avocado, Mango, Tomatoes, Grapes, Cucumber, Red Onion, Lettuce and Mustard Vinaigrette	

## Hambúrguer

### Hamburger

<b>Hamburguer de Frango Panado   Crispy Pan Fried Chicken Hamburger</b>	€ 21.00
<i>Peito de Frango Panado, Alface Iceberg, Salada Coleslaw, Queijo Cheddar, Molho de Maionese e Pão Brioche</i> Fried Chicken Breast, Iceberg Lettuce, Coleslaw Salad, Cheddar Cheese, Mayonnaise Sauce and Brioche Bread	
<b>Hamburguer Gourmet</b>	€ 22.50
<i>Hambúrguer de Picanha 170g Cebola Caramelizada, Queijo Cheddar, Tomate, Bacon, Molho de Mostarda e Maionese com Pickles e Pão Brioche</i> 170g Rump Steak Burger, Caramelised Onions, Cheddar Cheese, Tomato, Bacon, Mustard and Mayonnaise Sauce with Pickles and Brioche Bread	



## Pizzas

Caseiro | Homemade

### Pepperoni

Tomate, Mozzarella, Pepperoni e Orégãos  
Tomato, Mozzarella, Pepperoni and Oregano

€ 18.50

### Gourmet

Tomate, Mozzarella, Cogumelos, Queijo Parmesão, Azeitonas e Rúcula  
Tomato, Mozzarella, Mushrooms, Parmesan Cheese, Olives and Rocket

€ 18.90

### Regina

Tomate, Mozzarella, Cogumelos e Fiambre  
Tomato, Mozzarella, Mushrooms and Ham

€ 19.50

### Funghi with Pesto Sauce

Mozzarella Fresca, Cogumelos, Molho Pesto, Manjericão e Azeite Trufado  
Fresh Mozzarella, Mushrooms, Pesto Sauce, Basil and Truffle Oil

€ 20.00

### Spicy Meat

Tomate, Mozzarella, Carne Picada, Bacon, Pepperoni, Pimentos e Piri-piri  
Tomato, Mozzarella, Minced Beef, Bacon, Pepperoni, Peppers and Chillies

€ 22.50

Ingrediente Extra +2.80€ | Extra ingredient +2.80€

## Massas

### Pastas

#### Tagliatelle Bolognese

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

€ 18.00

#### Fettuccine Carbonara

Pancetta e Ovo | Pancetta and Egg

€ 19.50

#### Tagliatelle e Camarão | Tagliatelle and Prawns

Espinafre e Curgete | Spinach and Zucchini

€ 21.00

*Crumble de Maçã e Mirtilos* | Apple and Blueberry Crumble € 9.50

*Gelado de Baunilha*  
Vanilla Ice Cream

Miles 3 Anos | Meio Seco | Madeiro Wine € 8.00

Crème Brûlée € 10.00

*Aromatizado com Baunilha*  
Vanilla Fragrance

Niepoort 10 years - Old White Port € 10.00

*Sobremesa do dia* | Dessert of the Day € 8.50

*Gelado* | Ice Cream

*Sabores sobre consulta* - Ask for our flavours

Scoop | Bola  € 3.00  € 6.00  € 9.00

*Pavlova com Frutos Vermelhos* | Pavlova with Red Fruit € 9.50

*Frutos Vermelhos Marinados, Creme Mascarpone de Baunilha e "Couli" de Morango*  
Red Fruit Marinated, Vanilla Mascarpone Cream and Strawberry "Couli"

Vasques De Carvalho - Porto Tawny 10 Years € 10.00

*Bolo de Chocolate* | Chocolate Cake € 9.50

*Gelado de Baunilha* | Vanilla Ice Cream

Niepoort nat cool - Porto Trudy € 8.00

*Tarte Fina de Maçã* | Thin Apple Tart € 10.50

*Gelado de Baunilha* | Vanilla Ice Cream

Vasques De Carvalho - Porto Tawny 20 Years € 15.00

*Tagliatelle Simples* | Plain Tagliatelle

€ 8.50

*Azeite*  
Olive Oil

*Tagliatelle Bolognese*

€ 10.00

*Carne picada, Molho de Tomate e Manjeriçao*  
Minced Meat, Tomato Sauce and Basil

*Margherita Pizza*

€ 10.00

*Tomate, Mozzarella e Orégãos*  
Tomato, Mozzarella and Oregano

**Extra :**

€ 2.00

*Bacon | Frango | Milho doce | Fiambre | Cogumelos*  
Bacon | Chicken | Sweet corn | Ham | Mushrooms

*Nuggets de Frango* | Chicken Nuggets

€ 10.00

*Nuggets de Frango, Batatas Fritas e Salada Mista*  
Chicken Nuggets, French Fries and Mixed Salad

*CheeseBurger*

€ 12.00

*Pão Brioche, Hamburguer de Wagyu, Queijo Cheddar e Batatas Fritas*  
Brioche Bread, Wagyu Burger, Cheddar Cheese and French Fries

Gratos  
Pela *Sua*  
*Preferência*  
Thank you for your preference

from  
*The Belhaj Family*

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*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 - nº3*