

BAR DOURO

Sourdough & Bar Douro olive oil (ve) 4.5 Marinated olives (ve) 3.5 White port tonic 10 Baga Negroni 11 White Negroni 11 Ginjinha Spritz 12

PETISCOS | SNACKS

Milho frito <i>Crispy polenta & fermented red pepper sauce</i> (ve)	6.5
Croquetes de alheira <i>Smoked Portuguese sausage croquettes</i>	8
Pataniscas de bacalhau <i>Salt cod fritters</i>	8.5
Salada de polvo <i>Octopus salad</i>	12

HORTA | GARDEN

Batatas a murro <i>Garlic punched potatoes</i> (ve)	5
Couve grelhada <i>Grilled cabbage & soubise</i> (v)(ve)*	9
Roasted heritage beetroot & homemade requeijão (v)(ve)*	12
Arroz de cogumelos selvagens <i>Wild mushroom rice</i> (v)*(ve)*	13.5

MAR | SEA

Bacalhau à Brás <i>Salt cod hash</i> (v)*	12
Cavala alimada com escabeche <i>Marinated mackerel</i>	13
Gambas à Guilho <i>Garlic prawns</i>	15.5
Cherne com feijão e nabos <i>Stone bass, beans, pork jowl & turnips</i>	20

TERRA | LAND

Cachaço de porco com molho de Bifana <i>Pork neck & Bifana sauce</i>	15
Arroz de coelho à caçador <i>Rabbit rice</i>	16
Bife à Marrare <i>Grilled flat iron steak & mustard sauce</i>	20
Presa de Porco Preto com açorda <i>Black pig & bread porridge</i>	26.5

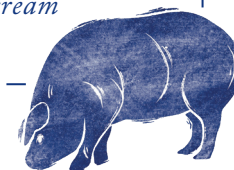


TASTE OF PORTUGAL

42.5 per person

Presunto Varanegra <i>Acorn-fed black pig ham</i>
Pataniscas de bacalhau <i>Salt cod fritters</i>
Croquetes de alheira <i>Smoked Portuguese sausage croquettes</i>
Bacalhau à Brás <i>Salt cod hash</i>
Gambas à Guilho <i>Garlic prawns</i>
Couve grelhada <i>Grilled cabbage & soubise</i>
Bife à Marrare <i>Grilled flat iron steak & mustard sauce</i>
Pastel de nata <i>Custard tart & cinnamon ice cream</i>

Available for 2 to 5 people and for the whole table to share —



ENCHIDOS | CURED MEATS

Paio do cachaço de Porco Preto <i>Acorn-fed black pig neck</i>	9
Presunto Varanaegra <i>Acorn-fed black pig ham</i>	17

QUEIJO | CHEESE

Ilha São Miguel <i>Pasteurised cow's milk cheese</i>	8
Queijo Bica <i>Pasteurised goat's, cow's & sheep's milk cheese</i>	8
Queijo de Seia amanteigado <i>Raw sheep's milk cheese</i> (v)	11
Cheese Selection, homemade jam & oat biscuits	14

SOBREMESA | DESSERTS

Pastel de nata <i>Custard tart & cinnamon ice cream</i> (v)	5.5
Abade de priscos <i>Traditional egg yolk pudding & lemon sorbet</i>	8.5
Toucinho do Céu <i>Almond cake, citrus & olive oil</i>	8.5
Chocolate ganache, Rainha Cláudia plums & ginger (v)	9
Ice cream & sorbet (choice of 2 scoops) (v)(ve)*	5

(v) = vegetarian (ve) = vegan (v)* = vegetarian option available (ve)* = vegan option available

We handle all allergens in the kitchen. Please inform us of any allergies or dietary intolerances. Fish & meat dishes may contain small bones. Our cheeses may be unpasteurised. Discretionary 13.5% service charge will be added to your bill. VAT is included. We are a cashless restaurant. All payments must be made via credit or debit card.