

BAR DOURO

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

PETISCOS | SNACKS

Milho frito <i>Crispy polenta & fermented red pepper sauce (ve)</i>	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 (ve)</i>	5
Couve grelhada <i>Grilled cabbage & soubise (v)(ve)*</i>	9
Arroz de tomate e curgete <i>Tomato & courgette rice (v)*(ve)*</i>	11.5
Grilled asparagus, homemade requeijao & wild garlic (v)(ve)*	18

MAR | SEA

Bacalhau à Brás <i>Salt cod hash (v)*</i>	12
Cavala alimada com escabeche <i>Marinated mackerel</i>	13
Gambas à Guilho <i>Garlic prawns</i>	15.5
Cherne com arroz de mexilhão <i>Stone bass & mussel rice</i>	20

TERRA | LAND

Cachaço de porco com molho de Bifana <i>Pork neck & Bifana sauce</i>	15
Bife à Marrare <i>Grilled flat iron steak & mustard sauce</i>	20
Coelho com cerveja <i>Beer braised rabbit</i>	23
Secretos de Porco Preto <i>Acorn-fed black pig, peppers & onions</i>	26

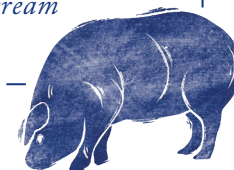


TASTE OF PORTUGAL

42.5 per person

Paio do cachaço de Porco Preto *Acorn-fed black pig neck*
 Pataniscas de bacalhau *Salt cod fritters*
 Croquetes de alheira *Smoked Portuguese sausage croquettes*
 Bacalhau à Brás *Salt cod hash*
 Gambas à Guilho *Garlic prawns*
 Couve grelhada *Grilled cabbage & soubise*
 Bife à Marrare *Grilled flat iron steak & mustard sauce*
 Pastel de nata *Custard tart & cinnamon ice cream*

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>Hand cut acorn-fed black pig ham</i>	28

QUEIJO | CHEESE

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

SOBREMESA | DESSERTS

Pastel de nata <i>Custard tart & cinnamon ice cream (v)</i>	5.5
Bolo de figo e medronho <i>Sticky fig cake & milk ice cream (v)</i>	8.5
Chocolate mousse & chocolate salame (v)	8.5
Abade de priscos <i>Traditional egg yolk pudding & lemon sorbet</i>	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.