

BAR DOURO

Wildfarmed Sourdough & Bar Douro olive oil (ve) 4.5 Marinated olives (ve) 4 White Port Tonic 10 Baga Negroni 12 White Negroni 11 Ginjinha Spritz 12

PETISCOS | SNACKS

Milho frito	Crispy polenta & fermented red pepper sauce (ve)	6.5
Croquetes de alheira	Smoked Portuguese sausage croquettes	9
Pataniscas de bacalhau	Salt cod fritters	9
Salada de polvo	Octopus salad	12

PRATINHOS | SMALL PLATES

Bacalhau à Brás	Salt cod hash (v)*	12.5
Abóbora com requeijão	Pumpkin & homemade requeijão (v)(ve)*	14
Gambas à Guilho	Garlic prawns	15.5
Bochechas Maronesa vaca velha	Braised Maronesa beef cheeks	19.5

NA GRELHA | THE GRILL

Couve com soubise	Cabbage & onion soubise (v)(ve)*	10
Frango piri-iri	Piri-iri half chicken	19
Dourada escalada	Butterflied whole sea bream	26.5
Secretos de Porco Preto	Acorn-fed black pig	27
Posta Maronesa vaca velha	Mature Maronesa sirloin 300g	44

ACOMPANHAMENTOS | SIDES

Batatas a murro	Garlic punched potatoes (ve)	6
Salada mista	Mixed salad (ve)	7
Arroz do forno de cogumelos	Oven-baked mushroom rice (ve)*	9

CHARCUTARIA E QUEIJO | CHARCUTERIE & CHEESE

Paio do cachaço de Porco Preto	Acorn-fed black pig neck	10
Presunto de Porco Preto	Acorn-fed black pig ham	28
Ilha São Miguel	Pasteurised cow's milk cheese	9
Chiba	Raw goat's milk cheese (v)	11
Seia amanteigado	Raw sheep's milk cheese (v)	11
Cheese selection	Served with homemade jam & oat biscuits	14



TASTE OF PORTUGAL

44.5 per person

Paio do cachaço de Porco Preto Acorn-fed black pig neck
 Croquetes de alheira Smoked Portuguese sausage croquettes
 Pataniscas de bacalhau Salt cod fritters
 Bacalhau à Brás Salt cod hash
 Gambas à Guilho Garlic prawns
 Batatas a murro Garlic punched potatoes (ve)
 Secretos de Porco Preto Acorn-fed black pig
 Pastel de nata Custard tart & cinnamon ice cream

Available for 2 to 6 people and for the whole table to share



MARONESIA VACA VELHA

A native breed of the Serra do Marão, high in the mountains of Trás-os-Montes. Vaca velha describes beef from mature cows, given years to grow and deepen in flavour.

Ribeye on the bone and larger cuts to share on the specials board.



SOBREMESA | DESSERTS

Pastel de nata	Custard tart & cinnamon ice cream (v)	6
Chocolate mousse & chocolate salame	(v)	8.5
Pão de Ló	Portuguese sponge cake & plums (v)	8.5
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.