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 cornmeal & Ilha São Miguel* (v)*(ve)*	6.5
Croquetes de alheira *Smoked Portuguese sausage croquetes*	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
Cavala alaminada com escabeche *Marinated mackerel*	13
Abóbora com requeijão *Squash & homemade requeijão* (v)(ve)*	14
Gambas à Guilho *Garlic prawns*	15.5
Bochechas de novilho *Braised beef cheeks*	22

NA GRELHA | THE GRILL

Couve com soubise *Cabbage & onion soubise* (v)(ve)*	10
Frango piri-piri *Piri-piri half chicken*	19
Dourada escalada *Butterflied whole sea bream*	26.5
Secretos de Porco Preto *Acorn-fed black pig*	27

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)*	10

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



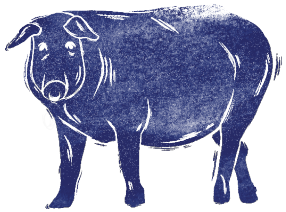
TASTE OF PORTUGAL

44.5 per person

Paio do cachaço de Porco Preto *Acorn-fed black pig neck*
Croquetes de alheira *Smoked Portuguese sausage croquetes*
Pataniscas de bacalhau *Salt cod fritters*
Bacalhau à Brás *Salt cod hash*
Gambas à Guilho *Garlic prawns*
Batatas a murro *Garlic punched potatoes*
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





PORCO PRETO

Black pig. We source native Alentejano pigs, raised free in the montado, the oak woodlands of southern Portugal, where they fatten on acorns, giving the meat a deep, sweet flavour and rich marbling.

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.