



AT THE TABLE

A restaurant by the sea, a menu designed to share by Manu Buffara.

Brioche - 12 €

Homemade strained yogurt, Elemento pastrami, house brown butter and black pork spread
2 to 3 people
Extra brioche - 4 € / piece

SNACKS

Cured Meats Board - 21 €

Fermented mustard and citrus

Tiger Prawn - 1 piece - 15 €

Finger lime, orange and trout caviar

Hot Lobster - 3 pieces - 24 €

Brioche, warm lobster, vinaigrette, chili and lemon mayonnaise

Cheese Bread with Caviar - 28 €

Serra da Estrela cheese

Oysters - 3 pieces - 15 €

Passion fruit vinaigrette with coconut oil

Liver pâté - 15 €

Brown butter toast, cucumber relish

STARTERS FROM THE SEA, GARDEN & FIRE

Raw fish - 32 €

Heart of palm, orange and seaweed

Scallop Crudo - 24 €

Coconut milk, coriander and kiwi sauce

Baby Squid - 19 €

Corn purée and squid ink sauce

Beef Tartare - 23 €

Crispy Jerusalem artichoke, toasted bread and rúcula

Seasonal Leaves - 14 €

Pickled pear, pumpkin seeds and soka fermented milk

MAINS FROM THE KITCHEN

Acorn-Fed black pork copalombo - 29 €

Celeriac purée, dates and roasting jus

Grilled Wagyu - 49 €

Peanut sauce, charred lettuce, potatoes and summer truffle

Crab cannelloni - 24 €

Burned crab sauce and black rice crumble

Creamy Rice - 39 €

Pineapple, Brazilian curry and fresh prawn

Cod Fish - 21 €

Cauliflower purée, blackberries and fennel salad

Ravioli with fresh goat Alentejo cheese - 19 €

Toasted pepper and coconut sauce

Special of the Day - Whole Fish - Market Price

Butter rice, lentils, avocado salad and Amazonian chibé

A traditional Amazonian preparation

From 2 people

DESSERTS

Cheese Board - 22 €

Priprioca honey

Blueberry and Cheese - 15 €

Blackberry vinaigrette with coriander

Salted Caramel - 13 €

Toasted coffee and chocolate

Coconut - 15 €

Sour rhubarb and puxuri crumble

Strawberries - 13 €

Yogurt ice cream, dill and caviar