

Lunch Menu 12h-18h30

Couvert	4€
Soup of the Day	4€

Burgers & Sandwiches

Double Smash Burger 15.5 €

Two meats, bacon, cheddar, pickles, brioche bun, caramelized onions, house sauce (1,2,3,9)

Beyond Burguer Smash 17.5 €

Pea-based plant protein, vegan sauce, pickles, vegan cheddar. (1,2,3,9) 

Spicy Chicken Sandwich 14 €

Chicken, coleslaw, cheddar, spicy sauce. (1,2,3,14)

Prego 12,5 €

Biju bread, cheese, ham, mustard, steak (2,3,9) 

Sides

Hand-cut French fries 3 €

Padrón pepper 5€

Mix Salad 2.5 €

Grilled corn 6 €

 100% PB Vegan



Traditional Dish

Salads

Piri-Piri Chicken Salad 12,5 €



Chicken drumstick, sweet potato, tomato, pico de gallo, mixed greens, vinagrette (9,14)

Burrata Salad 12,5 €

Burrata, quinoa, kale, tomato, pumpkin, vinagrette (2,14)

Shrimp Caesar Salad 12,5 €

Shrimp, Caesar dressing, Parmesan, romaine lettuce, croutons, cherry tomatoes (2,3,5,6,9,11,13)

Main Courses

Grilled Salmon 12,5 €



Salmon, pea purée, hollandaise sauce (9,14)

Portuguese-style Steak 16 €



Egg, sirloin steak, ham, traditional sauce (9,14)

Francesinha 17€



Sliced bread, Leandro's sausages, sirloin steak, cheese, French fries, house sauce (3,9,14)

Chef's Suggestion €13

*Available Monday to Friday until 3 PM
(Meat, Fish, or Vegetarian option available)

| 1= Egg | 2= Milk | 3= Gluten | 4= Crustaceans | 5= Fish | 6= Peanuts | 7= Molluscs | 8= Lupin | 9= Mustard | 10= Celery | 11= Soya | 12= Tree Nuts | 13= Sesame | 14= Sulphur dioxide and sulphites
Please note that not all ingredients are listed in the menu descriptions. If you have any food allergies, please inform your waiter before ordering.



Dinner Menu

Starters

Couvert 6 €

Soup of the day. 4 €

Salicornia Brás-style 12 €

Salicornia, Leek, Egg Yolk, Olive Tapenade (1)

Clams Bolhão Pato-style 20 €

Clams, Lemon, White Wine, Garlic, Coriander (7,14)

Steak Tartare 14 €

Veal, Capers, Toast, São Jorge Island Cheese, Egg Yolk (1,3,9)

Pork Belly Crisps 11,5 €

Suckling Pig, Miso, Shiitake Mushrooms (11)

Garlic Prawns 11,5 €

Prawns, Garlic, White Wine, Lemon (4,14)

From the Farm

Pork Cheek 18 €

Braised Pork Cheeks in Dark Beer with Celery Purée (2,8)

Entrecote 26 €

Caramelized Rice Served with Juicy Ribeye (8,14)

Rabbit 16 €

Stewed Rabbit in Puff Pastry (2,3,10,14)

From the Sea

Codfish 21,5 €

Confit Cod Loin, Mashed Potatoes, and Smoked Sauce (5)

Octopus 28,5 €

Grilled Octopus Leg with Caramelized Carrot Purée and Pickled Shallots (2,7,12)

Seabass 25 €

Creamy Rice with Clams, Peppers, and Seabass (2,5,7,8,14)

From the Land

Mushroom Risotto 18 €

Creamy Risotto, Truffle, Shiitake, Oyster Mushrooms (2,3,11,14)

Stewed Vegetables Broad Beans 13 €

Broad Beans, Carrot, Zucchini, Sun-Dried Tomato, Rice (14)

Leeks, Shallots, and Peppers 15 €

Leek, Shallot, Beurre Blanc (2)

 100% PB Vegan

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Desserts

Creamy Chocolate Cake

10€

Chocolate, Caramel, Coffee Ice Cream 2,3

Cheesecake

8€

Basque Cheesecake, Island Cheese 1, 2, 3

Red Fruit Mille-Feuille

9,5€

Layers of puff pastry, custard cream and red berries 1, 2, 3

Rhubarb Crumble

8€

Crumble with Red Berries, Rhubarb, and Vanilla Ice Cream 1, 2

Digestives

Alquimia

12€

Brandy, cherry licor, chocolate, honey

Port wines



Kopke Dry White

6,5€

Kopke Ruby

6,5€

Kopke Tawny

6,5€

Downs LBV

10€

Grahms Six Grapes

12€

Grahms 20 Anos

18€



= LOCAL DISH  = PLANT BASED

ALLERGENS: 1. GLUTEN, 2. MILK, 3. EGGS, 4. TREE NUTS, 5. PEANUTS, 6. SOY, 7. FISH, 8. CRUSTACEANS, 9. MUSTARD, 10. SULPHITES, 11. SESAME, 12. CELERY, 13. MOLLUSCS, 14. LUPIN

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PRICES IN EURO WITH TAXES INCLUDED.



Entradas

Couvert Pão de massa mãe, manteiga e azeite	6€
Sopa do dia	4€
Salicórnia à Brás Salicórnia, alho francês, gema, cebola tapenade de azeitona (1,2)	12€
Amêijoas à Bulhão Pato Amêijoas, limão, vinho branco, alho, coentros (2,7,14)	20€
Tártaro de Novilho Novilho, tostas de pão, queijo da ilha, gema (1,3,5,9,14)	14€
Barriga de Porco Barriga de porco, Miso, cogumelos shiitake (11)	11,5€
Gambas ao Alho Gambas, alho, vinho branco, limão, malagueta (2,4,14)	11,5€

Da Terra

Risotto de Cogumelos Risotto, azeite trufado ,eringy pleurotus (2,11,14)	18€
Estufado de Legumes e Feijoca Feijoca, cenoura, curgete, tomate seco, arroz agulha (14) 	13€
Alho-francês na Brasa Alho Francês, pickle de chalota, beurre blanc, avelã, coentros (2,14)	15€

Do Mar

Bacalhau Lombo de bacalhau confitado, esmagada de batatas e nabijas, emulsão de bacalhau (5)	21,5€
Polvo Tentáculo de polvo grelhado na brasa com puré de cenouras caramelizadas e pickle de chalotas. (2,7,12)	28,5€
Robalo Arroz cremoso com amêijoas, pimento e filete de robalo (2,5,7,14)	25€

Do Campo

Bochecha de Porco Bochechas estufadas em cerveja preta com puré de aipo, castanha caramelizada, acelgas (2,8)	18€
Socarrat & Vazia Arroz caramelizado, vazia nacional, maionese de alho negro, pickle de chalota, cogumelo shiitake (1,14)	26€
Coelho Estufado de batata e ervilha com coelho desfiado em massa folhada (1,2,3,10,14)	16€

1 Ovo | 2 Leite | 3 Glúten | 4 Crustáceos | 5 Peixe | 6 Amendoins | 7 Moluscos | 8 Tremoços | 9 Mostarda | 10 Aipo | 11 Soja | 12 Frutos Secos | 13 Sésamos | 14 Sulfitos

Em Caso de Alergia ou Intolerância, por favor não em hesite em avisar a nossa equipa.

 100% PB Vegan



Sobremesas

Bolo de Chocolate Cremoso 10€

Chocolate, Caramelo, Gelado de Cafe (2,3)

Cheesecake 8€

Cheesecake Basco, Queijo da Ilha (1, 2, 3)

Mil Folhas de Frutos Vermelhos 9,5€

Massa folhada, creme pasteleiro e
frutas vermelhas (1, 2, 3)

Crumble de Ruibarbo 8€

Crumble, Frutos Vermelhos, Ruibarbo,
Gelado de Baunilha (1, 2)

Digestivos

Alquimia 12€

Brandy, ginja, chocolate, mel

Vinhos do Porto

Kopke Dry White 6,5€

Kopke Ruby 6,5€

Kopke Tawny 6,5€

Downs LBV 10€

Grahms Six Grapes 12€

Grahms 20 Anos 18€



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