

Couvert

101 - Variety of Bread, Olives, Butter and Pate
3.20 €

The moments are like conversations, share up !!!

- 201 - To lose your mind! - Shrimps with Garlic!
9.60 €
- 202 - Tribute to Poet!! - Bulhão Pato ⁽¹⁾. Who else!? - Clams
15.00 €
- 203 - Balls, balls!!!! - Croquettes of "Alheira" ⁽²⁾ and Pippin Puree
4.40 €
- 204 - "Be like Sardines in a Can!" - Our Chef Variations
4.15 €
- 205 - Chicken eggs!... - Scrambled with Asparagus and Tomato
6.25 €
- 206 - The good life trio! - Linguíça ⁽³⁾, Farinheira ⁽⁵⁾ and Morcela ⁽⁴⁾ - Baked at the Moment
10.20 €
- 207 - From Universal Pictures - The Woodpecker! - Small pieces of beef from Azores in special sauce
5.80 €
- 208 - Steak Sandwich in "O" Bolo do Caco ⁽⁶⁾ by Rui Matias
6.50 €
- 209 - Fed the cork field of Barrancos! ⁽⁷⁾ - Black Pork Ham (24 months cured)
12.60 €
- 210 - Today was not the day of hunting... Won the hunter! - Marinated Rabbit, Mushroom and Red Onion Compote
4.50 €
- 211 - Inspired in Belém (Lisboa)! - Delicious Cod Fish Custard in Puff Pastry! ^{(8)*}
4.70 €
- 212 - "Look hot and delicious!!! - "Peixinhos da Horta" ⁽⁹⁾ in Cartridge Paper!
3.20 €
- 213 - Shakespeare had Romeo and Juliet! - We have Breaded Azeitão Cheese ⁽¹⁰⁾ and Pear Rocha ⁽¹¹⁾ in 2 Textures
9.60 €
- 214 - Thin and Crispy! - Homemade Potato Chips
2.80 €
- 215 - Momento's inspiration!... - The Snack of the Day!
6.00 €
- 216 - The Beagle Boys - Ilha ⁽¹²⁾, Azeitão ⁽¹⁰⁾, Nisa ⁽¹³⁾ and their accomplices!!! - Cheese Board
15.00 €
- 217 - Remember Lisbon! - Slate with 7 Snacks Suggested by the Chef
18.00 €

★-Cooking time 20 minutes

All taxes included.

Tips not included.

This restaurant has a Complaints Book.

If you are allergic, intolerant or have any dietary restrictions, please let us know.

(Information in accordance with the EC Regulation 1169-2011 of 25 October 2011)

There are some bad days... but we have always good soups!!!

- 301 - From the Sea...! Fish Soup
8.95 €
- 302 - Of the Chef...! Depending of His Inspiration
4.20 €

And because not all eat everything!

- 401 - Vegetable Lasagna
12.10 €
- 402 - Creamy Rice of Turnip Tops and Mushrooms
13.20 €
- 403 - Vegetable Gratin in Goat Cheese
12.90 €

One day of the fish...Other of the fisherman!

- 501 -Creamy and Juicy...! - Bacalhau à Brás! ⁽¹⁴⁾
12.60 €
- 502 - Warm and comforting! - Stewed Pasta with Coast Fish, Shrimps and Clams
16.70 €
- 503 - Codfish!? The traditional is roasted! - Codfish Chipped, Baked Potato, Garlic and Onion
15.90 €
- 504 - Straight from the fish market to the Grill! - Sea Bass or Golden Bream. You choose!
12.90 €
- 505 - The traditional revolutionized!- Tiger Shrimp "à Zé do Pipo" ⁽¹⁵⁾
20.40 €
- 506 - The table to the Islands! - Octopus Açoreana Style Revisited with Sweet Potatoes!
14.20 €
- 507 - The wonder trio: Charlton, Lineker and Rooney!!! - Octopus, Cod and Shrimp (2pax)
34.50 €

All taxes included.

Tips not included.

This restaurant has a Complaints Book.

If you are allergic, intolerant or have any dietary restrictions, please let us know.

(Information in accordance with the EC Regulation 1169-2011 of 25 October 2011)

Let's put all the meat on the rotisserie!

- 601 - Fed the cork field of Alentejo! - "Lagartos"⁽¹⁶⁾ of Black Pig in Sautéed Bread with Black-Eyed Peas and Portuguese Cabbage
13.00 €
- 602 - Such as "Chocolate".... undoes in the mouth and not in the hands! - Cow Cheek Stewed
16.70 €
- 603 - We will to turn the Baker into a sheep!!- Lamb shank, Potatoes Baker Style and Sautéed Turnip Tops
19.00 €
- 604 - Up jumps the cover!!- Chicken Thigh Stewed in Crock Pot with Offal Rice
13.00 €
- 605 - The Chef pulled a rabbit out of her hat! - Stew of Rabbit and Beans
13.70 €
- 606 - From Bohemian Lisbon! - Grilled Entrecote (220gr), Mushrooms, Turnip Tops, Egg and Potato Cubist
15.50 €

When Feeling alone - Ask the company!

3.20 €

- 701 - Simple Rice
702 - French Fries
703 - Roasted Potato
704 - Simple Salad
705 - Roasted Vegetables
706 - Sautéed Turnip Tops.

What is sweet, never bitter!

4.00 €

- 801 -Honey and Olive Oil Pudding
802 - Crème Brûlée... With Green Tea and Lime Infusion
803 - Crumble of Poached Pears Rocha⁽¹¹⁾
804 - Roasted Pumpkin, Cottage Cheese, Honey, Walnuts and Rosemary
805 - The Best World Mousse! - Chocolate, Nogat and Licor Beirão ⁽¹⁷⁾
806 - Seasonal Fruit
3.00 €
807 - Tropical Fruit
3.50 €

All taxes included.

Tips not included.

This restaurant has a Complaints Book.

If you are allergic, intolerant or have any dietary restrictions, please let us know.

(Information in accordance with the EC Regulation 1169-2011 of 25 October 2011)

Explanation and history of the dishes

- (1) Clams à **Bulhão Pato** is a typical dish of origin of the Estremadura region. It is claimed that the name of this snack is a tribute to Portuguese poet Antonio Raimundo Bulhão Pato after it has mentioned a cook (João da Matta) in his writings.
- (2) The sausage "**Alheira**" is a typical stuffed Portuguese cuisine whose main ingredients can be poultry meat, game meat or pork, bread, olive oil, lard, garlic and paprika.
- (3) **Linguica** is a type of sausage which comes from Portugal. The sausage is distinguished by a mildly spicy flavor tempered with a smoking process which makes the sausage flavorful and tender. The primary ingredient of linguica is pork butt, which is cut into rough pieces and mixed with spices. Pork butt tends to be lean, resulting in a leaner sausage with a more meaty flavor. Common spices in linguica include oregano, paprika, garlic, pepper, cumin, and sometimes cinnamon. These spices are mixed thoroughly with the uncooked meat, which is allowed to rest before being forced into sausage cases.
- (4) The sausage "**Farinheira**" is a typical stuffed of Portugal. It was created by the Portuguese Jews during the time of the inquisition, in order to simulate the pork consumption, which is the filling of most sausages. The sausage is made with flour (farinha), as the name indicates, with ground pepper, paprika, wine and now also with pork fat. It has the distinction of being the only stuffed whose gut is not completely full. The curing is done by smoking.
- (5) **Morcela** is a Portuguese black pudding is a type of blood sausage commonly eaten in Great Britain, Ireland and in other parts of Europe. It is generally made from pork fat or beef suet, pork blood and a relatively high proportion of oatmeal, in some recipes mixed with grits (oat groats) and sometimes even barley groats.
- (6) The "**Bolo do Caco**" is a typical wheat bread of Madeira region can be found both on the island of Madeira and in Porto Santo. It is consumed as input, monitoring or as a main dish. It is made from flour, yeast, water and salt. With these ingredients a dough is made, it must ferment for three days. After this period, wafers are formed with about 3 cm thick and at least an inch in diameter. The traditional cooking is made on a basalt stone, duly heated for the purpose, until reaching a scorching temperature. Today, you can purchase concrete slabs, which can replace the old stone in cooking. The cake is placed on the stone and is cooked to acquire a thin crust, slightly burned. Then it is turned so that it is cooked on both sides.
- (7) **Barrancos** is a border village in the Portuguese district of Beja, Alentejo region. In local cuisine, there is the ham from Barrancos, which is a protected designation of origin, in accordance with the standards of the European Union
- (8) In 1837, in Belém, close to Jeronimos Monastery, in an attempt to subsistence, the monastery of the clerics put up for sale some cream puffs. At that time, Belém, and Lisbon were two distinct locations with access provided by steamboats. The presence of the Jeronimos Monastery and Belem Tower attracted numerous tourists who helped to spread the **pastel de Belém**. Following the liberal revolution of 1820, in 1834 the monastery closed. The convent confectioner decided to sell the recipe to Portuguese businessman from Brazil, Domingos Rafael Alves, continuing until today in the possession of his descendants.
Note: Our pastel de Belém is a re-creation of our Chef based on the famous "Pastel de Belém", deconstructing and developing this delights of "**Pastel de Nata of... codfish**".

All taxes included.

Tips not included.

This restaurant has a Complaints Book.

If you are allergic, intolerant or have any dietary restrictions, please let us know.

(Information in accordance with the EC Regulation 1169-2011 of 25 October 2011)

- (9) **"Peixinhos da Horta"** is a traditional dish of Portugal. Consists of cooking fried green beans pieces wrapped in batter. It can also be prepared with other vegetables such as squash and pimento. It gave the tempura Japanese dish, having been introduced in Japan in the mid-sixteenth century by Portuguese missionaries.
- (10) **Azeitão cheese** is a cheese Portuguese sheep, coming from the Azeitão region in the district of Setúbal. It is a protected designation of origin, in accordance with the standards of the European Union. It is produced in the municipalities of Setúbal, Palmela and Sesimbra. The Azeitão cheeses have a cylindrical shape with about 8 cm of diameter and 5 cm in height. They have a yellowish soft shell, thin thickness. Your weight can vary between 100 and 250 g. Undergo a period of 20 days of healing, it is common being sold wrapped in greaseproof paper. Its pulp is soft, having an aroma and taste that are similar in some ways to the mountain cheese.
- (11) **Pêra Rocha** literally "rock pear") is a native Portuguese variety of pear. The earliest account of the Rocha variety dates from 1836, in the Sintra municipality. This variety was casually obtained from a seed, on Pedro António Rocha's farm. The variety derives its name from his family name. The Rocha pear is produced in several places in Portugal. The production area is over 100 km² and there are about 9,450 producers.
- (12) **Queijo da Ilha. São Jorge Cheese** is a semi-hard to hard cheese, produced on the island of São Jorge, in the Portuguese archipelago of the Azores, certified as a Região Demarcada do Queijo de São Jorge (Demarcated Region of the Cheese of São Jorge) and regulated as a registered Denominação de Origem Protegida (Denomination of Protected Origin). Queijo São Jorge is produced exclusively with raw, dairy milk, produced on the island of São Jorge. The milk is coagulated into curd, after catalyzing by acidification, from a lacto-serum obtained from previous manufacturing. The curd thus achieved is left to stand until the mass has reached the desired consistency, then extract lacto-serum, focusing on the dry mass, to which is added refined good quality salt, at the ratio of 2.8% by weight. The curd is formed into circular wheels, which consecutively numbered and a code assigned to each producer, which allows you to determine the age, manufacturer and other elements required for final quality control of the cheese. The cheese is then dried in chambers to cure at ambient temperature over the following months, then on to acclimatized chambers, where they remain for the 90 days. The cheeses after this process are selected for their quality and respect for the certification requirements, passing through a chamber of tasters, and then warehoused at low temperatures until sold to the market.
- (13) **Queijo de Nisa** is a semi-hard sheep's milk cheese from the municipality of Nisa, in the sub region of Alto Alentejo in Portugal. It is created from raw milk, which is coagulated, then curdled using an infusion of thistle. It is yellowish white, with a robust flavor and a somewhat acidic finish. Since 1996, Nisa cheese has a protected geographical status. It is registered and has a Protected designation of origin (DPO) by the European Commission. It was honored by the magazine Wine Spectator as one of the world's top 100 in an edition devoted to cheese: "100 Great Cheeses".
- (14) **"Bacalhau à Brás"**, it is said that Brás was the name of one of Bairro Alto publican who had the brilliant idea of mixing shredded cod with fries and scrambled eggs.
- (15) **"Bacalhau à Zé do Pipo"** owes its name to José Valentino, dubbed "Zé do Pipo", owner of a traditional restaurant in the city of Porto and the recipe. It was created in the 1940s, and then reached the first position in a contest called "the best meal at the best price." We exchanged the cod by wonderful and delicious tiger prawns. It is prepared with cod,

All taxes included.

Tips not included.

This restaurant has a Complaints Book.

If you are allergic, intolerant or have any dietary restrictions, please let us know.

(Information in accordance with the EC Regulation 1169-2011 of 25 October 2011)

mayonnaise, mashed potatoes, onion, milk, olive oil, red pepper, laurel and olives, among other possible ingredients. After baking, the cod gratin with the remaining ingredients. Our Chef has changed the cod for delicious tiger prawns.

(16) **"Lagartos"** is a part of the rear of the pig leg. The meat is very tender and tasty.

(17) The **Licor Beirão** is a typical liquor of Portugal, from the Beira region. Its production began in the nineteenth century, in the town of Lousã, based on many plants - including eucalyptus, cinnamon, rosemary and lavender - and aromatic seeds, subjected to a double distillation process. The product thus obtained presents a tone transparent topaz, sweet flavor. It is usually eaten as a digestive, plain or with ice.

All taxes included.

Tips not included.

This restaurant has a Complaints Book.

If you are allergic, intolerant or have any dietary restrictions, please let us know.

(Information in accordance with the EC Regulation 1169-2011 of 25 October 2011)