



TAGIDE

WINE & GASTRO BAR

DAILY MENU (Tuesday to Saturday from 12.30pm – 15.00pm)

MENU I €14
Main course + 1 Drink

MENU II €18
Couvert + Soup or Salad + Course + 1 Drink

COUVERT

HOMEMADE FOCACCIA €2,5 unit | €3,50 (2 pax)
olives, aubergine caviar

TO START

VEGETABLE CREAM €5
with morcela, ricotta cheese and peppers

ONION SOUP €6,5
caramelized, homemade bread au gratin with
cheese Ilha S. Jorge and chives

SEASONAL SALAD €6,8

CROQUETTE €6,5
portuguese stew with smoked sausage
mayonnaise

CHEESE SELECTION..... €14

SMOKED SAUSAGE SELECTO..... €14

TUNA PICA-PAU €8,5
with red onion pickle

SALMON TARTAR€14
guacamole and coriander emulsion

VEGETARIAN MENU - €38

Couvert - Focaccia
Starter – Onion Soup
Vegetarian I – Grain moqueca
Vegetarian II – Organic egg
Dessert – Chocolat Mousse

DEGUSTATION MENU - €40

Couvert - Focaccia
Starter – Onion Soup
Fish – Atlantic Fish Moqueca
Meat – Marrare Steak
Dessert – Chocolat Mousse

WINE PAIRING

Wine Pairing - I
€22

Bio Wine Pairing - II
€28

DISHES WITH MORE CONSISTENCY

ATLANTIC FISH MOQUECA €17
with lime rice, spices and dried fruit

PORK CHEEK €18
smoked with pears in red wine and celery puree with mushrooms

MARRARE STEAK €20
entrecôte with new potatoes

COD CONFIT €16
with bread crust and kidney beans

RABBIT STEW €14
with "torricado", pomegranate and orange

FROM THE GARDEN

ORGANIC EGG €15
with textures of carrots, mushrooms,
asparagus and crispy bread

GRAIN MOQUECA €15
with lime rice, spices and dried fruit

DAINTIES

CHOCOLAT MOUSSE €6,5
98% S.Tomé with olive-oil from Trás-os-Montes and salt

LIME PIE €8
with Turkish cream and Singeverga liqueur

CRÈME BRULÉ..... € 6,5
from the spice route