

WARM UP

Seleção de pães, azeitonas, manteiga temperada, humus de tremço (couvert)	4€
<i>A selection of breads, olives, seasoned butter and lupin hummus (couvert)</i>	
Cesto de pão	2€
<i>Bread basket</i>	
Couvert + Tábua de queijos	16€
<i>Couvert + Cheese board</i>	
Couvert + Tábua de Enchidos	16€
<i>Couvert + Sausage board</i>	
Couvert + Tábua Mista	16€
<i>Couvert + Cheese and Sausage board</i>	
Croquetes de Aba de Costela c/ Aioli de Mostarda Dijon (2 unid)	6€
<i>Rib-end croquettes with Dijon mustard aioli (2 pieces)</i>	
Sardinhas, Pimentos & Pico de Gallo (2 unid)	9€
<i>Sardines, Peppers & Pico de Gallo (2 units)</i>	
Torricado, tomate coração de boi, requeijão de ovelha e pesto de rúcula	6€
<i>Torricado, oxheart tomatoes, sheep's curd cheese and rocket pesto</i>	

FEEL LIKE SHARING?

Salada Verde	4€
Green Salad	
Batatas Fritas	4€
French fries	
Arroz de Tomate & Espinafres	4€
Tomato and Spinach Rice	
Peixinhos da Horta e molho tártaro	8€
Green beans coated in tempura, tartar sauce	
Camarão ao alho, gengibre, laranja e vinho branco	12€
Prawns “ao alho”, ginger, orange and white wine	
Cogumelos Rotos	14€
Mushrooms, roasted garlic sauce, white truffle oil, potato crisps, BT egg	
Frango Desossado, milho doce tostado, chalotas, caril	14€
Boneless chicken, roasted sweetcorn, shallots, curry	
Salmão Corado, puré de aipo, chips de alho francês, balsâmico, maçã verde e azeite de aneto	16€
Seared salmon, celery purée, leek crisps, balsamic vinegar, green apple and dill olive oil	
Secretos de Porco Preto, cebola, vinho tinto, chips	20€
Black pork ribs, onion, red wine, potato chips	
Bacalhau, arroz c/ chouriço, broa e chips de alho-francês	21€
Cod, rice with chorizo, cornbread and leek crisps	
Bife à Madeira, xerém frito, molho de café	22€
Steak “à Madeira”, fried xerém, coffee sauce	

FINISH LINE

Leite creme tradicional	5€
Traditional crème brûlée	
Pera Bêbeda em Vinho do Porto	5€
Pear Soaked in Port Wine	
Mousse de Chocolate & Avelã	6€
Chocolate Mousse & Hazelnut	
Gelado do dia	3€
Ice cream of the day	

FOOD