



TAGIDE

WINE & GASTRO BAR

COUVERT

FOCACCIA CASEIRA €2,5 uni | €3,5 (2 pax)
azeitonas, caviar de beringela

PARA COMEÇAR

AVELUDADO DE LEGUMES..... €5
SOPA DE CEBOLA €6,5
caramelizada, pão caseiro gratinado com queijo Ilha S. Jorge e cebolinho
SALADA SAZONAL €6,8
CROQUETES €6,5
de cozido à portuguesa com maionese de enchidos
TÁBUA DE QUEIJO NACIONAIS€14
TÁBUA DE ENCHIDOS€14
PICA-PAU DE ATUM€8,5
com pickle de cebola roxa
TÁRTARO DE SALMÃO €14
guacamole e emulsão de coentros

MENU VEGETARIANO - €38

Couvert - Focaccia
Entrada - Sopa de Cebola
Vegetariano I - Moqueca de Grão
Vegetariano II - Ovo Biológico
Sobremesa - Mousse de Chocolate

MENU DEGUSTAÇÃO - €40

Couvert - Focaccia
Entrada - Sopa de Cebola
Peixe - Moqueca Peixe do Atlântico
Carne - Bife à Marrare
Sobremesa - Mousse de Chocolate

WINE PAIRING

Wine Pairing - I Bio Wine Pairing - II
€ 22 €28

PRATOS CONSISTENTES

MOQUECA DE PEIXE DO ATLÂNTICO
€17
com arroz de lima, especiarias e frutos secos
BOCHECHA DE PORCO €18
fumada com pêra em vinho tinto e puré de aipo com cogumelos
BIFE À MARRARE €20
entrecôte com batata ponte nova
BACALHAU CONFITADO €16
com migas de broa e feijão frade
ESCABECHE DE COELHO €14
com "torricado", romã e laranja

DA HORTA

OVO BIOLÓGICO €15
com texturas de cenouras, cogumelos, espargos e broa crocante
MOQUECA DE GRÃO €15
com arroz de lima, especiarias e frutos secos

GULODICES

MOUSSE DE CHOCOLATE €6,5
S.Tomé 98% com azeite Transmontano e flor de sal
PAVLOVA €8
com fava tonka, morangos, creme turco e kiwi
LEITE CREME..... € 6,5
da rota das especiarias



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WINE & GASTRO BAR

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 Bio Wine Pairing - II
€22 €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

PAVLOVA €8
with tonka beans, strawberries, turkish cream and kiwi

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