





# TAGIDE

WINE & GASTRO BAR

## COUVERT

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

## TO START

VEGETABLE CREAM ..... €5  
ONION SOUP ..... €6,5  
with cheese Ilha S. Jorge and chives  
SEASONAL SALAD ..... €6,8  
CROQUETTE ..... €6,5  
portuguese smoked meat, chorizzo  
mayonnaise  
CHEESE SELECTION..... €14  
SMOKED SAUSAGE SELECTION..... €14  
TUNA PICA-PAU .... €8,5  
with red onion pickle  
SALMON TARTAR ..... €14  
guacamole and coriander emulsion

## VEGGIE TASTING MENU €38

Couvert - Focaccia  
Starter - Onion Soup  
Vegetarian I - Chickpeas Moqueca  
Vegetarian II - Organic Egg  
Dessert - Chocolat Mousse

## TASTING 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 potatoes *Pont Neuf*  
COD CONFIT ..... €16  
with *migas* and black - eyed Peas  
RABBIT STEW ..... €14  
with "*torricado*", pomegranate and orange

## FROM THE GARDEN

ORGANIC EGG ..... €15  
with carrot puree,  
mushrooms, asparagus and  
crispy bread  
CHICKPEA MOQUECA..... €15  
with lime rice, spices and dried fruit

## DAINTIES

CHOCOLAT MOUSSE ..... €6,5  
98% S.Tomé chocolate with olive-oil from Trás-os-  
Montes and kosher salt  
PAVLOVA ..... €8  
with tonka beans, strawberries, turkish cream  
and kiwi  
CRÈME BRULÉ..... € 6,5  
from the spice route