

COUVERT | BREAD_1,00€ | BUTTER_1,20€ | OLIVES_1,50€ | SARDINE PATÉ_1,50€ | LUPIN PATÉ_1,50€
QUINTA DA LAGOALVA EXTRA VIRGIN OLIVE OIL AND FLEUR DE SEL_1,50€

LITTLE BITES

ANCHOVIES IN OLIVE OIL_7,00€

ANCHOVIES IN VINEGAR_7,50€

MACKEREL IN OLIVE OIL_7,50€

STING RAY mayonnaise_8,00€

MELTED MANCHEGO CHEESE WITH BREADSTICKS_7,50€

BUTTERY SHEEP CHEESE_8,50€

SERRANO Ham_13.00€

TAPAS

HOMEMADE CHICKEN LIVER PATÉ, WITH PORT
AND WILD BERRIES SAUCE_8,50€

TUNA TARTARE WITH WASABI MAYONNAISE_10,50€

SARDINE PLATTER WITH ROCKET LEAVES, ROASTED
PEPPERS ONION AND CHERRY TOMATO_9.50€

FRIED CHORIZO IN GARLIC AND OLIVE OIL_7,50€

VEAL CROQUETES WITH DIJON MAYONNAISE_8,00€

GARLIC PRAWNS WITH CHILLI AND FRESH
CORIANDER_10,00€

PRAWN MOQUECA - WITH PALM OIL, CHILLI
AND COCONUT MILK _12,50€

LAMB MEATBALLS WITH CURRY SAUCE AND
PAPADUM_10,50€

GRILLED CHICKEN SKEWER W/ SWEET CHILLI
MAYONNAISE_10,50€

BEEF STRIPS WITH WHITE WINE AND MUSTARD
SAUCE_12,50€

FISH CAKES WITH SWEET CHILLI, GINGER AND
CORIANDER SAUCE_10,00€

STUFFED MUSHROOMS WITH MOZZARELLA AND
SUN-DRIED TOMATO_9,50€ (V)

GOAT CHEESE SALAD WITH CHERRY TOMATO, ORANGE
VINAIGRETTE AND WALNUTS _12,50€ (V)

GREEN SALAD WITH ROASTED RED PEPPERS DRESSING AND
CROUTONS_6,50€ (V)

PADRÓN PEPPERS_6,50€ (V)

HOME MADE FRIES_5,50€ (V)

GARLIC MAYO_1.00€

CHEESE BOARD_12,50€

DESSERTS

PAVLOVA WITH FRESH STRAWBERRIES AND CRÈME ANGLAISE_7.00€

HOMEMADE CHOCOLATE MOUSSE_5,00€

CARAMEL PETIT GÂTEAU ,WITH RED FRUIT COULIS AND VANILLA ICE CREAM_7,00€