

COUVERT

SEA SALT BUTTER

3,00Eur

BLACK PORK SAUSAGE BUTTER

3,00Eur

LUPINE HUMMUS

3,50Eur

BLACK PORK PROSCIUTTO

6,50Eur

SOFT CHEESE "Monte da Vinha"

6,00Eur

BREAD IN CORK BASKET

TRADITIONAL ALENTEJO BREAD

OLIVE BREAD

HOMEMADE TOASTED BREAD WITH OLIVE OIL AND OREGANO

7,00Eur

COMPLETE COUVERT

22,00Eur

CHILDREN FIRST

VEGETABLE CREAM SOUP

BOLOGNESE LINGUINI WITH PARMESAN CHEESE

CRISPY HAKE FILLET WITH CREAMY MASHED POTATOES

STRAWBERRY, VANILLA OR CHOCOLATE ICE CREAM OR SLICED FRUIT

20,00Eur

MOMENTS TO SHARE

MINI CONES WITH TUNA FISH TARTAR AND WASABI AND YUZU EMULSION

7,50Eur

OXTAIL STEW ON GUA BAO WITH KIMUCHI NO MOTO EMULSION

18,50Eur

LAMB BRUSCHETTA WITH TZATZIKI SAUCE

15,00Eur

CHARCUTERIE BOARD WITH LOCAL CHEESES AND CURED MEATS

22,00Eur

SMOKED CALF TARTAR AND OX BONE MARROW WITH HOMEMADE TOASTS

35,00Eur

APPETIZER

CREAMY PEA SOUP WITH BLACK PORK CHORIZO AND CRISPY ONION

9,00Eur

WHITEFISH CEVICHE, SWEET POTATO, TIGER'S MILK AND CUTTLEFISH TILE

15,00Eur

ASPARAGUS TEMPURA WITH ORANGE EMULSION

12,50Eur

GARLIC PRAWNS WITH CILANTRO "MIGAS"

16,00Eur

BLACK PORK SPHERE WITH ROSEMARY EMULSION (2UNI)

7,50Eur

ENTREES

BEET, APPLE AND PISTACHIO RISOTTO

18,50Eur

BRASED SEABASS WITH SWEET POTATOES AND CLAMS WITH GARLIC AND CORIANDER SAUCE

23,00Eur

CODFISH CONFIT, CRISPY SHOESTRING AGRIA POTATOES, PIL-PIL SAUCE AND OLIVES

24,00Eur

OUR MONKFISH AND SEAFOOD RICE STEW

26,50Eur

BLACK PORK CHEEK WITH TOMATO "MIGAS" AND SEASONAL MINI VEGETABLES

23,00Eur

OUR ROOTS

DOGFISH SHARK SOUP

17,00Eur

TOMATO SOUP WITH FRIED PORK BELLY, CURED MEATS AND SEASONAL FRUIT

16,00Eur

ALENTEJO PORK COLLAR WITH TOMATO "MIGAS"

25,00Eur

OUR MEAT CUTS

BLACK ANGUS PREMIUM T-BONE STEAK

(+ / – 0.900Gr, Gross weight)

65,00Eur

CHATEAUBRIAND WITH MUSHROOM SAUCE AU JUS

(+ / – 0.300Gr)

39,00Eur

ACORN FED ALENTEJO BLACK PORK TOMAHAWK. MONTANHEIRA BRED ALENTEJO BLACK PIG ALENTEJO BRED

(+ ou – 500GR, Gross weight)

41,50Eur

ALENTEJO BLACK PORK JOWL . MONTANHEIRA BRED ALENTEJO BLACK PIG

(+ ou – 0.250Gr)

22,50Eur

ALENTEJO BLACK PORK CUTLETS . MONTANHEIRA BRED ALENTEJO BLACK PIG

(+ ou – 0.250Gr)

22,50Eur

TOMAHAWK

(+ ou – 0.1,400Gr, Gross weight)

70,00Eur

MATURED LOIN BEEF

(+ ou – 0,500Gr)

45,00Eur

SIDE DISHES

POTATO FRIES WITH GARLIC ROSEMARY

3,50Eur

TOMATO “MIGAS” WITH OREGANO

5,50Eur

CURED MEAT RICE

6,00Eur

BLACK BEAN STEW

5,00Eur

TRUFFLED MASHED POTATOES

5,50Eur

SEASONAL SALAD

4,00Eur

HOMEMADE SAUCES

ROSEMARY EMULSION

1,10Eur

CHIMICHURRI

1,90Eur

AIOLI

1,10Eur

CURRY MAYONESE

2,20Eur

KIMUTCHI NO MOTO EMULSION

3,00Eur

DESSERTS

OUR GOLDEN SOUP WITH TANGERINE SORBET

5,50Eur

CHOCOLATE AND HAZELNUT BROWNIE WITH SALTED CARAMEL AND ICE CREAM WITH RUM
GEL

9,00Eur

“SERICAIA” WITH CINNAMON ICE CREAM AND HOMEMADE PLUM LIQUOR

6,00Eur

OUR MERENGUE PIE WITH RICOTTA AND CHOCOLATE

8,50Eur

ALMOND BAVAROISE, FRIED ALETRIA, TONKA BEAN ICE CREAM AND HONEY TEXTURED TILES

9,00Eur

SIGNATURE
CHEF ANDRÉ CAMPOS