



All prices include VAT and service charges at the legal rate.  
No dish, food product, or drink, including the couvert,  
can be charged if it is not requested by the customer or if it is not consumed.  
Please inform us of any allergies or food intolerances in advance.

# Couvert

Bread and cornbread; Chef's butter; premium olive oil;   

4,50

BREAD'S BASKET 3,00 

TOASTED BREAD WITH BUTTER 3,50   

## Soups

VEGETABLE CREAM SOUP

3,90 

FISH SOUP

7,90 

## Homemade Savoury

TRIO OF CROQUETTES

6,50  

3 different Croquettes made with Portuguese sausages and black pork.

PASTEL DE BACALHAU

2,20  

Every savoury is housemade.

## Appetizer

BULHÃO PATO CLAMS

24,50   

Made according to Portuguese tradition.

MUSSELS PORTUGUESE STYLE

15,00   

TROPICAL TUNA CEVICHE FROM AZORES

17,50    

Marinated in soy sauce, lime and chilli, with mango and toasted almonds.

PRAWNS WITH GARLIC

13,50   

With Our Special Olive Oil and Garlic Prawns.

TOASTED SARDINE

5,50  

Cornbread and pepper salad.

IBERIAN HAM "PATA NEGRA"

16,00 

100% Acorn-fed, directly from Alentejo.

CHEESE FROM AZEITÃO

14,50  

Served with our Homemade Pumpkin Jam.

SAUTEED MUSHROOMS

7,90    

With thyme butter and peppers.

SHRIMP FROM PORTUGUESE COAST

Kg 99,00 

MIXED CHEESE BOARD "À PORTUGUESA"

23,50  

Traditional Portuguese cheeses with homemade pumpkin jam.

From our Land

## Black Pork

Our Black Iberian Pork is a breed native to Alentejo, specifically from Ourique. It is raised freely in the Alentejo woodlands, feeding exclusively on acorns. Because of this, this breed has a greater capacity for intramuscular fat infiltration, giving the meat a unique texture, along with a distinctive flavor and aroma.

### 🍷 **BLACK PORK CATAPLANA FROM "MONTADO REAL"** 44,00

With clams, mussels and flavours from the hill.



### 🍷 **RICE WITH BLACK PORK** 32,00

With bimis, garlic mayonnaise and a touch of lime.



### **SECRETOS**

20,00

### **CHOPS**

20,00

### **CACHAÇO**

18,00

### 🍷 **MIXED GRILLED BLACK PORK** 55,00

Served with Neck, Chops, Secretos, and Homemade Black Pork Sausage and Portuguese style beans..



## Special Days

### Tuesday **CHANFANA - GRANDMA'S RECIPE**

20,00

39,00

Old goat marinated overnight with Red wine, garlic, lemon, bay leaves, and herbs. Then slowly cooked at low temperature for several hours.

### Wednesday **HOMESTYLE ROOSTER À CHEF SILVA**

21,00

Roosters raised on our farm, fed only with wheat, cereals, and vegetables. The rooster is slow-cooked in the oven for hours with roasted potatoes, peppers and tomatoes.



# Fish and Seafood

## LOBSTER RICE

Served with Lobster and Prawns.

89,00



## FISH AND SEAFOOD CATAPLANA

With Clams, Prawns and Mussels.  
The flavors and textures of the sea in one dish.

59,00



## GROUPER RICE

With fresh grouper and prawns wrapped in brothy rice.

41,00



## IMPERIAL TIGER SHRIMP

With chef's rice and herb butter.

39,00



## TUNA STEAK FROM "AÇORES" BITOQUE

With egg on top, butter sauce and French fries on the side.

24,50



## PORTUGUESE STYLE FISH WITH PASTA

One-pot fish and prawns pasta.

23,50



## GRILLED SALMON

Served with purple sweet potato puree and bimis.

18,50



## GRILLED SARDINES

Served with pepper salad and cornbread, just like the tradition.

14,00



## GROUPER

Kg Upon request



## GROUPER HEAD

Kg Upon request



## SEA BASS

Kg 62,00



## COD FISH - LAGAREIRO STYLE

Grilled with olive oil and garlic. served with Smashed Potatoes.

33,00



## OCTOPUS - LAGAREIRO STYLE

Fresh Algarve Octopus Grilled with olive oil and Garlic. Served with Smashed Potatoes.

26,00



# Meat

Our cows are raised naturally and freely on Ribatejo pastures. They feed only on grass, straw, and cereals, resulting in a unique meat, both in flavor and texture.

## BICA DOS CAVALOS STEAK



With our home sauce, made with beer and the chef's personal touch, served with French fries.

**TORNEDÓ** 33,00

**SIRLOIN** 25,00

## PORTUGUESE STYLE STEAK



Traditional Portuguese recipe with garlic and prosciutto. Served with sliced fried potatoes.

**TORNEDÓ** 32,00

**SIRLOIN** 24,00

**TORNEDÓ - GRILLED**

30,00

**SIRLOIN - GRILLED**

23,00

**LAMB CHOPS**

23,50 

With mint sauce.

 **MIXED GRILLED MEAT BOARD**

41,00 

Beef, Pork, and Lamb. Served with Homemade Sausage.

 **TOMAHAWK**

*Kg* 68,00

 **TOMAHAWK BLACK ANGUS**

*Kg* Upon request

Full of texture and flavour.

**GREEN PEPPER SAUCE**

2,50 uni 

**MUSHROOM SAUCE**

2,50 uni 

# Vegetarian








**RISOTTO - PORTUGUESE STYLE**

18,00 









**BRÁS STYLE LEEK**

12,00 

## Sides

<b>PORTUGUESE BEANS</b>	4,00	  
<b>BRAISED VEGETABLES</b>	3,50	  
<b>FRENCH FRIES</b>	2,90	
<b>BAKED POTATOES IN SALT</b>	2,50	
<b>FRIED EGG</b>	2,50	

## Salads

<b>MIXED SALAD</b>	3,90	
<b>TOMATO SALAD</b>	4,10	
<b>BICA DOS CAVALOS SALAD</b> With Lettuce, Cherry Tomatoes, Goat Cheese, Prosciutto, Walnuts, and Our Vinagrette.	9,50	  
<b>SALAD FROM PORTUGUESE COAST</b> Pineapple, mango, shrimp, homemade croutons, cherry tomatoes and homemade cocktail sauce.	16,00	  

## Desserts

<b>PORTUGUESE CHOCOLATE BROWNIE</b> With Valrhona Guanaja 70% chocolate, vanilla ice cream, and toasted almonds.	11,00	  
<b>PUDDING ABADE PRISCOS</b>	5,90	
<b>THREE CHOCOLATE MOUSSE</b> With chocolate Valrhona Guanaja 70%, Ivoire e Equatoriale Lactée 35%.	6,50	 
<b>“RANÇOSO” - PORTUGUESE TRADITIONAL CAKE</b>	6,00	
<b>CHEESECAKE PASTEL DE NATA</b> The most Lisbon-style cheesecake there is.	8,50	
<b>FRUIT TARTLET</b> Lemon curd and cream cheese vanilla filling.	8,90	
<b>VARIED DESSERT EXPERIENCE</b> Discover four of our homemade desserts.	14,00	

Tous les desserts sont faits maison.

<b>MIXED TROPICAL FRUIT</b>	9,50	
<b>MIXED CHEESE BOARD “À PORTUGUESA”</b> Traditional Portuguese cheeses with homemade pumpkin jam.	23,50	 