



SUNDAY MENU (12.00-18.30)

COUVERT

MARINATED OLIVES (VG)	1.20
BREAD BASKET (VEGAN OPTIONAL)	2.25
SWEET POTATO AND CAULIFLOWER CRACKER (VG)	1.75
CHARCOAL SMOKED OLIVE OIL (VG)	1.50
CREAM BUTTER	0.85
VEGETABLE ESCABECHE(VG)	1.50
IBERIAN BACON SPREAD	1.50

CHEESE BOARD 14.00

SOFT CHEESE FROM SEIA, HARD CHEESE FROM SÃO JORGE ISLAND, SHEEP'S CHEESE, SEASONAL GRAPES, GLAZED WALNUTS, HOMEMADE JAM AND CRACKERS

CHARCUTERIE BOARD 13.50

SELECTION OF PORTUGUESE CHORIZO, IBERIAN HAM, SEASONAL GRAPES, HOMEMADE JAM AND CRACKERS

VEGETABLE BOARD 11.00

BEETROOT HUMMUS, SELECTION OF RAW MUSHROOMS, VEGAN CHEESE, RICOTTA, DRIED FRUITS, NUTS AND CRACKERS

SMALL PLATES

CRUDO 9.50

FRESH TUNA, OYSTER SAUCE, PONZU CAVIAR, BURNT ORANGE SUPREME, CHILLI, SHRIMP OIL, DILL AND MICROGREENS

OSTRAS AO NATURAL (EACH) 2.50

FRESH OYSTERS WITH RED ONION MIGNONETTE AND LEMON

GASPACHO (VG) 4.50

TOMATO, RED PEPPER, CUCUMBER, OLIVE OIL

CEVICHE DE COGUMELOS (VG) 7.50

SELECTION OF MUSHROOMS, RED ONION, LEMON, CORIANDER MICROGREENS

ESPETADA DE LULAS 9.50

GRILLED SQUID KEBABS, GREMOLATA, LEEKS, CHERRY TOMATO, SEAFOOD BISQUE

KAFTA 9.50

LAMB KAFTA, MINT YOGHURT SAUCE, FRESH PICKLE SALAD WITH CORIANDER

MAIN COURSE (SIDES SERVED PER 2 PEOPLE)

GRILLED PICANHA RUMP STEAK 20.00

YORKSHIRE PUDDING WITH PORTUGUESE CHORIZO, DUCK FAT ROASTED POTATOES, ROASTED VEGETABLES, CAULIFLOWER GRATIN WITH SÃO JORGE ISLAND CHEESE, ROASTED CABBAGE IN SMOKED WASSABI BUTTER SAUCE, HORSERADISH PUREE AND GRAVY

CRISPY PORK BELLY COOKED AT LOW TEMPERATURE 15.95

YORKSHIRE PUDDING WITH PORTUGUESE CHORIZO, DUCK FAT ROASTED POTATOES, ROASTED VEGETABLES, CAULIFLOWER GRATIN WITH SÃO JORGE ISLAND CHEESE, ROASTED CABBAGE IN SMOKED WASSABI BUTTER, GINGER APPLESAUCE AND PORK BROTH

PRESSED MONGOLIAN TOFU (V) 14.95

SPINACH YORKSHIRE PUDDING, ROASTED VEGETABLES, CHARCOAL-ROASTED POTATOES, ROASTED CABBAGE IN SMOKED PLANT FAT, CAULIFLOWER GRATIN WITH SÃO JORGE ISLAND CHEESE AND VEGETABLE GRAVY

EXTRA PORTION OF SIDES 4.00

KIDS

HOMEMADE BRIOCHE, 80G BEEF PATTY, AMERICAN CHEESE, KETCHUP, BELGIUM FRITES 8.00

FISH LASAGNA (MAY CONTAIN BONES) 8.00

HÚMUS, SOURDOUGH AND FRESH SALAD (VG) 6.00

DESSERTS

HOMEMADE APPLE CRUMBLE FLAMBE WITH VANILLA ICE-CREAM 5.50

LEMON CHEESECAKE MERENGUE 5.50

CHOCOLATE TART WITH LEMON ICE CREAM 6.00

2 SCOOPS OF ICE CREAM / SORBET 2.50

Vat included at the current rate. There is a complaints book at this establishment. No dish, food product or drink, including the cover charge, may be charged if it is not requested by the customer or by the customer unusable. Art 135 of Decree Law 10/2015 of January 16