



Menu by Chef Felipe Salles

COUVERT

TOMATO FOCACCIA, SOURDOUGH BREAD, LENTIL CROSTINI WITH LEMON PEPPER, CONFIT GARLIC BUTTER, CHARCOAL-INFUSED OLIVE OIL, AND SWEET POTATO PASTE 8.5

SMALL PLATES

FRESH LEAF SALAD (VG) 9

PICKLED RED ONIONS, CONFIT TOMATOES, AND A TOUCH OF OLIVE OIL.

PORTUGUESE CHARCUTERIE AND CHEESE PLATTER 16

SERVED WITH LENTIL CROSTINI, GARDEN LOQUAT JAM, AND CONFIT CARROT STICKS.

MUSHROOM GYOZA (VG) 10.5

SPICES AND CARROT BROTH.

CONFIT VEGETABLES (VG) 10

MISO, GINGER, AND MINT.

GRILLED OCTOPUS TACOS 13.5

PICO DE GALLO, SOUR CREAM, OCTOPUS MAYONNAISE, AND FRESH MICROGREENS.

IBERIAN PORK KAFTA 13.5

SALTED LEMON MOUSSE, HOMEMADE NAAN BREAD, AND TANGY CORIANDER SALAD.

GRILLED SQUID 14

STUFFED WITH SHRIMP VATAPÁ, COCONUT MILK, AND FRESH CORIANDER.

FRESH TUNA CRUDO 12.5

TOMATO FOAM, CHARCOAL-INFUSED OLIVE OIL, STRAWBERRY VINAIGRETTE, CANDIED WALNUTS, AND MICROGREENS.



MAINS

RIB CHEESEBURGER 16

HOMEMADE BRIOCHE, SUCCULENT BEEF RIB PATTY, MELTED CHEESE, BELGIAN FRITES AND CHARCOAL AIOLI.

SEAFOOD CAVATELLI 20

FRESH CAVATELLI PASTA WITH A RICH SEAFOOD CREAM SAUCE, FEATURING A VARIETY OF SHELLFISH, AND TOPPED WITH FRESH MICROGREENS.

RIBEYE STEAK 24

JUICY RIBEYE STEAK SERVED WITH ISLAND CHEESE MALANDRINHO RICE AND GRILLED BIMIS.

CHARCOAL-ROASTED ZUCCHINI LASAGNA (V) 18

DELICIOUS VEGETARIAN LASAGNA MADE WITH CHARCOAL-ROASTED ZUCCHINI AND A CHEESE BREAD CRUST.

SHARERS

FRANGO PIRI PIRI 35

GRILLED PIRI PIRI CHICKEN SERVED WITH CREAMY POTATO SALAD, GRILLED CORN, AND A DUSTING OF AROMATIC OLIVE OIL POWDER.

PEIXE DO DIA 45

FRESH CATCH OF THE DAY WITH TOMATO RICE, GRILLED VEGETABLES, AND CILANTRO AIOLI.

FRALDINHA GRELHADA AO CARVÃO 45

CHARCOAL-GRILLED FLANK STEAK SERVED WITH RICH JUS, FRIED POLENTA WITH CHEESE, BROCCOLINI AND GRILLED TOMATOES.

EXTRAS

POTATO SALAD 4

ROASTED VEGETABLES 4

BELGIAN FRITES 5

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DESSERTS

FOREST IN A GLASS (VG/GF) 6
CHOCOLATE CAKE AND GANACHE, CREAM AND CHERRY IN SYRUP
ROMEO AND JULIET (V) 6
GUAVA CREAM, VANILLA ICE CREAM AND CHEESE MERINGUE
PINA COLADA (V) 6
PINEAPPLE TARTE TATIN, COCONUT CREAM AND RUM CAVIAR
ICE CREAM (V) 4
LEMON/VANILLA



ESPRESSO	1.5
DBL ESPRESSO	2
AMERICANO	2.5
AMERICANO W/MILK	3



ENGLISH BREAKFAST (ORGANIC)	3
EARL GREY (ORGANIC)	3
DECAF BREAKFAST	3
WHITE GINGER PEAR (ORGANIC)	3
JASMINE GREEN (ORGANIC)	3
MOROCCAN MINT (ORGANIC)	3
AFRICAN SOLSTICE (ORGANIC)	3
BLUEBERRY MERLOT (ORGANIC)	3
CHAMOMILE CITRON (ORGANIC)	3
GINGER LEMONGRASS (ORGANIC)	3

**PORT, SHERRY & FORTIFIED WINES (50ml)**

NIEPOORT RUBY	5
NIEPOORT TAWNY	5
NIEPOORT WHITE EXTRA DRY	5
NIEPOORT LBV	7
NIEPOORT TAWNY 10 ANOS	9
MOSCATEL NIEPOORT 5 ANOS	5
MOSCATEL ALAMBRE ROXO	4
BLANDY'S 5 ANOS BUAL	5
SHERRY TIO PEPE	4
MALHADINHA COLHEITA TARDIA	40
2020, 37.5CL	

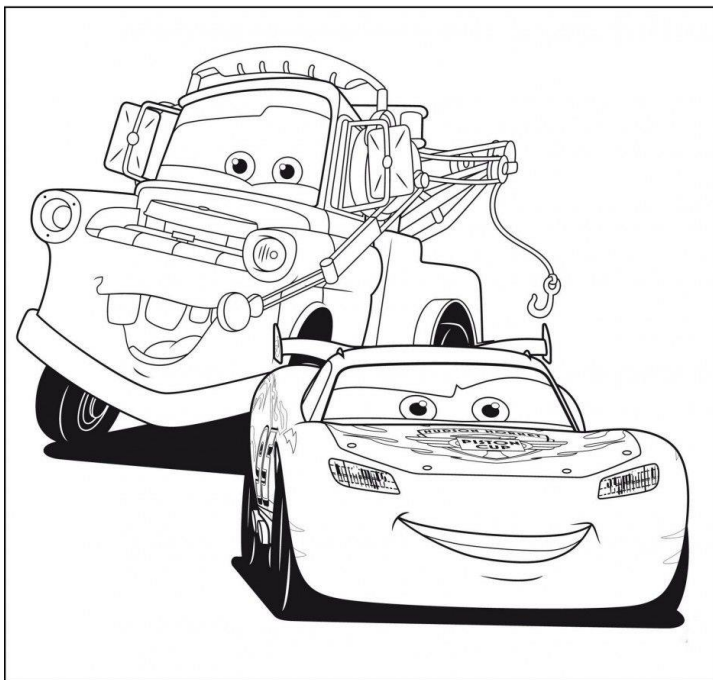
PORTUGUESE LIQUEURS (50ml)

AMENDOA AMARGUINHA	4
REAL GINJA D'OBIDOS C/CX	4
LICOR BEIRÃO	4
LIMONTEJO	5
MASIEIRA CREAM	4
MELOSA HONEY	6
GINGINHA DE MARVÃO BOTICA	8

BRANDY (50ml)

MACIERA 5 STARS	5
CR&F 1895	5
AGUARDENTE MEDRONHO MONCHIQUE	8
MARTELL VS COGNAC	8
REMY MARTIN VSOP COGNAC	8
ADEGA VELHA BRANDY 12 XO	6
HENNESSY VSOP COGNAC	8
CHATEAU DE LACGUY 2005 ARMAGNAC	14

PLEASE ASK FOR DRINKS MENU FOR COMPLETE LIST



KIDS MENU

LUCCA'S PASTA – CACIO AND PEPE (V) 6

BREADED CHICKEN WITH MASHED POTATOES 6

MINI DESSERT 2.5

JUICE (APPLE, ORANGE) 2.5



INFANTIL

PASTA DO LUCCA – CACIO E PEPE (V) 6

PANADO DE FRANGO COM PURÊ DE BATATA 6

MINI SOBREMESA 2.5

SUMO (MAÇÃ, LARANJA) 2.5

