

MEZE

Servido com Pão Pita
Served with Flatbread

Escolha *Choose any Meze for:*

2 unidades *2 pcs*

3 unidades *3 pcs*

4 unidades *4 pcs*

Taramosalata

patê de ovas de bacalhau curadas
cod fish roe dip

Hummus

hummus de grão de bico
chickpeas, tahini, lemon and coriander

Tzatziki

molho de iogurte grego e pepino
greek yoghurt and cucumber dip

Azeitonas Marinadas

Marinated Olives
garlic, pitted olives and herbs

Tempura de Courgette

fatias finas de tempura de courgette
Crispy Zucchini Chips
thin slices of zucchini tempura

SOUVLAKI

Souvlaki de Frango

pão pita, tzatziki, chimichurri e ervas aromáticas
Chicken Souvlaki
flatbread, tzatziki, chimichurri and green herb

Souvlaki de Lulas

pão pita, limão, tomilho e tomate cereja confitado
Squid Souvlaki
flatbread, lemon, thyme and cherry tomato confit

Keftedes

pão pita, almôndegas gregas (borrego e vaca),
creme de iogurte e ervas aromáticas
flatbread, mixed lamb and beef meatballs,
yoghurt cheese and green herbs

ENTRADAS

Feta Tempura

queijo feta, nozes, mel, limão e merengue
feta cheese, walnuts, honey, lemon and meringue

Spanakopita

tarte grega de espinafre e feta
greek spinach and feta pie

Salada Grega

tomate, pepino, cebola roxa, azeitona kalamata,
pimentão, mousse de queijo feta e orégãos
Greek Salad tomatoes, cucumber, red onion,
kalamata olive, capsicum, feta mousse and oregano

Salada de Beringela

beringela assada, nozes, mel, funcho,
pickles de rabanete e cebola roxa, figo,
macadâmia, semente de abóbora e romã
Eggplant Salad
roasted eggplant, walnut, honey, thin slices
fennel bulb, pickled radish and red onion, fig,
macadamia nut, dried seed and pomegranate

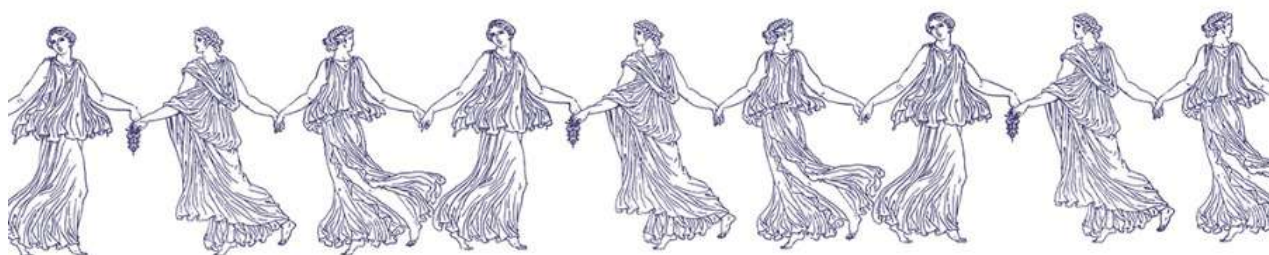
Saganaki

queijo feta, queijo creme e massa filo
feta cheese, cream cheese and filo pastry

Robalo Curado

leite de tigre, sumo de lima, sumo de limão,
gingibre, pickles de cebola roxa, maçã,
coentros e óleo de funcho
Cured Seabass
tiger's milk, lime and lemon juice, ginger,
pickled red onion, apple, coriander and green oil

MENU 



MAINS

Polvo com Burrata

polvo grelhado, burrata, pesto,
legumes e kalamata

Octopus with Burrata

grilled octopus, burrata, pesto,
vegetables and kalamata

Dourada ao molho Beurre Blanc

Sea Bream

pan seared sea bream, tapenade
with beurre blanc sauce

Borrego

sous vide - 12 horas a baixa temperatura,
salsa verde e tzatziki

Lamb Shoulder

sous vide - slow cooked 12 hours lamb shoulder,
herb parsley and tzatziki

Paccheri Pasta

bochecha de porco preto estufadas
lentamente, grana padano, cogumelos
e natas frescas

slow cooked black pork cheek,
grana padano cheese, mushroom
and fresh cream

Beef Ribs

sous vide - 12 horas a baixa temperatura,
barbecue doce ao molho de vinho tinto,
acompanhado de cogumelos
(pleurothus - ostra)

sous vide - slow cooked 12 hours beef ribs,
sweet chilli barbecue, red wine sauce
and oyster mushrooms

DESSERT

Baklava Cheesecake Pistachio

com coulis de frutos vermelhos
with Red Fruits Coulis

Barbacoa

semi-frio de chocolate, caramelo salgado,
creme de caramelo e crumble de mel
chocolate semifreddo, salted caramel sauce,
caramel cream and honey comb crumble

Loukoumades

donuts gregos, gelado de iogurte,
crumble de pistachio, mel e canela
greek doughnuts, yogurt ice cream, pistachio comb
crumble, honey and cinnamon

SIDES

Salada Verde

alface romana, ervas aromáticas, vinagrete,
salsa de tomate e romã

Green Salad

romaine lettuce, mixed herb, vinaigrette dressing,
tomatoes parsley and pomegranate

Brócolis Grelhado

semente de abóbora, amêndoa torrada
e chimichurri

Grilled Broccoli

pumpkin seed, roasted almond and chimichurri

Cogumelos (Pleurothus - Ostra)

cebola caramelizada, molho de soja,
sésamo e funcho

Oyster Mushrooms

caramelized onion, soy sauce, sesame and dill

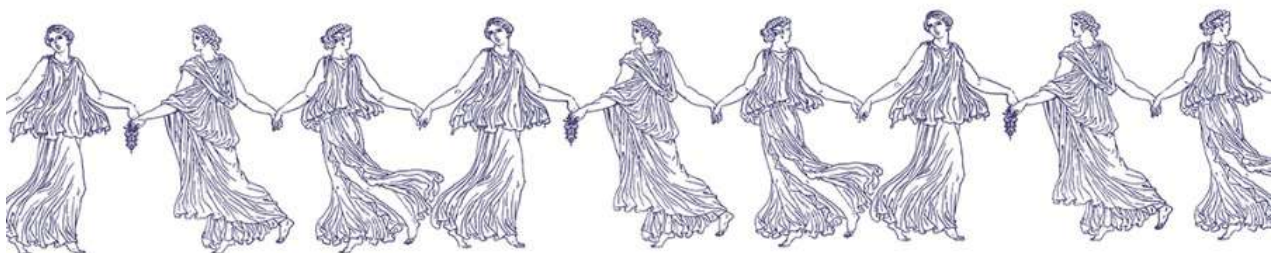
Batatas Primor assadas com Ervas Aromáticas e Creme Agria

Herb baked Baby Potatoes and Sour Cream

Batata Doce frita com Crumbles de Queijo Feta

Sweet Potato fries with Feta Crumbles

WINE 



WINE

BRANCO *White*

Paxá ALGARVE
jovem, cítrico e floral
young, citrus and floral

Casa Santos Lima Sauvignon LISBOA
aromas de frutos tropicais e florais,
acidez equilibrada
fresh and intense flower and tropical fruit aromas

Camaleão Sauvignon Blanc MINHO
fresco e vibrante
fresh and vibrant

Camaleão Alvarinho VINHO VERDE
cítrico, aroma a frutos brancos c/
notas florais, complexo, fresco e subtil
*GREEN WINE - citrus, white fruits aroma w/
floral notes, complex, fresh and subtle*

Alvarinho Pouco Comum VINHO VERDE
floral c/ aroma a maçã e a pera
floral w/ apple and pear aroma

SANGRIA

Sangria Branca *White Sangria*

Sangria Tinta *Red Sangria*

TINTO *Red*

Paxá ALGARVE
aroma tostado de carvalho
toasty oak aroma

Herdade do Grous ALENTEJO
aveludado e suave
silky and smooth

Massimo Merlot LISBOA
aroma a frutos vermelhos, aveludado,
macio e persistente
red fruits aroma, velvety, soft and persistent

Monte da Peceguina ALENTEJO
especiado, floral e tostado
spicy, floral and toasty

ROSÉ *Rose*

Paxá ALGARVE
aroma de frutos vermelhos
red fruits aroma

Whispering Angel
fresco c/ notas de frutos vermelhos e seco
fresh w/ red berries aromas and dry

Fita Preta
fresco
freshly

