

# ENTRADAS

## STARTERS

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**Sopa do dia** 3.00  
Soup of the day

**Cesto de pão Alentejano e broa** 3.00  
Rustic and corn & rye bread basket

**Patê caseiro de azeitona, atum,  
delicias do mar, ou camarão** 2.00  
Homeade tuna, seafood or shrimp pâté

**Crocante de alheira vegetariana com  
molho de mostarda e mel (3)** 4.00  
Deep fried smoked vegetable sausage  
with honey mustard sauce {V}

**Cogumelos à Bulhão Pato** 4.00  
Sautéed mushrooms in garlic, olive oil  
& white wine sauce and rye bread {VE}

**Salada de polvo fresco** 8.00  
Fresh cut octopus salad marinated  
in white onion, peppers & olive oil

**Mexilhão à Cantinho (7)** 6.00  
Steamed mussels in garlic,  
olive oil & white wine sauce

**Gambas à Guilho (5)** 6.00  
Guilhos' garlic butter shrimp



**Manteiga dos Açores** 0.50  
Azorian Butter

**Azeitonas marinadas** 1.50  
Mixed marinated Portuguese olives



**Ameijoas à Bulhão Pato (300gr)** 6.00  
Sautéed clams in garlic, olive oil  
& white wine sauce

**Chouriço assado na canoa** 6.00  
Grilled Portuguese chouriço  
served on open flame

**Calamares fritos com limão  
e molho tártaro (7)** 6.00  
Fried calamari & homemade tartar sauce

**Pastél de bacalhau, rissól de  
camarão e carne (3)** 4.00  
Selection of salt cod friters, veal  
croquettes, shrimp or veal patties  
with homemade chili mayo

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# PEIXE E MARISCO

## SEAFOOD

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### **Polvo grelhado à Lagareiro com batata a murro e grelos** 26.00

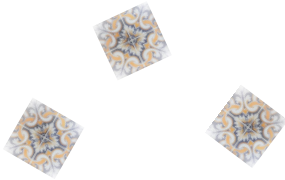
Tender octopus grilled in olive oil and served with roasted potatoes & rapini

### **Bacalhau à Brás** 14.00

Braised salt cod with fried potato strips, caramelised onions & egg

### **Bacalhau com natas** 14.00

Traditional creamy cod bake



### **Robalo grelhado com migas de pimento e legumes salteados** 15.00

Grilled sea bass served with pepper migas & seasonal vegetables

### **Arroz de marisco** 17.00

Seafood rice casserole cooked with fresh squid, mussels, shrimp & brown crab

### **Bacalhau grelhado à Lagareiro com batatas a murro** 19.00

Chargrilled salt cod fish fillet in olive oil, served with garlicky roasted potatoes



## VEGETAIS

## VEGETABLE

### **Alheira vegetariana à Brás** 14.00

Smoked vegetable sausage cooked with fried potato strips, caramelised onions & egg {V}

### **Feijoada de abóbora e batata doce com arroz branco** 14.00

Butternut squash, sweet potato and bean stew served with white rice {VE}

### **Francesinha de alheira vegetariana com batatas fritas caseiras** 14.00

Vegetarian francesinha, a baked sandwich filled with fried smoked vegetable sausage, fried tomatoes, vegan cheese and a special sauce {VE}

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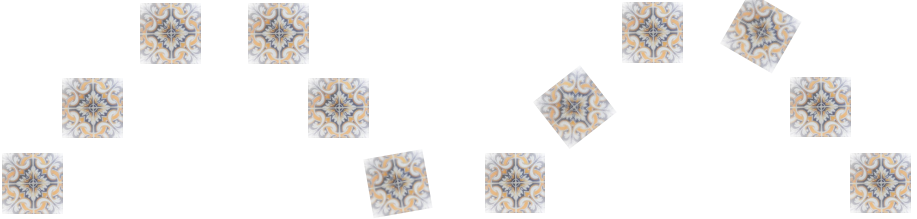
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# CARNE

## MEAT

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### **Francesinha com ovo e batata frita caseira** 14.00

A baked sandwich containing; soft slices of bread, smoked sausage, ham, cheese, sirloin steak and special sauce

### **Bife à Portuguesa com batata frita as rodelas e presunto (300gr)** 19.00

'The Antiga', pan-seared sirloin steak laid on a bed of thinly sliced fried potatoes, topped with parma ham

### **Espetada à Madeirense com milho, bolo do caco e salada** 19.00

Madeiran beef skewers served with fried cornmeal, maderian bread & salad

### **Bitoque da vazia com batata frita caseira, arroz branco e ovo** 15.00

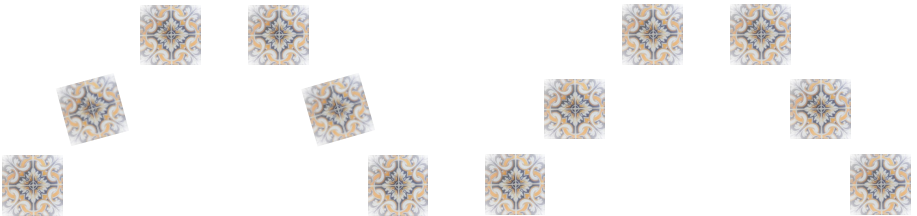
'The Lisbon', seared sirloin steak with homemade fries, white rice & a fried egg

### **Frango orgânico da Guia com batata frita caseira e salada Algarvia** 14.00

Chargrilled corn-fed chicken served with homemade fries & an Algarvian tomato, onion & olive oil salad

### **Carne de porco à Alentejana** 15.00

Marinated pork loin casserole served with cube potatoes & fresh clams



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## **CRIANÇA**

### CHILDREN (UP TO AGE 12)

#### **Panadinhos de frango com batata frita e arroz** 5.00

Pan-fried breaded chicken with homemade fries & white rice

#### **Douradinhos com arroz, cenoura e brócolis** 5.00

Cod fish fingers with white rice, carrot & broccoli

#### **Mini frango à Brás** 5.00

Chicken & potato strips mixed with onion & egg

#### **Mini bitoque de porco com batata frita e arroz** 5.00

Mini thin pork steak with homemade fries & white rice

## **SOBREMESAS**

### DESSERTS

#### **Mousse de chocolate** 4.00

Chocolate mousse

#### **Bolo de bolacha** 4.00

Biscuit cake

#### **Pudim Molotov** 4.00

Baked Meringue 'Molotov' Flan

#### **Baba de camelo** 4.00

Caramel mousse

#### **Bolo brigadeiro** 4.00

Brazilian chocolate fudge cake

#### **Arroz Doce** 4.00

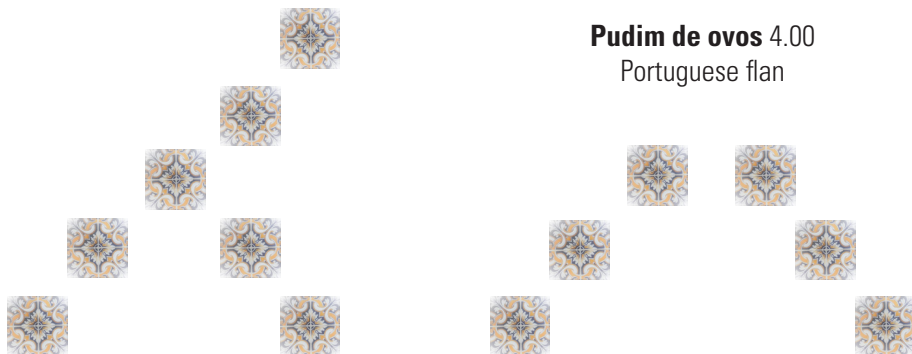
Rice Pudding {VE}

#### **Serradura** 4.00

'Sawdust', a double cream dessert with cookie powder

#### **Pudim de ovos** 4.00

Portuguese flan



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