



Dinner

-Appetizers-

Soup of the Day	7
Organic mixed greens	8
<i>tomato, cucumber, fresh fruit, balsamic vinaigrette</i>	
Broiled goat cheese salad	11
<i>arugula, apple cider vinaigrette</i>	
Grilled tiger shrimp and squid	20
<i>roasted peppers, mushrooms, zucchini, olive oil, coriander and piri-piri</i>	
Grilled fillet of sardines	12
<i>charred peppers, grilled pineapple, mushrooms, topped with onion confit</i>	
Chourico and morçela	10
<i>grilled, served on a bagaço flame</i>	
Alheira mirandela	10
<i>bread based sausage, chicken, pork, rabbit</i>	

-Fish-

Fried Norwegian salted cod	25
<i>battered in egg, flour, herbs, home fried chips, topped with caramelized onion</i>	
Caldeirada of seafood – for two	70
<i>tomato base, mixed fish, mussels, tiger shrimp, sliced potatoes, white wine, fresh herbs</i>	
Grilled whole seabream - Dourada	30
<i>extra virgin olive oil, garlic, roasted seasonal vegetables</i>	
Fillet of grouper	35
<i>tomato risotto, topped with Mediterranean relish</i>	
Linguini, sautéed tiger shrimp & mussels	28
<i>tossed with spinach, onion, tomato, olio e olio</i>	

-Meat-

Bitoque – US Prime steak	26
<i>portuguese style, fried egg, home fries, peppercorn sauce</i>	
Pan seared beef tenderloin	35
<i>peppercorn and garlic crusted, roasted vegetables, home chips</i>	
Oven roasted wild boar	28
<i>cubed fried potatoes, sautéed rapini, sundried tomatoes</i>	
Duck Leg confit	28
<i>cinnamon-crusted sweet potato, vegetables, jus</i>	
Braised lamb shank	28
<i>slowly roasted, garlic mash, seasonal vegetables, natural jus</i>	

- Sides -

Tomato risotto	8
Rapini risotto	8
Coriander risotto	8
Mushroom risotto	10
Home fried chips	8
Home fries	8
Sautéed seasonal vegetables	8
Oven roasted or garlic mash potatoes	8

- Desserts -

Our desserts are made in house and change daily. Your server will let you know what we are serving today