

Couvert

20.00

Butter with Salt Flower

Butter with Black Olives

Lupine Hummus

Black Pork Prosciutto

“Monte da Vinha” Buttery Sheep Cheese

Alentejo Bread

Olives Bread

Homemade Toasted Bread

Children First

18.00

Cream of Vegetable Soup

Hamburger on the Plate with Potato Chips

or

Fish Fingers with Rice

Strawberry, Vanilla or Chocolate Ice-cream

or

Sliced Fruit

Sharing Moments

Creamy Pea Soup with Black Pork Chorizo and Red Fried Onion
9.00

Cheese Board, Traditional Black Pork Sausages, Jam, Honey, Nut Fruits
22.00

Our Ox Tail Croquettes (unit)
5.50

Mini Codfish Cones, Azores' Cheese and Black Olive (2unit)
4.50

*Small ball of Alheira (Portuguese Poultry Sausage) and Mushrooms with Garlic
Mayonnaise and Crispy Cheese (unit)*
3.50

Whitefish Ceviche, Cilantro, Sweet Potato and Red Onion Mash
17.00

Fried Tomatoes with Eggs, Alentejo Traditional Sausages and Our Toasts
9.00

Roasted Sheep's Cheese on Garlic and Pennyroyal Flavoured Bread
14.00

Stewed Venison Pie, Mushrooms and Toasted Almonds
11.00

Confited Tomato Bruschetta, Island Cheese Chips, Prosciutto and Arugula
10.00

The Mains

Monkfish and Prawn and Mussels Rice Stew with Coriander
25.00

Creamy Watercress Rice with Toasted Pine Nuts
(for vegan version: request Vegan Cheese)
19.00

Black Pork Cheeks with Garlic and Cilantro "Migas", and Vegetables
23.00

Codfish Tranches With "Samosas" in Cilantro Dressing and Potato Mille-feuille
24.00

Fish of The Day with Sweet Potatoes and Vegetables
22.00

Duck Magret, Pumpkin, Orange and Vegetable Stuffed Cabbage Rolls
23.00



Cuts

Veal Sirloin

+/- 300gr

A special Cut, with characteristic Succulence. Ideally just seared and sprinkled with Fleur de sel.

35.00

“Plumas” from Alentejo Breed Pig. Acorn Fed.

+/- 250gr

The “Plumas” is a piece of pork that is placed next to the pig’s neck. It is a very tasty and very traditional cut of Meat in Alentejo.

22.50

T-bone

+/- 650gr/800gr (Gross Weight)

The T Shaped bone divides the beef steak from beef loin and the meat is famous for its flavour.

60.00

Rack of Lamb

+/- 300gr/350gr (Gross Weight)

With butter and Sage.

32.00

Tomahawk

+/- 1,400gr (Gross Weight)

The cut is taken from the front of the cow's loin, and where it is possible to extract only four pieces per animal. It is a very flavourful cut, marbled and the bone, in addition to contributing to the flavour, is aesthetically beautiful for meat lovers.

75.00

Chulleton

+/- 900gr (Gross Weight)

*High Cut, with bone and fat that gives it an extra flavour.
Ideally served just seared.*

52.00

Premium Cured Ribeye Steak | 30 Days of Maturation

+/- 500gr (Gross Weight)

A soft, tasty and tender piece that is well-marbled, with a well-defined outer layer of fat, to guarantee highly succulent results.

50.00

Side Dishes

Potato Fries with Garlic and Rosemary

3.50

Spinach and Potato "Migas"

4.00

Oven Baked Charcuterie Rice

6.00

Mixed Salad

3.50

Grilled Asparagus

4.00

Leeks "à Brás"

5.00

Sauces

Chimichurri Sauce

Whole Grain Mustard Sauce

Bell Pepper Mayonnaise

Desserts

Crème brûlée

Lavender, Caramelized Sugar and Goat Cheese Ice-cream
6.00

Cheesecake

White Chocolate, Red Berries and Pop Rocks
9.00

Brownie

Chocolate Cookies, Toffee and Cream
9.00

“Sericaia”

Honey and Pine Nut Ice Cream
9.00

Fried Creamy Rice Pudding

Panko, Cinnamon Mousse and Tonka Beans, Honeycomb and “Pirata” Polen
9.00

Olive Oil Chocolate Mousse and Yogurt Mascarpone Mousse

Toasted Coconut Chips
8.00

Served from 7:30p.m. until 22:00p.m.
All prices include Vat at the statutory rate.

Guest complaint book available

The selling and consumption of alcoholic drinks is forbidden to minors under the age of 18 and to those already under the influence of alcohol or with psychological problems.

Information about aliments that can cause allergies and intolerances

If you are allergic or intolerant to any of the following substances discriminated, and have any doubts whether this was used in the preparation / confection of what you want to consume, if you need more information please ask our staff.

- Cereals containing gluten
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts
- Celery
- Mustard
- Sesame Seeds
- Dioxide and sulphites
- Lupin
- Molluscs

Regulation n°1169/2011 of 25th of October