ENTRADAS (STARTERS)

O NOSSO COUVERT | OUR COUVERT **5€**
Pão rústico algarvio, azeite virgem extra DOP, "passata" de tomate e pimentos, Manteiga de limão e tomilho, azeitonas
Typical Algarve bread, extra virgin olive oil DOP, olives, lime and thyme butter, tomato and pepper sauce

GASPACHO | COLD TOMATO SOUP **6.5€**

PEIXINHOS DA HORTA
| GREEN BEANS TEMPURA **9€**
Ovos, farinha, sal, pimenta, azeite e molho tártaro
eggs, flour, salt, pepper, olive oil and tartare sauce

BATATA FRITA C/ MOLHO BRAVO (PICANTE)
| FRIED POTATO WITH "BRAVO" SAUCE (SPICY) **7€**

COGUMELOS SHITAKE À BOLHÃO PATO
| SAUTÉED SHITAKE MUSHROOMS **14€**
Cogumelos, alho, manteiga, limão e coentros
Mushrooms, garlic, butter, lemon and coriande

CARPACCIO DE BETERRABA
| BEETROOT CARPACCIO **11€**
Beterraba,guacamole, laranja e mostarda
Beetroot, guacamole, orange and mustard

CARPACCIO DE NOVILHO
| VEAL CARPACCIO **15€**
Pistachios, rúcula e queijo parmesão
Pistachio nuts, rocket and parmesan cheese

CARPACCIO DE POLVO
| OCTUPUS CARPACCIO **15€**
Polvo, tomate, pimentos assados, cebola roxa e coentros
Octopus, tomato, roasted peppers, red onion and coriander

CEVICHE TERIYAKI **16€**
Salmão cru, cebola roxa, chili, cebolinho, lima e teriyaki
Raw Salmon, red onion, chillies, chives, lime and teriyaki

MOELAS ESTUFADAS
| STEWED CHICKEN GIZZARDS **12€**
Alho, cebola e tomate
Garlic, onion and tomato

CAMARÃO "AJILLO" | GARLIC PRAWNS **17€**
Camarão, Alho, Chilli
Prawns, Garlic, Chill

SALADA DE BACALHAU COM GRÃO
| CODFISH SALAD **17€**
Bacalhau, grão de bico, cebola roxa e salsa
Codfish, chickpeas, red onion and parsley

PATACONES COM ATUM PICANTE **18€**
Banana-Pão frita com tártaro de atum cru picante
Plantain fried and spicy raw tuna tartar

LULAS FRITAS (PICANTE)
| FRIED SQUID (SPICY) **16€**
Farinha, sal, pimenta, maionese caseira, lima e picante
Flour, salt, pepper, homemade mayonese, lime and spicy

COGUMELOS SHITAKE SALTEADOS COM GRELOS, OVO ESTRELADO E PAPADA DE PORCO | SAUTÉED SHITAKE MUSHROOMS WITH SPROUTS, FRIED EGG AND CURED PORK JOWLS **14€**
Cogumelos, alho, grelos,ovo e papada de porco
Mushrooms, garlic, sprouts, egg and cured pork jowls

QUESADILLA **13€**
Chouriço, queijo Provolone, cebola roxa e alcaparras
Chorizo, Provolone cheese, red onion and capers

PICA-PAU DE LOMBELO
| PICA PAU LOIN STEAK BITES **17€**
Picapau com molho à portuguesa
Loin steak bites with portuguese sauce

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PRINCIPAIS (MAIN COURSES)

BITOQUE BY THE WINE
| BITOQUE STEAK ON THE PAN **14€**
Bife de novilho, ovo, alho, mostarda, manteiga e batatas fritas
Beefsteak, egg, garlic, mustard, butter and french fries

PREGO DO LOMBO
| LOIN BEEFSTEAK SANDWICH **15€**
Pão, lombo de novilho, alho, batatas fritas
Bread, loin beefsteak, garlic, french fries

SANDWICH DE ROSBIFE
| ROASTED BEEF SANDWICH **13€**
Pão, carne da vazia,mostarda, rucula, parmesão, vinagrete, dijonese e batatas fritas
Bread, beefsteak, mustard, rocket, parmesan, vinagrette, dijonese with french fries

CAMARÃO AJILLO C/ BATATAS FRITAS E OVO ESTRELADO (PICANTE)
| GARLIC PRAWNS WITH FRENCH FRIES AND FRIED EGG (SPICY) **18.50€**
Camarão, alho, chilli, batatas fritas e ovo
Prawns, garlic, chili, French fries and egg

BIFE DE ATUM DE CEBOLADA
| TUNA STEAK AND ONIONS **26€**
Atum, cebola, coentros, alho e batatas fritas
Tuna, onions, coriander, garlic and fried potatoes

POLVO GRELHADO COM ERVILHAS
| ROASTED OCTOPUS WITH GREEN PEAS **27€**
Polvo, Ervilhas, Chouriço Picante, Lima e hortelã
Octopus, Green peas, Spicy Chorizo, Lime and Mint

BACALHAU COM BROA
| CODFISH WITH BREAD CRUMBS AND SPROUTS **28€**
Bacalhau, broa milho, grelos, alho e batata
Codfish, cornbread, sprouts, garlic and potatoes

BOCHECHA DE VITELA DE COLHER
| VEAL CHEEK IN RED WINE **27€**
Vinho tinto, cogumelos e batata assada
Red wine, mushrooms and roast potatoes

CHULETÓN 1 KG **75€**
Com batata frita e maionese caseira
With fried potatoes and homemade mayonese

ENTRECÔTE 350GR (MATURAÇÃO 30 DIAS) **36€**
Com batata frita
With fried potatoes

TATAKIS IBÉRICOS

LOMBO PORCO IBÉRICO BELLOTA 350GR
| IBERIAN PORK LOIN BELLOTA **29€**
Com Batata frita
With fried potatoes

PRESA DE PORCO IBÉRICO DE BELLOTA 350GR
| IBERIAN PORK COLLAR EYE **36€**
Com Batata frita
With fried potatoes

PLUMAS DE PORCO IBÉRICO 350GR
| IBERIAN PORK PLUME **36€**
Com Batata frita
With fried potatoes

VEGETARIANO | VEGETARIAN

GYOSAS VEGGIE (5 UNI.) **10€**

PAD THAI VEGAN **15€**
Massa de arroz, shitake, cenoura e amendoim
Rice noodles, shitake, carrot, peanut

GUARNIÇÕES | SIDE DISHES

SALADA | SALAD **8€**
Alface, laranja, parmesao, pistachio, vinagrete com mostarda e mel
Lettuce, orange, parmesan, pistachio, mustard and honey vinaigrette

BATATA ASSADA | ROASTED POTATO **5€**

BATATA FRITA | FRIED POTATO **5€**

GRELOS SALTEADOS | SAUTÉED SPROUTS **6€**

QUEIJOS
CHEESE

QUEIJO ALENTEJANO MEIA CURA
| ALENTEJO HALF CURED CHEESE **8€**

QUEIJO ALENTEJANO AMANTEIGADO
| ALENTEJO SOFT CHEESE **7€**

TÁBUA DE QUEIJOS PORTUGUESES
| PORTUGUESE CHEESE SELECTION **19€**
Queijo da Ilha, Alentejano meia cura, Alentejano amanteigado e compota de figo
São Jorge (Azores) cheese, Alentejo half cured cheese, Alentejo soft cheese and fig jam

TÁBUA MISTA DE EMBUTIDOS BELLOTA E QUEIJOS | CHEESE AND IBERIAN HAM AND SAUSAGES SELECTION **30€**

CHARCUTERIE
EMBUTIDOS BELLOTA

PRESUNTO IBERICO DE BELLOTA
INDIVIDUAL PORTION **14€**
TO SHARE **24€**
40 meses de cura | *40-month curing period*

CHOURIÇO IBERICO DE BELLOTA
| BELLOTA CHORIZO **13€**

LOMBO IBERICO DE BELLOTA
| BELLOTA LOIN **17€**

SALSICHÃO IBERICO DE BELLOTA
| BELLOTA SALSICHÓN **13€**

MISTA DE EMBUTIDOS DE BELLOTA
| BELLOTA CHARCUTERIE SELECTION **22€**
Presunto Bellota, chouriço, lombo e salsichão
Bellota ham,chorizo,cured loin and Salsichon

SOBREMESAS
DESSERTS

BOLO DE CHOCOLATE
| CHOCOLATE CAKE **7.5€**

TARTE DE LIMA | LIME PIE **6.5€**

PUDIM ABÁDE PRISCOS
| ABÁDE PRISCOS PUDDING **6€**
Toucinho, gema de ovo, acuçar | Lard, eggs yolks, sugar

CARPACCIO DE ABACAXI
| PINEAPPLE CARPACCIO **5.5€**
Calda de laranja e Hortelã | *Orange syrup and mint*

MOUSSE DE CHOCOLATE (70%) C/CRUMBLE DE TOUCINHO| CHOCOLATE MOUSSE (70%) WITH LARD CRUMBLE **7.5€**

TRILOGIA | TRILOGY **16€**
Pudim Abáde Priscos, Tarte de Lima e Bolo de Chocolate
Abáde Priscos pudding, Lime Pie and Chocolate Cake

Lactose *Lactose*	Glúten	Frutos Secos *Dry Fruits*	Ovo *Egg*	Sésamo *Sesame*	Marisco *Shelfish*	Cogumelos *Mushrooms*	Moslusco *Clam*	Soja *Soy*

Caso o cliente padeça de quaisquer alergias ou intolerâncias agradecemos que nos informem caso contrário não nos responsabilizamos por qualquer indisposição associada.

Nenhum prato, produto alimentar ou bebida (incluindo o couvert), pode ser cobrado se não for solicitado pelo cliente e ou se, por este for, não for utilizado.

Preços com iva incluído à taxa legal em vigor | *Prices with vat at the applicable legal rate*

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