







WELCOME ABOARD.

Make yourself comfortable for a journey through the main flavor stations of an undiscovered Portugal. Here, there are several points of connection to memories, places and the desire to taste different places without leaving the table.

In front of you, the kitchen is the central station for preparing surprising dishes. By the hand of Chef André Silva, the palate is transshipped between scents and flavors of different origins, all confluent in the Lusitanian nature of a unique gastronomy.

The route map is an ode to authenticity, with dishes inspired by products that faithfully represent the various regional connection lines that converge at Santa Apolónia Station.

Along the way, you will be able to appreciate perfect combinations of Signature Cuisine, while the senses surrender to innovation, the surprising creation of sophisticated experiences and the pleasure of feeling that connections with the World are being traveled.

STARTERS

HOME-MADE TUNA PRESERVE WITH MARINATED MUSSELS Cucumber, Tomato, Green Olives and Chickpeas	14,00€
IBERIAN PORK HAM AND PUMPKIN IN TEXTURES Curd cheese and wild rocket	15,00€
SMOKED MACKEREL AND WILD ROCKET Anchovy sauce, quail egg, beetroot and croutons	13,00€
COD AND ITS ROE Laminated codfish with olives, mixed lettuce and roasted peppers	17,00€

SOUP & CREAM

"CALDO VERDE", CABBAGE SOUP Chorizo and corn bread	9,00€
ALENTEJO TOMATO SOUP Tomato, cucumber, pepper, Alentejo bread and coriander	9,00€
DOGFISH SOUP Coriander and Alentejo bread	9,50€

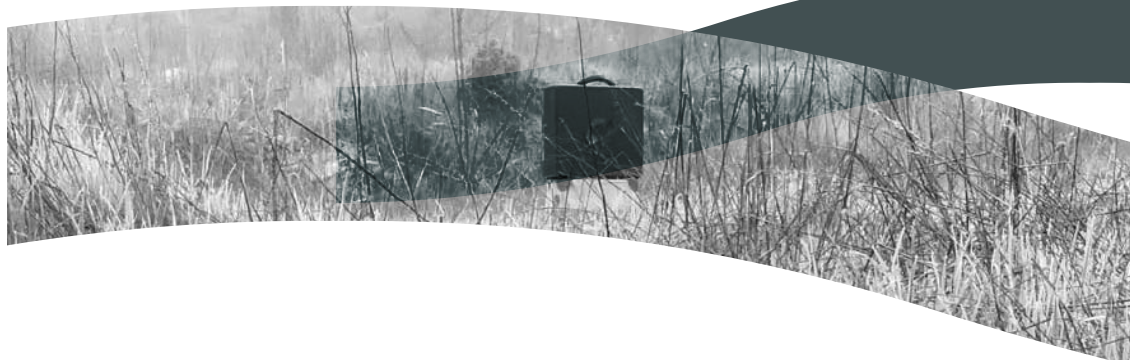


FISH & SHELLFISH

THE GOOD OLD COD Codfish fillet with garlic and bay leaf, rice and coriander	21,00€
SURF AND TURF FROM SETÚBAL Fried cuttlefish with its ink, seaweed ravioli and lemon	23,00€
FROM AZORES Tuna bites with home-made pickles and yam	17,00€
FROM NORTH TO SOUTH AND ISLANDS Local fish stew rice with shrimp	22,00€

MEAT

OUR WAY Cachena beef steak in garlic and wine sauce and cured ham from Alentejo	25,00€
THIS SIDE OF MARÃO Confit lamb with sausage rice and fresh vegetables	24,00€
OF THE ISLANDS Ossobuco stew with red wine and vegetables, creamy potato and S.Jorge cheese	21,00€
STRAIGHT FROM THE KITCHEN Chicken breast with barbecue sauce, parsnip puree and seasonal vegetables	19,00€



VEGETARIAN

TOFU AND SEAWEED

Spinach and lemon

13,00€

CAULIFLOWER AND ALMONDS

Tarragon and coriander

12,00€

DESSERTS

“ABADE DE PRISCOS” PUDDING

Orange, hazelnut, citrus and port wine ice cream

7,50€

EGG PUDDING

Azores pineapple mouse and spice cake

7,50€

FLOATING ISLANDS IN MILK FOAM

Caramelised almonds and purple muscatel and meringue ice cream

7,50€

PUMPKIN AND ALMOND

Pumpkin pie, cinnamon cream, cottage cheese, lavender ice cream and crème brûlée

7,50€

SLICED FRUIT

7,50€

CHILDREN'S MENU

CREAM OF VEGETABLE SOUP	6,50€
BREADED HAKE FILLETS WITH SEASONAL VEGETABLE RICE	10,00€
SPAGHETTI BOLOGNAISE	10,00€
CACHENA VEAL STEAKS WITH CHIPS AND RICE	10,00€
ICE CREAM TULIP	6,50€
PROFITEROLES WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE	6,50€

VAT INCLUDED AT THE RATE

Please note: Our dishes may contain traces of allergens like Celery, Gluten, Crustaceans, Eggs, Fish, Lupines, Milk (lactose), Mollusks, Mustard, Hard-shelled fruits (walnuts), Peanuts, Sesame seeds, Soy and Sulphites.

Please ask our team for more information

