



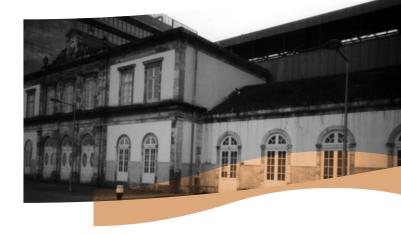
STARTERS

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€





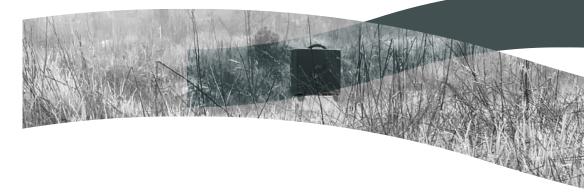
FISH & SHELLFISH

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

6,50€
10,00€
10,00€
10,00€
6,50€
6,50€

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