

Couvert

Homemade bread, chilli butter

4,50€

Couvert Composto

Homemade bread, chilli butter with olive oil and sardine mousse on *Broa de Avintes*

7,50€

STARTERS



"Alentejo" Tomato soup



"Alentejo" bread, garlic and olive oil, with fresh coriander and low-temperature egg

8€

Marinated mackerel

Mackerel fillet in a delicate vinegar and spice marinade, served on corn toast with lemon foam

9€

Duck salad

Duck magret, wild rocket, parmesan shavings, and orange textures: granita, pickles, and vinaigrette

12€



RESTAURANTE

FISH AND SHELLFISH

From the Sea to the Plate

The freshest and finest fish, responsibly sourced from sustainable fisheries, accompanied by a velvety sweet potato purée, beurre blanc, crispy broccolini, and herring roe

29€

Golden Codfish

Coated in a golden crust of artisanal cornbread and fresh herbs, served with rustic thyme-infused potatoes and garlicky turnip greens

24€

Seafood Risotto

Risotto made with fresh shellfish, finished with sparkling wine and tobiko roe

22€

OUR PRODUCTS MAY CONTAIN TRACES OF ALLERGENS. FOR MORE
INFORMATION CONTACT OUR STAFF

VAT INCLUDED AT THE RATE

MEAT

Beef Tenderloin

Prime cut of beef tenderloin, paired with drunken pear purée infused with Port wine, truffled potato mille-feuille, and sweet-and-sour pickled red onion

32€

Oven-Roasted Veal

Slow-cooked veal cheek, served with delicate vegetable ratatouille and chestnut crumble

26€



Rack of Lamb



Creamy polenta and charcoal-grilled pak choi, finished with a fragrant jus

31€



VEGETARIAN

Vegetable and Kombu Feijoada

Traditional feijoada made with fresh vegetables, beans, and marinated tofu. Served with Thai rice

20€

Mushroom Ravioli

Fresh pasta stuffed with wild mushrooms, black truffle, and roasted hazelnut pesto

18€



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DESSERTS

Tropical Chocolate

Delicate chocolate mousse layered with fresh passion fruit

9€

Religieuse

Where tradition and surprise meet in a dance of flavours that change with the day's inspiration.

The first bite unveils the mystery

9€



Abade de Priscos Pudding



A classic convent sweet, served in harmony with a Port wine reduction

8€

Sliced Fruit

Selection of sliced fruit

7€