



**GRILLED CODFISH LOIN // 21€**

baked potatoes and tomato and pepper salad

**FRESH CODFISH LOIN // 18,5€**

potatoes and parsley "purée", poached egg and portuguese sausage

**OCTOPUS "À LAGAREIRO" // 24,9€**

turnip greens, baked potatoes and garlic oil

**TURBOT IN BEURRE NOISSETTE // 25€**

tagliolini neri di seppia w/ ginger and pak choi

**GRILLED TUNA STEAK // 23€**

orange sweet potato puree, spinach and cherry tomato

**BRAISED SALMON // 14,9€**

w/ wild rice salad and fresh herbs

**CHAR-GRILLED SQUID // 19,5€**

"À Brás", nero di seppia, tomato and rocket salad

**GRILLED GOLDEN BREAM FILLET WITH ROE BREAD SOUP // 25€**

clams, coriander and lime

**SWEATED CRAWFISH WITH CHAMPAGNE SAUCE AND SAGE // 49€**

w/ gnocchi

**GRILLED SHRIMP WITH ASPARAGUS FRICASSÉ // 35€**

truffle oil

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**CHILDREN'S MENU**

**BREADED JOHN DORY FILLET // 9,9€**

potato puree, white rice or french fries

**CURATOR // Chef Manuel Bóia**

**SUB CHEF // Filipe Lourenço**

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OUR DISHES ARE PREPARED WITH OLIVEIRA DA SERRA OLIVE OIL



VAX INCLUDED

No dish, food product or beverage, including couvert, may be charged if not requested by the customer or used by them.