



CHARCUTERIE

- ACORN-FED 100% IBERICO SMOKED HAM** 20gr // 6€
Private selection 5j's
- PORTUGUESE SAUSAGE "PAIO DO CAHAÇO"** 60gr // 6,5€
- PORTUGUESE SAUSAGE "PAIOLA"** 60gr // 5,2€
- PORTUGUESE SAUSAGE "PAINHO"** 60gr // 5,4€
- PORTUGUESE TRADITIONAL CHORIZO** 80gr // 4,9€
- LINGUIÇA ASSADA** 160gr // 7,2€
- TRADITIONAL "ALHEIRA"** 160gr // 8,2€

BOARDS

- THE BEST OF PORTUGAL** // 14,2€
portuguese pork sausage, portuguese chorizo,
Cheese of Nisa, matured goat cheese
- CLASSIC** // 17,5€
Acorn-fed 100% iberico smoked ham (Private
Selection 5J), Monte da Vinha creamy Cheese
- SELECTION OF PORTUGUESE CHEESES** // 21,8€
Azores Cheese, Matured Serra da Estrela Cheese,
Nisa Cheese, Matured Goat Cheese, Creamy Serra
da Estrela Cheese, Marmalade, fresh and dried fruit
- AZEITÃO CHEESE** // 9,9€
honey and tomato jam
- SELECTION OF PORTUGUESE SAUSAGES** // 26€
"paio do cachaço", "paiola", "salpicão", roasted chorizo,
and "alheira" Mafra bread and toasts
- OUR BOARD** // 35€
portuguese sausage Painho, "paiola", roasted sausage,
"alheira", Monte da Vinha creamy sausage, matured
Serra da Estrela cheese, Azores cheese, marmalade
and tomato jam

CHEESES

- MONTE DA VINHA CREAMY CHEESE** // 6,4€
- AZORES CHEESE** 100gr // 7,3€
- NISA CHEESE** // 6,4€
- MATURED GOAT CHEESE** 100gr // 5,6€
- MATURED SERRA DA ESTRELA CHEESE** 100gr // 8,2€
- CREAMY SERRA DA ESTRELA CHEESE** 100gr // 8,2€
- AZEITÃO CHEESE** // 7,9€

DELI

- SADO OYSTERS "AU NATUREL"** 1 un 2,8€ // 6 un 14,8€
Fine de Claire (Neptun)
- SADO OYSTERS
WITH CITRUS FRUIT TARTAR** 1 un 3,3€ // 6 un 17,8€
Fine de Claire (Neptun)
- WILD SHRIMP** 180gr // 13€
- SHRIMP WITH GARLIC AND CHILLI PEPPER*** // 11,9€
- POACHED LOBSTER W/ LEMONGRASS
AND SPICY SAUCE*** // 19,9€
- OCTOPUS SALAD WITH MINCED VEGETABLES** // 9,9€
tomato, green pepper, cucumber, onion and olive oil
- BABY OCTOPUS WITH ROMESCO SAUCE** // 10,9€
- SMOKED HAM 5J CROQUETTES*** // 2,4€
- PIGLET EMPANADA WITH TRUFFLE SAUCE** // 6€
- PORTUGUESE TYPICAL DICED VEAL*** // 14€
- VEAL SANDWICH IN "BOLO DO CACO"** // 12,9€
- TUNA TAQUITOS*** // 14€
red onion, concassé tomato and chive
- LOBSTER TAQUITOS*** // 12,5€
mango, lima and coriander

*served until midnight

CURATOR // Chef Manuel Bóia SUB CHEF // Susana Tomás

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.