



PALÁCIO CHIADO

FOOD & ART

This is the story of an unexpected
romance between gastronomy and art,
in a XVIII century palace.

A narrative lived everyday throughout
the rooms of Palácio Chiado,
with different gastronomic concepts
coexisting with art in a unparalleled place.

Welcome. We are delighted to have you.



COUVERT 6	ACORN-FED 100% iberian smoked ham 25gr 6,9
SADO OYSTERS "AU NATUREL" Fine de Claire (Neptun) 1 un 2,8 // 6 un 14,8	SADO OYSTERS WITH CITRUS FRUIT TARTAR Fine de Claire (Neptun) 1 un 3,3 // 6 un 17,8
MONTE DA VINHA CREAMY CHEESE 6,4	MATURED SERRA DA ESTRELA CHEESE 100gr 8,2
SMOKED HAM AND OXTAIL CROQUETTE 3	TRADITIONAL CODFISH PASTEL 3

BOARDS

THE BEST OF PORTUGAL 14,5

Portuguese sausage "paio do cachaço", iberian pork sausage "linguiça",
Nisa cheese, matured goat cheese

CLASSIC 17,5

Acorn-fed 100% iberian smoked ham (100% acorn flavoured smoked ham),
Monte da Vinha creamy cheese and toasts

OUR BOARD 35

Acorn-fed 100% iberian pork "salsichão", iberian sausage "painho",
roasted traditional chorizo, roasted iberian pork sausage "farinheira",
Monte da Vinha creamy cheese, matured Serra da Estrela cheese,
matured goat cheese, Nisa cheese, marmalade and tomato jam



FISH SOUP WITH CROUTONS 8,5	VEAL CARPACCIO 15 parmesan cheese, rocket salad and hazelnut
CARAMELISED ONION SOUP 8,9 parmesan tile and gran padano DOP	VEAL "PICA PAU" 12,9 cancienne mustard and pickles
BURRATA WITH TOMATO CONFIT 13,9 pistachio, pine nut, basil	TUNA AND SALMON TAQUITOS 1 un. each 13,5 red onion, guacamole, concassé tomato and chive
SAUTEED SHRIMP WITH CHILLI AND GARLIC 13,4	LOBSTER TAQUITOS 2 un. 14,9 mango, guacamole, lima and coriander
TRADITIONAL OCTOPUS SALAD 10,9 beet sauce and baby vegetable pickles	ROAST SUCKLING PIG TACOS WITH TRUFFLE SAUCE 2 un. 14,5 red onion, guacamole, concassé tomato and coriander
WHITE FISH AND GUACAMOLE CEVICHE 10,5 ponzu, chilli pepper and scallion	

CURATOR Chef Manuel Bóia
SUB CHEF Filipe Lourenço

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.



- SALMON POKE 15,5** 
with mango, soybean, avocado, red cabbage, macadamia,
chives and sesame seeds
- SPICY TUNA POKE 19,7**   
pineapple, red onion, sriracha, soybean, tobiko roe,
gari and spring onion
- ROASTBEEF POKE 16,5**  
pineapple, avocado, soybean, sweet cucumber with sesame seeds,
gari and spring onion
- VEGETABLE CURRY WITH BASMASTI RICE 13,5**    
zucchini, aubergine, eggplant and red onion
- CRISPY PORK BELLY RAMEN 16,5** 
pak choy, onion, mint, brown mushrooms and egg
- FRESH TUNA TATAKI 24,5**  
asian rice sauteed with vegetables, soy sauce and sesame
- LINGUINI WITH VEGETABLES AND WHITE EGG 14**     
spinach sauce



SPICY



VEGETARIAN



VEGAN



LACTOSE FREE



WHEAT FREE



- TAGLIOLINI NERO DI SÉPIA 19,5**
shrimp, scallop, mussel, sprinkles and diced garlic and coriander
- WILD MUSHROOMS AND TRUFFLE RISOTTO 16,5**
- GREEN ASPARAGUS RISOTTO 18,5**
breaded sword fish fillet
- BOLETUS RISOTTO WITH FOIE GRAS 29**
- FETUCCINE WITH ARTICHOKES AND CRISPY DUCK 17,5**
meat sauce and truffle oil
- GNOCCHI WITH TRUFFLE AND PARMESAN SAUCE 17,5**
baked vegetables and baby spinach

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GRILLED CODFISH LOIN* 25
baked potatoes, tomato and pepper salad

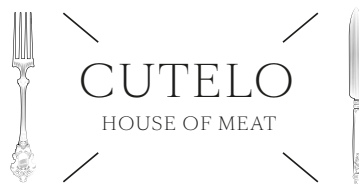
OCTOPUS "À LAGAREIRO" 26,5
turnip greens, baked potatoes and garlic oil

LOBSTER WITH LINGUINI AND ASPARAGUS 34
baby spinach and seafood sauce

BRAISED SALMON 16,5
tortelonni with sparkling sauce

GRILLED CUTTLEFISH 19,5
"À Brás" nero di seppia, tomato and rocket salad

GRILLED FISH OF THE DAY 24,5
roasted vegetables, lemon and butter sauce



CHAR-GRILLED COVER STEAK 300gr 24
black bean puree, grilled pineapple, cabbage and chorizo crumbs

CHAR-GRILLED SIRLOIN STEAK 20
onion, mushrooms and french fries

CHAR-GRILLED PREMIUM DRY-AGED RIB-EYE 220gr 26
chipolata (fresh mushrooms, chestnuts, baby onion, bacon and parsley)
and small potatoes

CHAR-GRILLED TOMAHAWK STEAK 1kg 2/3 pax 70
french fries, portobello mushrooms, vegetables and truffle sauce

LOW-TEMPERATURE COOKED BLACK PORK RIBS 500gr 19,5
rustic potatoes and truffle sauce

CONFIT AND BRASED QUAIL 16,5
dauphinoise, mushroom ragout and quail egg

DRIED DUCK MAGRET WITH CITRUS FRUIT 18,5
sweet orange potato and pak choy

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*20 to 25 min cooking approximately. No dish, food product or beverage, including couvert, may be charged if not requested by the customer or used by them.



DESSERTS

RASPBERRY CHEESECAKE 6

LEMON PIE 6

CARAMEL CHEESECAKE 6

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM 7

PRALINÉE ICE CREAM WITH EGG YOLK CREAM 5

ALMOND TART WITH ICE CREAM 7

A FUDGE LIKE TRUFFLE (2 UNID) 3,5

made with condensed milk, chocolate powder and butter
tradicional / salty caramel / porto wine / hazenult

CHOCOLATE CAKE 7

w/ ice cream

PAVLOVA 7

based dessert with egg cream yolk
condensed milk / conventual / passion fruit

TIRAMISU 6

An italian dessert

DAILY FRUIT 4

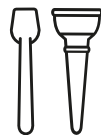
GELATO DAVVERO

PRODUZIONE PROPRIA ARTIGIANNALE

PICCOLO 1 scoop (until 2 flavours) 3,8

MEDIO 2 scoop (until 3 flavours) 4,8

GRANDE 3 scoop (until 4 flavours) 5,8



FLAVOURS

fior di latte // cream

vaniglia // vanilla

fragola // strawberry

cioccolato // chocolate

caramelo salato // salty caramel

stracciatella // stracciatella

pistacchio // pistachio

nocciola // hazenult

limone // lemon

New flavours every week. please, ask the waiter.