



AMUSE BOUCHES

TÁBUA DE QUEIJOS E ENCHIDOS

REGIONAIS

paioia, presunto, chouriço de cebola assada, linguiça picante grelhada, queijo de Sico e queijo de cabra / regional cheeses and sausages board (paioia, ham, baked onion chorizo, grilled spicy sausage, Sico cheese and goat cheese)

10€

O NOSSO COUVERT

manteiga aromatizada, azeitonas em aroma da serra e azeite pingado de balsâmico / flavoured butter, olives with mountain scents, olive oil & balsamic vinegar

1.5€

PÃO / BREAD

seleção de pães diversos / bread selection

2€

SOPAS / SOUPS

SOPA DE CASAMENTO*

traditional dish from the region made with chanfana (leftovers and sauce), cabbage and bread

3.5€

CREME DE LEGUMES

com croûton de pão e alho / creamy vegetable soup with bread and garlic croutons

3€

SOPA FRIA DE MELÃO E HORTELÃ

com crocante de presunto / chilled melon and mint soup with crispy ham

4€

SOPA DO MAR

com brunesa de camarão / sea soup with shrimp brunesa

4.5€

ENTRADAS E ENTRETANTOS /

STARTERS & TAPPAS

OVOS ROTOS

com bacon fumado e batata country / huevos rotos with smoked bacon and country potato

7.5€

CARPACCIO DE NOVILHO

com lascas de parmesão, alcaparras fritas e redução de balsâmico / beef carpaccio with parmesan shavings, fried capers and balsamic reduction

9.5€

SALADA CAESAR DE CAMARÃO

caesar salad with shrimp

9.5€

SALADA DE QUEIJO DE CABRA

com compota de figo e frutos secos / goat cheese salad with fig compote and dried fruit

7€

DA PEIXARIA / FISH

BACALHAU DE CURA PORTUGUESA

com batata a murro, grelos salteados e molho de cebola roxa / portuguese cured cod with "punched" potatoes, sautéed turnip greens and red onion sauce

15€

ESPADARTE CORADO

com esmagado de batata-doce, espargos verdes e molho de maracujá / lightly grilled swordfish with mashed sweet potato, green asparagus and passion fruit sauce

16.5€

TRANCHE DE ROBALO

com xerém de amêijoia, camarão e tomate e salicórnia / sea bass tranche with clam xerém, shrimp and tomato and salicornia

18.5€

DO TALHO / MEAT

CHANFANA*

carne de cabra assada em vinho tinto, acompanhada de batatinhas cozidas e grelos / slow cooked goat's meat in red wine, garnished with boiled potatoes and turnip greens

15€

VALENTINE DE CABRITO ASSADO NO FORNO

com batatinhas assadas e migas / roasted goatling valentine with potatoes and "migas" (portuguese traditional dish made from stale bread, kale and beans)

20€

BIFE DO LOMBO NA GRELHA

com molho de cogumelos, batata frita e salada mista / grilled sirloin steak with mushroom sauce, french fries and mixed salad

19€

PEITO DE PINTADA CORADO

com arroz de especiarias e ervas do pasto salteadas / smothered guinea fowl brisket with spiced rice and sautéed pasture herbs

13.5€

PARRILHA DE NOVILHO NA GRELHA

(picanha, entrecôte e entrecosto) com batata country, legumes assados e maionese de alho e ervas (2 pax) / grilled veal parrilha (picanha, entrecôte and spare ribs) with country potatoes, roasted vegetables and garlic and herb mayonnaise (2 pax)

38€



TÁBUA DE PORCO IBÉRICO NA GRELHA
plumas, secretos e bochechas,
com abacaxi grelhado, batata
frita e salada mista (2 pax) /
grilled iberian pork board -
feathers, secretos and cheeks,
with grilled pineapple, french fries
and mixed salad (2 pax)
32.5€

POR ENCOMENDA
(MÍNIMO 72H
ANTECEDÊNCIA) / ON
REQUEST (MINIMUM 72H IN
ADVANCE)

BUCHO*
bucha de porco recheado com
arroz e carnes diversas
acompanhado de salada / porc
stomach filled with rice and mixed
meats garnished with salad
13€

NEGALHOS*
buchos de cabra recheados e
assados em vinho, com batata
cozida e legumes / goat's
stomach & guts stuffed and slow
cooked in red wine, with boiled
potatoes and vegetables
13€

SARRABULHO*
salteado de carne, miúdos e
sangue de porco, com batatas
cozidas e legumes / sautéed pork,
giblets and porc blood with
boiled potatoes and vegetables
13€



DA HORTA / VEGETARIAN
CARIL DE LEGUMES E COGUMELOS
com tofu e arroz branco /
vegetable and mushroom curry
with tofu and white rice
13.5€

TORTELLINI DE RICOTA E ESPINAFRES
com molho de queijo / ricotta and
spinach tortellini with cheese
sauce
13€

OMELETE DE ESPARGOS VERDES
com batata frita / green
asparagus omelet with french
fries
12.5€

PARA A PEQUENADA
COM MENOS DE 12 ANOS /
CHILDREN UNDER 12 YEARS
DOURADINHOS DE PESCADA
com arroz de ervilhas / fish
fingers with pea rice
7.5€

BIFINHO DE FRANGO
com ovo estrelado e batata frita /
chicken steak with fried egg and
french fries
7.5€

HAMBÚRGER DE NOVILHO
com arroz e batata frita / beef
burger with rice and french fries
7.5€

DOCES TENTAÇÕES /
DESSERTS
NABADA AMÊNDOA*
almonds with turnip traditional
dessert
3.5€

PUDIM DA NOSSA JEROPIGA
jeropiga liquor flan
4.5€

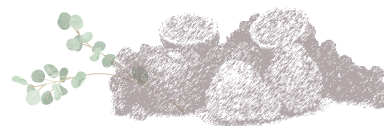
MOUSSE DE CHOCOLATE CASEIRA
homemade chocolate mousse
4.5€

ARROZ DOCE COM CANELA
portuguese sweet rice with
cinnamon
4.5€

PANNA COTTA DE FRUTOS
VERMELHOS
red fruits panna cotta
5€

GELADO FINI
fini gelato
4€

FRUTA / FRUIT
fruta da época fatiada / seasonal
fruit
3.5€



*prato típico / traditional dish | IVA incluído à taxa em vigor.
solicite informações sobre alergénios / all prices include VAT / request info about allergies



Establishment
according
to Health Measures
Portugal



BOA CAMA
BOA MESA