Dinner Menu

Menu available from 19h30 to 22h30

COUVERT

Bread selection, Olive Oil, Salt Flower

An exclusive range of carefully selected sourdough breads paired with handpicked, organic olive oils, salt from the best Portuguese salt pans, and an elegant selection of Matiz compound butters.

3,5 / value per person

STARTERS

Azores Tuna Tartar, Shallots, Piri-Piri, Avocado

A very special tuna variety, masterly cut by our Chef and marinated with piri-piri from our own garden

16

Baby Octopus Tentacle

A simple, irresistible delicacy. A tender, meaty octopus served with sweet potato

12

Foie Gras Grapes (4 pcs)

Served with port wine jelly and fruit bread chips

14

Black Lobster Ravioli, Seafood Bisque, Mussels, Cockles

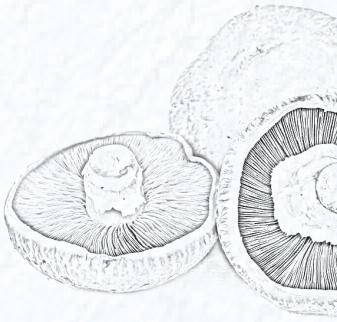
A bisque that combines the best seafood from the Portuguese coast topped by a scrumptious ravioli

14

Lamb's Lettuce, Potato Dressing, Crispy Pata Negra, Caramelized Cheese

Carefully picked Lamb´s lettuce, drizzled with an unique homemade potato dressing

14



VEGETARIAN

Both vegetarian options can be made vegan on request, at the time of ordering please refer to service staff

Grilled Portobello, Parsnip & Chickpea Humus, Fresh Goat's Cheese

Belmonte Portobello chickpeas from Alentejo and fresh cheese from Beira Baixa

18

Vegetarian Brás, Slow Cooked Organic Egg, Green Asparagus

A perfect boiled organic Egg with stir-fried vegetables from Serra de Azeitão drizzled with spicy artichoke cream

17

MEAT

Slow Cooked Black Pork Cheek, Chestnuts, Sweet Potato Cream

Acorn-fed black pork from Alentejo, Chestnuts from Padrela served with a unic sweet potato from Aljezur

26

Dry Aged Fillet of Mirandesa , Grilled Octopus, Roasted Black Salsify Port Wine Jus

Mirandesa breed aged beef served with octopus from Algarve and a mouthwatering Port Wine sauce

32

Rack of Lamb from Beira Alta, Roasted Aubergine, Lavander Jus

Inspired by a trip to Beira Alta, I bring to you a juicy rack of lamb with aubergine confit. Enhancing the lamb, I am adding lavender which naturally grows in the field, using the jus and the smoke flavor you feel when strolling through Beira Alta old towns

30

FISH

Fried Seabass, Parsnip Cream, Clams 'Bulhão Pato' Style

Seabass from the Peniche coast on a tribute to the poet Raimundo Bulhão Pato and the cook who gifted us with this traditional Portuguese creation

32

Confit Cod, Corn Bread Crust and Sausage Gratin, Sun-Dried Tomato

Traditional cured codfish under corn bread crust and sausage gratin from Mirandela, with home dried tomatoes from our urban garden

24

Grilled Octopus, Chorizo, Potato Terrine, Black Garlic Cream

Octopus from the Algarve coast garnished with chorizo brunoise from Beira Alta, served with a compelling oven roasted potato terrine

28

Cataplana Seafood Stew

Fish and shellfish stew cooked in the traditional cataplana pan, which enhances the best flavors of the fish

29

Baked Seabass in Black Salt Crust (serves 2)

A distinctive classic using a centuries old cooking method, with the texture elevated by the black salt crust allowing an amazing concentration of all the juices and spices

70

SIDES

Mesclun, mixed erbs & salad leaves

4

Mixed Vegetables, burnt butter

4

Carolino Rice, roasted tomato, coriande

4

Potatoes, sautéed & spicy

4

Fava bean Stew, chorizo tomato

5

ALLERGENS

Gluten

Nuts

Milk

Eggs

Peanuts

Soybeans

Celery

Mustard

Sesame Seeds

Fish

Molluscs

Crustaceans

Sulphites

Lupin

All prices are in Euros, VAT Included at the current rate

Allergen information is available for consultation. If you have food allergy or intolerance, please inform our team in advance.

No dish, food product or beverage, including the couvert, can be charged if not ordered or consumed.