

TAPISCO

TAPAS PETISCOS VERMUTES

PORTO

Rua Mouzinho da Silveira, n° 165 | 4050-421
+351 222 080 783

LISBOA

Rua D. Pedro V, n° 81 | 1250-093
+351 213 420 681

Highlighted in
Guia MICHELIN 2019

EVERY DAY

12h00-00h00

OTHER RESTAURANTS

HENRIQUE SÁ PESSOA

ALMA

Fine dining restaurant distinguished with two Michelin Stars.
Author's cuisine served informally in a sophisticated atmosphere.

TUE. TO SUN. 12:30P.M. TO 15:30P.M. / 7P.M. TO 11P.M.

Rua Anchieta, n° 15, Chiado, 1200-023 Lisboa
+351 213 470 650
almalisboa.pt | @henriquesapessoa

CAIS DA PEDRA

Signature cuisine burgers combined with premium cocktails
and a privileged view over Tejo River, a place for relaxed dining.

MON. - THU. | SUN. AND HOLIDAYS 12A.M. - 12P.M.
FRI. | SAT. | HOLIDAY'S EVE 12A.M. - 02A.M.

Avenida Infante Dom Henrique Cais da Pedra,
Armazém B Loja 9, 1900-264, Lisboa
218 871 651
caisdapedra.pt | @caisdapedra.pt

BALCÃO

The tribute to national cuisine traditional flavors, inspired
by the comfortable atmosphere of Portuguese taverns.

SUN. - THU. 10A.M. - 10P.M.
FRI. - SAT. 10A.M - 01A.M.

El Corte Inglés Lisboa
Av. António Augusto de Aguiar 31
7. Piso - 1069-413, Lisboa
21 371 1700

HENRIQUE SÁ PESSOA

M. RIBEIRA

A signature corner with flavors from all over the
world, served in an informal atmosphere.

SUN. - WED. 12A.M. - 12P.M.
THU. - SAT. 12A.M. - 02A.M.

Mercado da Ribeira
Avenida 24 de Julho, 1200-479, Lisboa
213 951 274

MAIN MENU

Marinated Olives 1,5 Tomato Bread 3

TAPISCOS

Tomato Bread with Jamón Ibérico de <i>Bellota</i> 9	<i>La Bomba do Porto</i> 8
Octopus Salad with vinaigrette and smoked paprika 13	<i>Jamón Ibérico</i> croquettes 5
Marinated Salt Cod 11	<i>Patatas Bravas</i> 7
Tuna Tartar with avocado and wasabi roes 17	Fry Cuttlefish <i>Prego</i> with coriander and lime mayonnaise 12
Jamón Ibérico de <i>Bellota</i> 17	Prawns al <i>Ajillo</i> 16
Iberian Cheese Board 13	“ <i>Bulhão Pato</i> ” Clams 18
Iberian Charcuterie Board 14	

EGGS

<i>Tortilla de Patata</i> 7
<i>Scrambled Eggs</i> with <i>Alheira de Caça</i> (meat sausage) 8
Fried Eggs with potatoes and <i>Paletilla Ibérica</i> 13
Fried Eggs with potatoes and <i>Morcilla Ibérica</i> 12
Salted Cod “ <i>À Brás</i> ” with confit egg yolk 15

COALS

Grilled Scarlet Shrimp with alioli and tomato salad 29
Grilled Octopus “ <i>Lagareiro</i> ” with roasted small potatoes 18
Iberian Pork <i>Preso</i> 200gr 22
<i>Minhota</i> Galician Chop 300/400gr 23
Entrecote 200gr 20
Grilled Vegetables with <i>salsa Romesco</i> 7

POTS & PANS

2 pax
<i>Squid Ink Paella</i> with prawns, cuttlefish and <i>alioli</i> 29
Prawns “ <i>Açorda</i> ” 20
Codfish Rice with tomato and coriander 19
Porto Style Guts 17

DESSERTS

<i>Crema Catalana</i> 6
Dark Chocolate mousse with olive oil and fleur de sel 6
Portuguese Almond Cake with tangerine sorbet 6
Strawberries with olive oil cake and Port Wine <i>Sabayon</i> 6
Lemon Sorbet with Vermouth foam 5