

# 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

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## 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

<b>Tomato Bread</b> with Jamón Ibérico de <i>Bellota</i> 12	<b>La Bomba do Porto</b> 8
<b>Octopus Salad</b> with vinaigrette and smoked paprika 16	<b>Jamón Ibérico Croquettes</b> 5
<b>Fish Roe Salad</b> with bel pepper vinaigrette and quail eggs 14	<b>Patatas Bravas</b> 7
<b>Marinated Salt Cod</b> 12	<b>Tempura Cuttlefish Sandwich</b> with coriander and lime mayonnaise 12
<b>Tuna Tartar</b> with avocado and wasabi roes 17	<b>Prawns al Ajillo</b> 16
<b>Jamón Ibérico de Bellota</b> 18	<b>“Bulhão Pato” Clams</b> 18
<b>Iberian Cheese Board</b> 13	
<b>Iberian Charcuterie Board</b> 14	

## EGGS

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

## COALS

<b>Grilled Scarlet Shrimp</b> with alioli and rice or tomato salad 37
<b>Grilled Octopus “Lagareiro”</b> with roasted small potatoes 21
<b>Duck Breast</b> with celeriac purée, cabbage and bacon 19
<b>Iberian Pork Presa</b> 200gr 24
<b>Entrecote</b> 200gr 20
<b>Grilled Vegetables</b> with <i>salsa Romesco</i> 7

## POTS &amp; PANS

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

## DESSERTS

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