

TAPISCO

TAPAS PETISCOS VERMUTES

LISBOA

Rua D. Pedro V, nº 81 | 1250-093
+351 213 420 681

Highlighted in
Guia MICHELIN 2019

PORTO

Rua Mouzinho da Silveira, nº 165 | 4050-421
+351 222 080 783

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, nº 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

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| Tomato Bread with <i>Jamón Ibérico de Bellota</i> 9 | <i>La Bomba de Lisboa</i> 8 |
| Octopus Salad with vinaigrette and smoked paprika 13 | <i>Jamón Ibérico</i> croquettes 5 |
| Marinated Salt Cod with tomato and red onion pickle 11 | <i>Patatas Bravas</i> 7 |
| Tuna Tartar with avocado and wasabi “eggs” 17 | Cuttlefish Tempura with coriander and lime mayonnaise 13 |
| <i>Jamón Ibérico de Bellota</i> 17 | Prawns <i>al Ajillo</i> 16 |
| Iberian Cheese Board 13 | “Bulhão Pato” Clams 18 |
| Iberian Charcuterie Board 14 | |

EGGS

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

GRILL

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| Grilled Scarlet Shrimp with alioli and tomato salad 29 |
| Salted Cod “Lagareiro” with baby potatoes and garlic oil 18 |
| Iberian Pork Presa 200gr 22 |
| Entrecote 200gr 20 |
| Grilled Vegetables with <i>salsa Romesco</i> 7 |

POTS & PANS

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| 2 pax |
| Squid Ink <i>Paella</i> with prawns, cuttlefish and <i>alioli</i> 29 |
| Prawns “Açorda” 20 |
| Braised green peas with chorizo and slow cooked egg 17 |
| Codfish Rice with tomato and coriander 19 |

DESSERTS

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| <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 |