

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

Tomato Bread with *Jamón Ibérico de Bellota* 12

Octopus Salad with vinaigrette and smoked paprika 16

Fish Roe Salad with bell pepper vinaigrette and quail eggs 14

Marinated Salt Cod 12

Tuna Tartar with avocado and wasabi "eggs" 17

Jamón Ibérico de Bellota 18

Iberian Cheese Board 13

Iberian Charcuterie Board 14

La Bomba de Lisboa 8*Jamón Ibérico Croquettes* 5*Patatas Bravas* 7Cuttlefish Tempura
with coriander and lime mayonnaise 13Prawns *al Ajillo* 16

"Bulhão Pato" Clams 18

EGGS

Tortilla de Patata 7

Scrambled Eggs

with *Alheira de Caça* (meat sausage) 8

Fried Eggs

with potatoes and *Paletilla Ibérica* 13

Fried Eggs

Fried Eggs with potatoes and *Morcilla Ibérica* (cured blood sausage) 12

Salted Cod "À Brás"

with confit egg yolk 15

GRILL

Grilled Scarlet Shrimp

with alioli and rice or tomato salad 37

Salted Cod "Lagareiro"

with baby potatoes and garlic oil 19

Duck Breast

with celeriac purée, cabbage and bacon 19

Iberian Pork Presa 200gr 24

Entrecote 200gr 20

Grilled Vegetables

with *salsa Romesco* 7

POTS & PANS

2 pax

Squid Ink *Paella*with prawns, cuttlefish and *alioli* 29

Prawns "Açorda" 20

Braised Green Peas

with chorizo and slow cooked egg 17

Octopus Rice

with tomato and coriander 19

DESSERTS

Crema Catalana 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 *Sabayon* 6

Lemon Sorbet with Vermouth foam 5