

TAPISCO

TAPAS PETISCOS VERMUTES

LISBOA

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

OTHER RESTAURANTS

HENRIQUE SÁ PESSOA

ALMA

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

Rua Anchieta, nº 15, Chiado, 1200-023 Lisboa
+351 213 470 650
almalisboa.pt | @henriquesapessoa

BALCÃO

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

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.

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

MAIN MENU

Bread with chef's olive oil 2

Marinated Olives 2

Anchovy dip 6

Tomato Bread 3,5

TAPISCOS

COLD

Tomato Bread with *Jamón Ibérico de Bellota*

16

Octopus Salad with vinaigrette and smoked paprika

20

Marinated fish with lime, seaweed and Aljezur sweet potato

23

Marinated Salt Cod

16

Tuna Tartar with avocado and wasabi roes

21

Jamón Ibérico de Bellota

21,5

Iberian Cheese and Charcuterie Board

18

HOT

La Bomba de Lisboa

12

Jamón Ibérico Croquettes

7

Patatas Bravas

10

Peixinhos da Horta

fried breaded green beans with tartare sauce

6

Cuttlefish Tempura

with coriander and lime mayonnaise

21

Prawns al *Ajillo*

20

"Bulhão Pato" Clams

22,5

EGGS

Tomato Soup with poached egg and croutons

6

Tortilla de Patata with Iberian *Paletilla*

12

Huevos Rotos with Iberian *Paletilla*

onion and red pepper sofrito

17

COD

Salted Cod "à Brás" with confit egg yolk

21

Salted Cod "à Gomes de Sá" with quail eggs

21

Salted Cod "à Lagareiro"

with baby potatoes and garlic oil

23

COALS

Grilled Scarlet Shrimp with alioli and rice or tomato salad

48

Duck Breast with celery purée, cabbage and bacon

23

Iberian Pork Presa 200gr

29

Entrecote 200gr

25

Grilled Vegetables with *salsa Romesco*

12

POTS & PANS

2PAX

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

35

Prawns "Açorda"

25

Mushroom Rice and cheese from the Azores

17

Octopus Rice with tomato and coriander

25

DESSERTS

Crema Catalana

7

Dark Chocolate Mousse with olive oil and fleur de sel

7

Portuguese Almond Cake with tangerine sorbet

7

Strawberries with Olive Oil Cake and Port Wine *Sabayon*

7

Lemon Sorbet with Vermouth foam

6