

MAIN MENU

Bread with chef's olive oil 2,5

Marinated Olives 2

Tomato Bread 3,5

TAPISCOS

COLD

Tomato Bread, *Jamón Ibérico de Bellota*

17

Octopus Salad, vinaigrette, smoked paprika

21

Marinated fish, lime, seaweed, Aljezur sweet potatoes

23

Tuna Tartar, avocado, wasabi "eggs"

23

Jamón Ibérico de Bellota

25

HOT

La Bomba de Lisboa

13

Jamón Ibérico Croquettes

9

Patatas Bravas

11

Mushroom "Pica-pau", straw potatoes, pickles

19

Cuttlefish Tempura, coriander mayonnaise, lime

23

Prawns al *Ajillo*

21

Spanish-style mussels

19

EGGS

Tomato Soup, poached egg, croutons

8

Tortilla de Patata, Iberian *Paletilla*

13

Huevos Rotos

Fried Eggs with potatoes, Iberian *paletilla*,
onion sofrito, bell pepper

19

COD

Salted Cod "à Brás", confit egg yolk

23

Salted Cod "à Gomes de Sá", quail eggs

23

Roasted Cod, tomato crumbs

25

GRILL

Duck rice, black pork sausage, parsley alioli

29

Iberian Pork Presa 200gr

30

Entrecote 200gr

31

Grilled Vegetables, *salsa Romesco*

15

POTS & PANS

Squid Ink Paella, prawns, cuttlefish, alioli

39

Grouper stew, prawns, coriander

29

Mushroom Rice, cheese from the Azores

19

Seafood rice, prawns, scallops, mussels

33

DESSERTS

Sericaia, Elvas plum, lemon sorbet

8

Dark Chocolate mousse, olive oil, fleur de sel

8

Caramel Port Flan, tangerine sorbet

8

Sweet rice, caramelised apple, cinnamon ice cream

8