

MENU

RESTAURANT

Lunch from 12:00 to 15:00 • Diner from 19:30 à 22:30

FROM THE GRILL

35.00
for 2 persons
Striploin Steak
•
Chicken Thigh
•
Game Alheira
•
Sunny Side Up Eggs
•
Vegetables
•
Potato Sauté

SOUP

Couvert ————— 1.20
Soup of the Day ————— 2.20
Our Caldo Verde ————— 4.00

TO NIBBLE

Spicy Shrimp with Ginger and Chilli 7.50
Cured Salmon Carpaccio , Green Apple, and Fennel 6.50
Salt Cod and Bell Pepper Gravel Salad 6.50
Salt Cod Fried Cakes with Olive Mayo 5.00
Meat Croquettes with Aioli 5.00
Houmus, Chickpea Crisps and Fried Onion 5.00

SIDE DISHES

Basmati Rice ————— 2.00
Punched Potatoes ————— 2.00
French Fries ————— 2.00
Potato Purée ————— 3.00
Turnip Greens and Black Eyed Peas Mash ————— 4.00
Vegetables of the Day ————— 3.00
Cherry and Greens Salad ————— 2.00
Sunny Side Up Egg ————— 1.50

FISH

SHRIMP

Shrimp Risotto with Coriander 15.50
Spicy Shrimp Pasta, Ginger and Chilli 13.50

Sea Bass, Potato Purée, Pok Choy, Seafood Sauce — 15.00
Roast Octopus, Punched Potatoes, Spinach — 18.00
Grilled Squid with Mild Vegetable Curry — 12.50
Salt Cod Brás Style with Fresh Spinach — 14.50
Salt Cod with Spinach and Cream — 11.50
Grilled Salmon Skewers with Wok Vegetables — 13.50

MEAT

Grilled Alheira, Punched Potatoes and Spinach — 12.00
Duck Rice au Gratin — 11.50

STEAK

Striploin Steak 350g 19.00
choose your option
• Chimichurri - Potato Sauté, Spinach, Chimichurri Sauce
• Mirandês - Potato Sauté, Spinach, Mirandês Sauce
Rump Steak 140g 14.00
choose your option
• Bifezinho - au Gratin, Francesinha Sauce, French Fries
• Prego - Sunny Side Egg, Spinach and French Fries

CHICKEN

Chicken Curry with Basmati Rice 12.00
Grilled Chicken Breast with Mustard-Tarragon Sauce 12.00

PORK

Roast Pork, Mustard Sauce, Punched Potatoes — 11.50
Roast Pork, Greens and Black-Eyed Peas Migas — 11.50

VEAL

Bolognese — 11.50
Melting Veal Cheek 12h with Parmesan Risotto — 15.00
Veal with Stroganoff Sauce, Potato Puree — 13.50

15 jul 2021 • Prices in €, all taxes included. Prices May change without prior notice.

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RESTAURANT

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LIGHT

SALADS

Spicy Shrimp, Spinach and Mango	12.50
Gravlax Salmon with Shallot-Fennel Mayo lettuce, orange, croutons	11.50
Chicken with Caesar Sauce iceberg, croutons, bacon and parmesan cheese	10.50
Pear Confit and Caramelized Chèvre (v) greens, walnuts, croutons, bell pepper jam	11.50

VEGETARIANS

Pear Confit and Caramelized Chèvre Salad (v)	11.50
Pasta with Asparagus, Goat Cheese and Scrambled Egg (v)	10.50
Pasta with Cherry, Tomato Sauce and Parmesan (v)	9.50
Scrambled Eggs with Green Asparagus (v)	8.50

EGGS

with fresh salad or french fries	
Scrambled Eggs with Shrimp	9.50
Scrambled Eggs with Green Asparagus (v)	8.50

BRUNCH

available at sat, sun and holidays
from 11h30 a.m. to 4h p.m.

Brunch Granola	15.00
granola with yogurt & fruit • croissant • toast • orange juice • hot drink: latte or cappuccino or tea	
Brunch Eggs	15.00
vegetables soup • scrambled eggd, roast tomato & season veggies • scone+mascarpone+jam • drink: mimosa or fresh squeezed fruit juice • espresso	
Brunch da Chef	17.50
Chef LP suggestion of the day • croissant • fruit salad • drink: mimosa or sumo natural • café	
Brunch Inglês	17.50
salsicha bbq, tomate, feijão e ovo • croissant • bebida: mimosa fresh squeezed fruit juice • 1 ice cream ball • espresso	
add vegetables soup	2.20
extra drink (glass)	2.50

SPECIALS IN BREAD

BURGERS

Salmon Nordic	80g	7.50
iceberg • red onion • cucumber • fennel mayo • potato chips		
Salmon Nordic	150g	9.50
iceberg • red onion • cucumber • fennel mayo • potato chips		
Chicken Caesar	80g	7.50
iceberg • bacon • cheddar • caesar sauce • french fries		
Chicken Caesar	150g	9.50
iceberg • bacon • cheddar • caesar sauce • french fries		
Beef bb	80g	7.50
mushrooms • spinach • aioli • french fries		
Beef bb	150g	9.50
mushrooms • spinach • aioli • french fries		

BURGUESINHAS

Toasted Muffin, Choice of Meat, Linguica, Cheese,
Sunny Side-Up Egg, Francesinha Sauce and Fries
choose 1

Burguesinha Chicken 8.50
chicken patty and bacon

Burguesinha Beef 8.50
beef patty and lingwiza

FRANCESINHAS

Toasted Loaf, Meats of your Choice, Egg,
Special Sauce, Cheese and Fries

Francesinha Classic 12.00
rumpsteak, lingwiza, ham, fresh sausage and fried egg

Add French Fries	2.00
Add Potato Chips	2.00
Add Sunny Side Up Egg	1.50
Add Francesinha Sauce Extra	1.50

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MENU

COFFEE SHOPP

8:30 to 12:00 • 15:00 to 19:30

MENUS

FIBER 7.00

Bowl of Granola, Yogurt & Fruit
+1 drink
Latte • Cappuccino • Tea • Lemonada • Herbal Tea

CLASSIC 4.00

choose 1 drink
Latte • Cappuccino • Lemonade • Herbal Tea • Tea
choose 2 options served with butter:
Duo of Buns • 1 Milk Bread
• 1 VIENNOISERIE

CONTINENTAL 6.00

CLASSIC + Fuit Salad

TEA TIME 5.00

Kusmi Tea + choose 1 from
Scones with Jam + Butter / Mascarpone •
CAKES FOR 1 • TARTELETTES

Add-On Orange Juice (25cl)	3.00
Add-On Artisanal Jam bb (30g)	1.00
Add-On Butter (10g)	0.30
Add-On Chia Verrine with Red Fruit	3.50

VIENNOISERIE

Rice Muffin • Nata • Croissant Brioche • Scone	1.10
Croissant • Yami	1.50
Croissant Almond	1.80
Pain au Chocolate • Pão de Deus (muffin cocunut)	2.00
Brioche Blueberry • Palmier	2.00
Tarte Fine Apple • Jesuita	2.00

BRKFT SANDWICHES

Milk Bread with Cheese Ham H&C	1.40
Bun with Cheese Ham H&C	1.80
Butter Toast	1.80
H&C Toast	2.80
Croissant Brioche with Butter	1.30
Croissant Brioche with Cheese Ham H&C	2.10
Croissant with Butter	1.80
Croissant with Cheese Ham H&C	2.50

EGGS

Scrambled Eggs Plain (v) 6.00
Scrambled Eggs with Cheese • Ham • H&C 8.00

SAVOURY

Salt Cod Cake 1.20 • Samoza 1.20 • Meat Croquette 1.20
Pie shrimp • beef • chicken • vegetables • spinach 1.80

CAKES FOR 1

Banoffy chocolat sable, salted caramel	3.50
banana mousse, banana jam, white chocolate with vanilla	
Chocolate Cake bb chocolate cake, no flour	3.50
Cheese Cake RF crumble, yogurt mousse, red fruit	3.50
Folhadissimo crunchy puff pastry, praline hazelnut cream	3.50
Damask soft nuts biscuit, apricot mousse, litchie cream	4.50
Ipanema mango-passion fruit cream and mousse	3.50
almond-pistachio financier	
Kloud soft and light japanese style cheese cake	3.50
Honeymoon genoise biscuit, chantilly, chocolate ganache	3.50
Miss Pipoka sablé breton, pop-corn caramel,	3.50
vanilla-chocolate mousse, chocolate glaze, caramelized pop-corn	
Panacota Tropical coconut panacotta, pineapple & mint	3.50
Paradis hazelnut dacquoise, white choco and hazelnut praliné,	3.50
white choco ganache, mousse tonka, fig cream, white choc glaze	
Temptation almond+cacao biscuit, praline,	3.50
black chocolate ganache, raspberry cream, black chocolate glaze	
Tiramisu hazelnut biscuit, cocoa, coffee, mascarpone, cointreau	3.50
Tropik chocolate sable, raspberry jam, passion fruit curd	3.50
cocoa biscuit, white choco+passion fruit ganache	
Variations chocolate +almond biscuit, praliné crispy	3.50
black chocolate ganache, chocolate mousse, chocolate glaze	

TARTELETTES

Raspberry • Fresh Fruit 3.50
Lemon Meringue • Lemon • Passion Fruit 3.50
Almond-Orange • Apple Crumble • Xoco-Raspberry 3.50

DRINKS

outdoor service charge 0.20€ per unit	
Espresso	1.00
Decaff	1.10
Latte Double • Cappuccino • Mocha	2.00
Chocolate Milk	2.50
Milk Shake raspberry • mango • chocolate • stawberry	3.00
Herbal Teas camomile • melissa • red fruit • linden	2.00
Kusmi Black Tea earl grey • english breakfast	2.60
Kusmi Green ginger-lemon • jasmine • mint	2.60
Kusmi White Tea pai mu tan	2.60
Kusmi Wellbeing detox • rooibos	2.60
Lemonade Natural (25cl)	2.50
Fruit Juice (25cl)	3.00

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MENU

DESSERTS

from 12:30 to 21:00

CHOCOLATE

Chocolate Mousse Verrine	3.50
bb Chocolate Cake	3.50
Folhadissimo Praliné	3.50
Chocolate Variations	3.50
Chcocolate Raspberry Temptation	3.50

CLASSICS

Leite Creme Verrine with Caramel	3.50
Honeymoon	3.50
Kloud and Artisanal Jam	4.50

TARTELETES

Almond-Orange	3.50
Apple Crumble	3.50
Raspberry	3.50
Fresh Fruit	3.50
Lemon	3.50
Lemon Meringue	3.50
Passion Fruit	3.50
Xoco-Raspberry	3.50

TREATS

Banoffy (banana, vanilla, white ch., black ch, caramel)	3.50
Chia Pudding with Ref Frut	3.50
Damask (apricot, litchie, almond, wallnuts)	4.50
Ipanema (almond, passion fruit & mango)	3.50
Miss Pipoka (sablé breton, pop-corn caramel, chocolate)	3.50
Panacotta Tropical (panacotta, coconut, pineapple)	3.50
Paradis (fig, Porto, tonka, hazelnut, white chocolate)	3.50
Red Fruit Cheese Cake (yougurt, red fruit)	3.50
Tiramisu (cocoa, coffee, mascarpone, cointreau)	3.50
Tropik (passion fruit, raspberry, chocolate)	3.50

ICE CREAMS

IN BOWL

4.50

2 ice cream boal (g) or sorbet (s) your choice
with cookie or topping of the day

(i) Vanilla • (i) Chocolate
(s) Raspberry • (s) Passion Fruit

FRUIT

Fruit salad Verrine 3.50

KUSMI TEA

BLACK

English Breakfast Bio 2.60
black tea from Ceylon and Assam. High in caffeine.

Earl Grey Bio 2.60
black tea from China. Bergamota flavours. High in caffeine.

Red Fruit Bio 2.60
black tea from China. Red fruit flavours. High in caffeine.

GREEN

Ginger-Lemon Bio 2.60
green tea from China with ginger-lemon aromas. Low in caffeine-

Jasmine Bio 2.60
green tea from China with jasmine flavours. Low in caffeine.

Mint Nanah Bio 2.60
green tea with mint. Low in caffeine.

WHITE

Pai Mu Tan Bio 2.60
white tea from China with peony flavours. Low in caffeine.

WELLBEING

Detox Bio 2.60
green tea from China, mate and citronelle. Low in caffeine.

Rooibos Bio 2.60
red tea from South Africa. Without caffeine.

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DRINKS

outdoor service + 0.20€/unit

WINE

SAPRKLING • CHAMPANHE

Kompassus Blanc 2016 ———— 12,5cl 3.70 | 75cl 18.50
Bairrada • Light and Fresh

WHITE

António Futuro 2019 ———— 15cl 2.70 | 75cl 13.50
Vinhos Verdes • Arinto • Light and Fresh

Morphosis 2017 ———— 15cl 3.50 | 75cl 17.50
Douro • Viosinho, Verdelho Blend • Full-Bodied

Contacto 2020 ———— 75cl 19.50
Vinhos Verdes • Alvarinho • Light and Fresh

Aventura 2019 ———— 75cl 19.50
Alentejo • Vinhas Velhas • Light and Fresh

Vinha Grande 2019 ———— 75cl 20.50
Douro • Viosinho, Arinto Blend • Full-Bodied

Redoma 2018 ———— 75cl 26.00
Douro • Rabigato, Codega Blend • Structured and Complex

Quinta dos Carvalhais 2018 ———— 75cl 28.00
Dão • Encruzado • Full-Bodied

ROZE

Lua Cheia 2019 ———— 15cl 2.90 | 75cl 14.50
Douro • Vinhas Velhas • Light and Fresh

Redoma 2019 ———— 75cl 19.50
Douro • Tinta Amarela, Touriga Franca • Full-Bodied

RED

Dão Rótulo 2018 ———— 15cl 3.10 | 75cl 15.50
Dão • Touriga Nacional • Light and Fresh

Morphosis 2017 ———— 15cl 3.90 | 75cl 19.50
Douro • Field Blend Vineyards +50 Years • Full-Bodied

Praza de Roriz 2017 ———— 75cl 19.50
Douro • Touriga Nacional, Touriga Franca • Full-Bodied

Vinha Grande 2017 ———— 75cl 20.50
Douro • Touriga Franco, Touriga Nacional • Full-Bodied

Reynolds Grande Reserva 2012 ———— 75cl 35.00
Alentejo • Alic. Bous, Trincadeira • Structured and Complex

Redoma 2018 ———— 75cl 37.00
Douro • T. Franca, Tinta Amarela • Structured and Complex

Quinta da Leda 2016 ———— 75cl 53.00
Douro • T. Franca, T. Nacional • Structured and Complex

BEER

Cerveja Super Bock • Fino ———— 20cl 2.00

Cerveja Super Bock • Principe ———— 30cl 2.50

Cerveja Super Bock • Caneca ———— 50cl 4.50

Cerveja Super Bock Original ———— 33cl 2.50

Cerveja Super Bock Stout ———— 33cl 2.50

Cerveja Super Bock Sem Alcool ———— 33cl 2.50

Coruja IPA India Pale Ale ———— 33cl 3.00

Coruja American Amber Lager ———— 33cl 3.00

Duvel ———— 33cl 5.50
natural, dry & crispy, citric

Chimay Red ———— 33cl 5.50
coppery, fruity, sweet flavour

SANGRIA

Sangria Sparkling 35cl 6.50 | 1lt 18.00

Sangria White 35cl 6.00 | 1lt 16.00

Sangria Roze 35cl 6.00 | 1lt 16.00

Sangria Red 35cl 6.00 | 1lt 16.00

OTHERS

Still Water Vitalis 37,5cl 1.80 | 75cl 3.00

Tap Water 75 cl 0.80

Water "Água das Pedras" 25cl 1.60 | 75cl 3.00

Water "Água das Pedras Flavors" 25cl 2.00

Tonic Water 25cl 2.00

Fruit Juice 25cl 3.00

Lemonade 25cl 2.50

Coca-Cola 33cl 2.00

Coca-Cola Zero 33cl 2.00

Iced Tea 33cl 2.00

Summersby Apple 33cl 2.90

Summersby Red Fruit 33cl 2.90

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MOCKTAILS

Cinderella 6.50
orange • pineapple • strawberry syrup • pedras red fruit flavoured water

Shirley Temple 5.00
grenadine syrup • sprite • ginger ale • cherry maraschino

COCKTAILS

GIN

Bulldog 10.00
tonic water • blackberries • black pepper

Citadelle Original 10.00
tonic water • lemon • lime • juniper

Martin Miller's 10.00
tonic water • lemon zestes • juniper

DRINKS

Aperol Spritz 7.50
aperol • sparkling wine • sparkling water • orange

Campari Tonic 7.50
campari • tonic water • lime

Honey 8.50
jack daniels honey • lime • honey • ginger ale

Moscow Mule 8.50
vodka stolichnaya • lime juice • mint • fever tree ginger beer

Summer Passion 8.50
rum plantation 3 stars • passion fruit syrup • lime • passion fruit • egg white

Watermelon 8.50
vodka stolichnaya • watermelon syrup • lime • roze sparkling wine

PORTO

Porto Tónico 7.00
Porto • light • complex fruits • citrus

SANGRIA

Sangria Sparkling 35cl 6.50 | 1lt 18.00

Sangria White 35cl 6.00 | 1lt 16.00

Sangria Roze 35cl 6.00 | 1lt 16.00

Sangria Red 35cl 6.00 | 1lt 16.00

APERITIF • DIGESTIF

Porto Dry White (6cl) 4.50

Porto LBV (6cl) 7.00

Porto 10 Years Tawny (6cl) 7.00

Old Portuguese Brandy (6cl) 7.00

Whisky Jack Daniel's Gentleman Jack (6cl) 8.00

COFFEE SHOP

Espresso 1.00

Decaff 1.10

Latte 1.30

Capuccino 2.00

Mocha 2.00

Chocolate Milk 2.50

Milk Shake raspberry • mango • chocolate • strawberry 3.00

Lemonade (25cl) 2.50

Fruit Juice (25cl) 3.00

Herbal Tea camomile • melissa • red fruit • linden 2.00

Black Tea Kusmi earl grey 2.60

Black Tea Kusmi english breakfast 2.60

White Tea Kusmi pai mu tan 2.60

Green Tea Kusmi mint 2.60

Green Tea Kusmi jasmine 2.60

Wellbeing Tea Kusmi detox 2.60

Wellbeing Tea Kusmi rooibos 2.60

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for 2 persons
Striploin Steak
•
Chicken Thigh
•
Game Alheira
•
Sunny Side Up Eggs
•
Vegetables
•
Potato Sauté

FISH

Salt Cod with Spinach and Cream 11.50

MEAT

Duck Rice au Gratin 11.50
Grilled Chicken Breast with Mustard Tarragon Sauce 12.00
Pasta Bolognese 10.50

LIGHT

SALADS

Spicy Shrimp, Spinach and Mango 12.50
Chicken with Caesar Sauce 10.50
Gravlax Salmon with Shallot-Fennel Mayo 11.50

VEGETARIANS

Pear Confit and Caramelized Chèvre Salad (v) 11.50
Pasta, Asparagus, Goat Cheese & Scrambled Egg (v) 11.50
Pasta with Cherry, Tomato & Parmesan (v) 9.50
Scrambled Eggs with Green Asparagus (v) 8.50

EGGS

with fresh salad or french fries
Scrambled Eggs with Shrimp 9.00
Scrambled Eggs with Green Asparagus (v) 8.50

SOUPS

Couvert 1.20
Soup of the Day (v) 2.20

HAPPY HOUR

Olives 1.50
Potato Chips 2.50
Salt Cod Fried Cakes with Olive Mayo 5.00
Chicken Nuggets with Sweet&Sour Sauce 8.50
Veal Croquettes with Aioli 5.00
Duo of Pies of Your Choice 3.00
Houmus, Chickpea Crisps and Fried Onion (v) 5.00

IN BREAD

SANDWICHES

Chicken, Tomato and Rocket Pesto 6.00
Salmon, Cucumber, Lettuce and Fennel-Shallot Mayo 6.50

BURGERS

Salmon Nordic 80g 7.50
iceberg • red onion • cucumber • fennel mayo • potato chips
Salmon Nordic 150g 9.50
iceberg • red onion • cucumber • fennel mayo • potato chips
Chicken Caesar 80g 7.50
iceberg • bacon • cheddar • caesar sauce • french fries
Chicken Caesar 150g 9.50
iceberg • bacon • cheddar • caesar sauce • french fries
Beef bb 80g 7.50
mushrooms • spinach • aioli • french fries
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mushrooms • spinach • aioli • french fries

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Sunny Side-Up Egg, Francesinha Sauce and Fries
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chicken patty and bacon

Burguesinha Beef 8.50
beef patty and lingwiza

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Toasted Loaf, Meats of your Choice, Egg,
Special Sauce, Cheese, Fries
Francesinha Classic 12.00
rumpsteak, lingwiza, ham, fresh sausage and fried egg

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