

starters

soup
4

bread
3

butter
1

olives
2

pâté
2

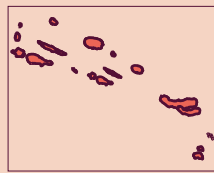
“chouriço à bombeiro”
flaming chouriço
aguardente

9

“bolinhos de bacalhau”
salt cod fritters
piri mayo

8

açores & madeira



porto e norte


“amêijoas à bulhão pato”
sautéed portuguese clams
white wine sauce

13

centro de
portugal

“gambas à guilho”
garlic butter shrimp
white wine & olive oil

8

“cogumelos à bulhão pato” 
sautéed fresh mushrooms
white wine sauce

6

lisb

alentejo

“sardinhas assadas”
grilled sardines
grilled bread, tomato & peppers

7

“empada de galinha”
chicken pie
chouriço & gravy

6

algarve

“tomatada de bacalhau”
salt cod in tomato sauce
chouriço, croutons & egg yolk

7

“polvo frito & salada de grão” 
fried octopus & chickpea salad
tomato & humous

12



Please speak to staff for any food allergy or intolerance queries.
A discretionary 10.5% service charge is applicable to bills
and is shared amongst all staff.


plant-based
alternative

mains

“francesinha”
porto sandwich in rich beer sauce
steak, sausage, ham, & cheese

16

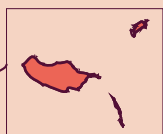
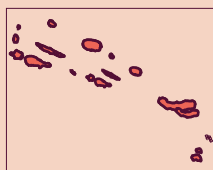
“bacalhau à lagareiro”
grilled salt cod
roast potatoes & seasonal vegetables

22

açores & madeira

“espetada madeirense”
beef skewer
flatbread, fries & salad

20




porto e norte

“arroz de marisco”
seafood rice casserole
brown crab, shrimp & mussels

22

centro de
portugal

“bacalhau com natas” 
creamy cod bake
potatoes, cheese & pastry

18

“peixe do dia”
catch of the day
sautéed vegetables & potatoes

17

lisboa

alentejo

“porco à alentejana”
pork with portuguese clams
fried potatoes & pickles

18

“bitoque à chefe”
seared steak with beer sauce
fries, rice, egg & salad

16

algarve

“bife grelhado”
grilled ribeye steak
fries & grilled gem lettuce

22

“frango à guia”
chargrilled corn-fed chicken
fries, tomato & onion salad

16

“cataplana algarvia” 
monkfish & chorizo stew
clams, shrimp & potatoes

19




plant-based
alternative