

ENTRADAS

STARTERS

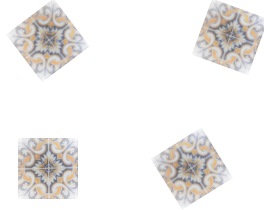
Sopa do dia 3.00
Soup of the day

Cesto de pão Alentejano 3.00
Rustic bread basket

Manteiga dos Açores 1.00
Azorian Butter

**Patê caseiro de atum,
delicias do mar, ou camarão** 2.00
Homeade tuna, seafood or shrimp pâté

Azeitonas marinadas 2.00
Mixed marinated Portuguese olives



Cogumelos à Bulhão Pato 5.00
Sautéed mushrooms in garlic, olive oil
& white wine sauce and rye bread {VE}

Ameijoas à Bulhão Pato (300gr) 7.00
Sautéed clams in garlic, olive oil
& white wine sauce

Salada de polvo fresco 8.00
Fresh cut octopus salad marinated
in white onion, peppers & olive oil

**Calamares fritos com limão
e molho tártaro (7)** 6.00
Fried calamari & homemade tartar sauce

Mexilhão à Cantinho (7) 7.00
Steamed mussels in garlic,
olive oil & white wine sauce

Chouriço assado na canoa 8.00
Grilled Portuguese chouriço
served on open flame

Gambas à Guilho (5) 6.00
Guilhos' garlic butter shrimp

**Bolinhos de bacalhau com
queijo da serra (4)** 5.00
salt cod fritters & serra cheese



Please speak to staff for any food allergy or intolerance queries
Discretionary 10% service charge is applicable to bills and is shared amongst all staff

PEIXE E MARISCO

SEAFOOD

Espetada de polvo e camarão com batata frita e salada 24.00

Tender octopus & shrimp skewer served with homemade fries & a light salad

Bacalhau com natas 14.00

Traditional creamy cod bake

Arroz de marisco 17.00

Seafood rice casserole cooked with fresh squid, mussels, shrimp & brown crab

Bacalhau à Minhota 19.00

Fried cod with fried potatoes, peppers & caramelised onions

Robalo grelhado com migas de pimento e legumes salteados 15.00

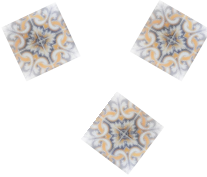
Grilled sea bass served with pepper migas & seasonal vegetables

Bacalhau à Brás 14.00

Braised salt cod with fried potato strips, caramelised onions & egg

Bacalhau grelhado à Lagareiro com batatas a murro 19.00

Chargrilled salt cod fish fillet in olive oil, served with garlicky roasted potatoes



VEGETAIS

VEGETABLE



Feijoada de abóbora e batata doce com arroz branco 14.00

Butternut squash, sweet potato and bean stew served with white rice {VE}

Tofulhau com natas 14.00

Creamy tofu & vegetable bake {VE}

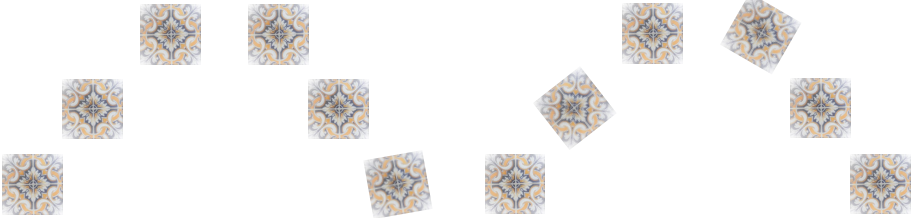
Francesinha de tofu frito com batatas fritas caseiras 14.00

Vegetarian francesinha, a baked sandwich filled with fried tofu, caramelised onions, peppers and mushrooms, topped with vegan cheese and a special sauce {VE}

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CARNE

MEAT



Francesinha com ovo e batata frita caseira 14.00

A baked sandwich containing; soft slices of bread, smoked sausage, ham, cheese, sirloin steak and special sauce

Espetada à Madeirense com milho, bolo do caco e salada 19.00

Madeiran beef skewers served with fried cornmeal, maderian bread & salad

Frango orgânico da Guia com batata frita caseira e salada Algarvia 14.00

Chargrilled corn-fed chicken served with homemade fries & an Algarvian tomato, onion & olive oil salad

Bife à Portuguesa com batata frita as rodelas e presunto (300gr) 19.00

'The Antiga', pan-seared sirloin steak laid on a bed of thinly sliced fried potatoes, topped with parma ham

Bitoque da vazia com batata frita caseira, arroz branco e ovo 15.00

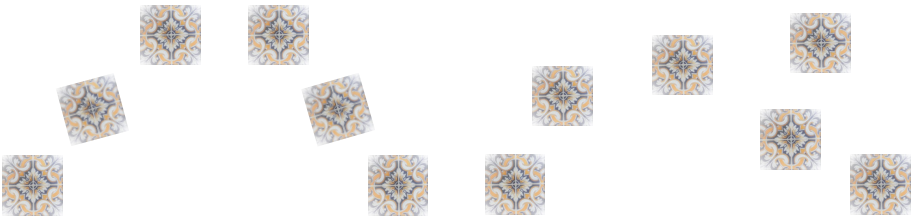
'The Lisbon', seared sirloin steak with homemade fries, white rice & a fried egg

Carne de porco à Alentejana 15.00

Marinated pork loin casserole served with cube potatoes & fresh clams

Cataplana Algarvia 18.00

Chicken & chouriço cataplana with clams, shrimp, onions & peppers



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CRIANÇA

CHILDREN (UP TO AGE 12)

Panadinhos de frango com batata frita e arroz 5.00

Pan-fried breaded chicken with homemade fries & white rice

Douradinhos com arroz, cenoura e brócolis 5.00

Cod fish fingers with white rice, carrot & broccoli

Mini frango à Brás 5.00

Chicken & potato strips mixed with onion & egg

Mini bitoque de porco com batata frita e arroz 5.00

Mini thin pork steak with homemade fries & white rice

SOBREMESAS

DESSERTS

Mousse de chocolate 4.00

Chocolate mousse

Bolo de bolacha 4.00

Biscuit cake

Pudim Molotov 4.00

Baked Meringue 'Molotov' Flan

Baba de camelo 4.00

Caramel mousse

Bolo brigadeiro 4.00

Brazilian chocolate fudge cake

Arroz Doce 4.00

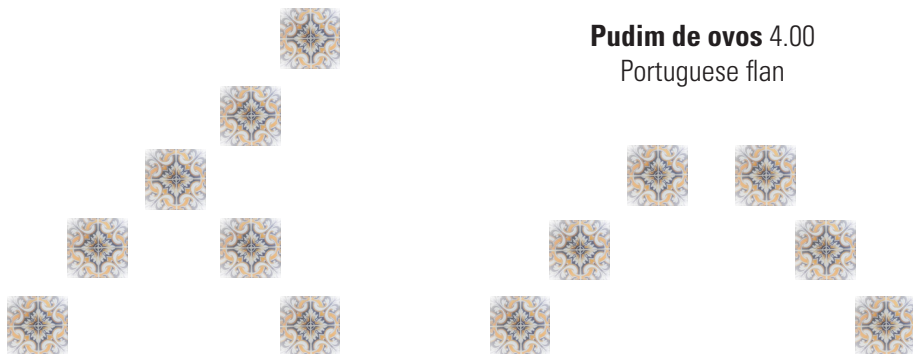
Rice Pudding {VE}

Serradura 4.00

'Sawdust', a double cream dessert with cookie powder

Pudim de ovos 4.00

Portuguese flan



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