

starters

soup
4

bread
3

butter
1

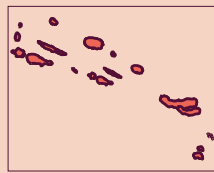
olives
2

pâté
2

“chouriço à bombeiro”
flaming chouriço
aguardente
10

“bolinhos de bacalhau”
salt cod fritters
piri mayo
6

açores & madeira



porto e norte

“amêijoas à bulhão pato”
sautéed clams
white wine sauce
9

centro de
portugal

“gambas à cantinho”
garlic butter shrimp
white wine & olive oil
8

“cogumelos à bulhão pato”
sautéed fresh mushrooms
white wine sauce
5



alentejo

“sardinhas assadas”
grilled sardines
grilled bread, tomato & peppers
6

“farinheira com ovo”
smoked sausage & egg
fried bread
4

algarve

“calamare frito”
fried calamari
lemon & tartar sauce
7



Please speak to staff for any food preferences 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

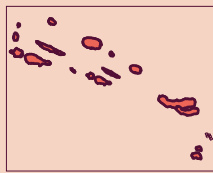
“bacalhau à gomes de sá”
salt cod casserole
potatoes & onions

18

açores & madeira

“espetada madeirense”
beef skewer
flatbread, fries & salad

19



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

16

“sardinhas assadas”
grilled sardines
peppers & boiled potatoes

14

“robalo grelhado” 
grilled sea bass
sautéed vegetables & potatoes

16

porto e norte

centro de
portugal

alentejo

algarve

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

19

“bacalhau com natas”
creamy cod bake
potatoes & cheese

18

“febras grelhadas” 
grilled pork steak
grilled pineapple & fries

15

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

17

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

16

“cataplana da horta” 
sausage & chickpea stew
peppers, aubergine & fries

16

“peixe do dia”
catch of the day
seasonal sides

15




plant-based
alternative