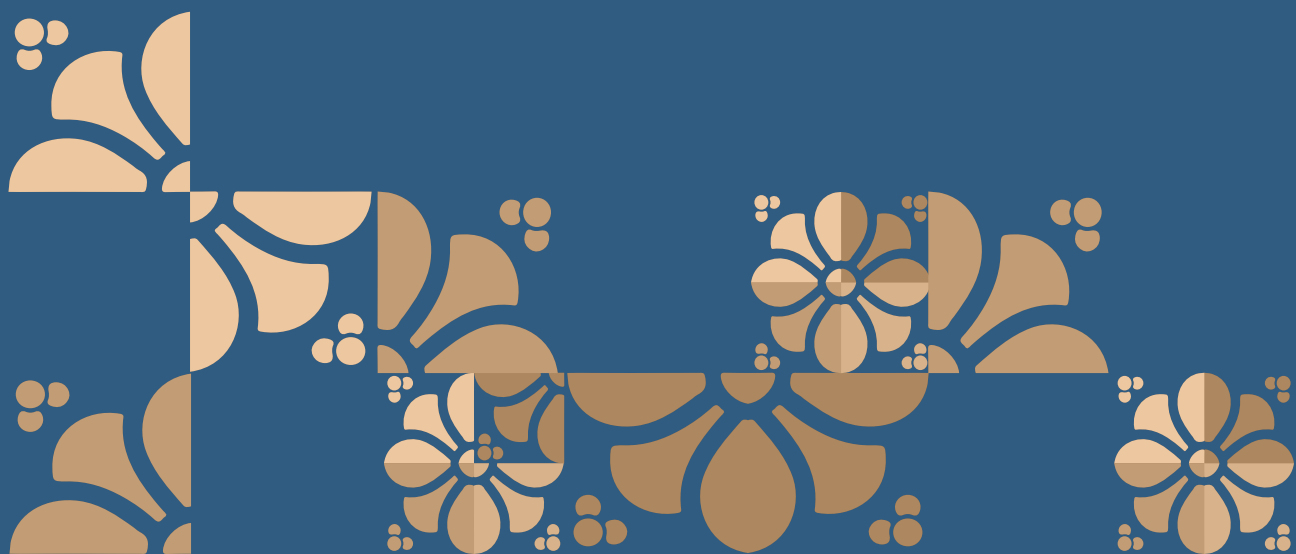


SUGESTÃO DO DIA



## 2ª FEIRA MONDAY

CHOCOS GRELHADOS COM MOLHO DE MANTEIGA E SALSA •♦• 13€  
COM BATATA A MURRO E SALADA MISTA  
GRILLED CUTTLIFISH WITH BUTTER SAUCE, POTATOES, MIXED SALAD

ESPETADA DE FRANGO E ANANÁS EM PAU DE LOUREIRO •♦• 12€  
COM ARROZ, BATATA FRITA E SALADA MISTA  
GRILLED CHICKEN WITH PINEAPPLE ON THE LAUREL STICK, RICE, FRIED POTATOES AND MIXED SALAD

## 3ª FEIRA TUESDAY

CARIL DE TAMBORIL E GAMBAS •♦• 13€  
COM ARROZ BRANCO  
MONKFISH AND PRAWN CURRY WITH WHITE RICE

MEDALHÕES DE PORCO GRELHADOS COM MELÃO E PRESUNTO •♦• 11€  
COM BATATA FRITA E ARROZ  
GRILLED PORK STEAK WITH MELON AND SMOKED HAM, FRIED POTATOES AND RICE

## 4ª FEIRA WEDNESDAY

PASTÉIS DE BACALHAU COM ARROZ DE FEIJÃO •♦• 11€  
COM SALADA MISTA  
DEEP FRIED CODFISH PATTIES, BEANS RICE, MIXED SALAD

ESPETADA MISTA •♦• 13€  
(LOMBINHO DE PORCO, LULAS E CAMARÃO)  
COM BATATA FRITA E SALADA MISTA  
GRILLED PORK, SQUID AND SHRIMPS ON THE STICK, FRIED POTATOES AND MIXED SALAD

## 5ª FEIRA THURSDAY

ARROZ DE POLVO E CAMARÃO •♦• 13€  
OCTOPUS AND SHRIMP WITH RICE

CARNE DE PORCO À ALENTEJANA •♦• 12€  
COM BATATA FRITA  
FRIED PORK WITH CLAMS, FRIED POTATOES

## 6ª FEIRA FRIDAY

ESPETADA DE CAÇÃO COM GAMBAS E BACON •♦• 12€  
COM BATATA A MURRO, SALADA DE COUVE E CENOURA  
SKEWERED PRAWNS AND BACON WITH DOGFISH WITH BAKED POTATOES, CARROTS AND CABBAGE SALAD

PICADINHO DE VITELA •♦• 12€  
COM BATATA FRITA E SALADA MISTA  
CHUNKS OF VEAL WITH FRIED POTATOES AND MIXED SALAD

## SÁBADO SATURDAY

ARROZ À PESCADOR •♦• 13€  
“CHERNE, CAÇÃO, BACALHAU, POLVO, AMÊJJOA, CAMARÃO”  
RICE FISHERMAN, " DOGFISH, GROUPE, COD, OCTOPUS, CLAMS, SHRIMP"

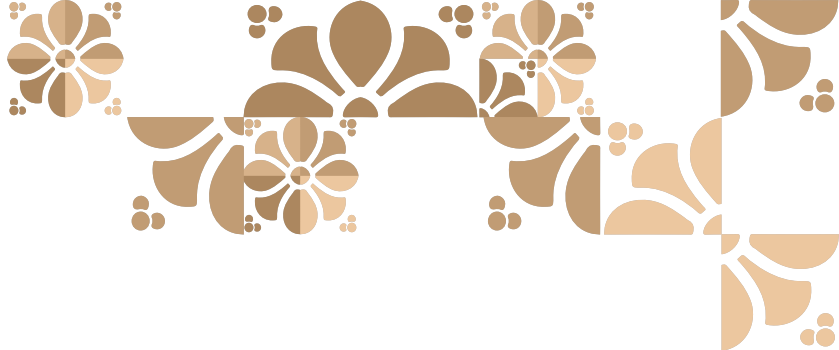
ARROZ DE PATO NO FORNO •♦• 12€  
COM SALADA MISTA  
SHREDDED DUCK WITH RICE TOASTED IN THE OVEN, MIXED SALAD

## DOMINGO SUNDAY

MASSADA DE CAÇÃO COM GAMBAS •♦• 13€  
PASTA WITH DOGFISH AND PRAWNS

RISOTTO DE VITELA BRAVA E COGUMELOS, QUEIJO DA ILHA SÃO JORGE •♦• 12€  
WILD VEAL AND MUSHROOM RISOTTO, ILHA DE SÃO JORGE CHEESE





.....  
**VINHOS RECOMENDADOS**  
*WINE SUGGESTIONS*  
.....

**VINHOS TINTOS // RED WINES**

MONTE DA RAVASQUEIRA SEL. 2018 [ALENTEJO] 0,75L.....	•♦• 14€ •♦•
ASSOBIO [DOURO] 0,75L.....	•♦• 15€ •♦•
FLOR CÔA RESERVA 2017 [DOURO] 0,75L.....	•♦• 15€ •♦•
VALLADO [DOURO] 0,75L.....	•♦• 16€ •♦•
PICA PICA 2014 [DÃO] 0,75L.....	•♦• 19€ •♦•

**VINHOS BRANCOS // WHITE WINES**

CONVENTO VILA [ALENTEJO] 0,75L.....	•♦• 10€ •♦•
EVEL [DOURO] 0,75L.....	•♦• 12€ •♦•
FLOR CÔA RESERVA 2018 [DOURO] 0,75L.....	•♦• 15€ •♦•
PLANALTO [DOURO] 0,75L.....	•♦• 16€ •♦•

**VINHO ROSÉ // ROSE WINE**

MATEUS ROSÉ SPARKLING.....	•♦• 14€ •♦•
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**TAÇA DE VINHO SELECIONADO // GLASS OF SELECTED WINE**

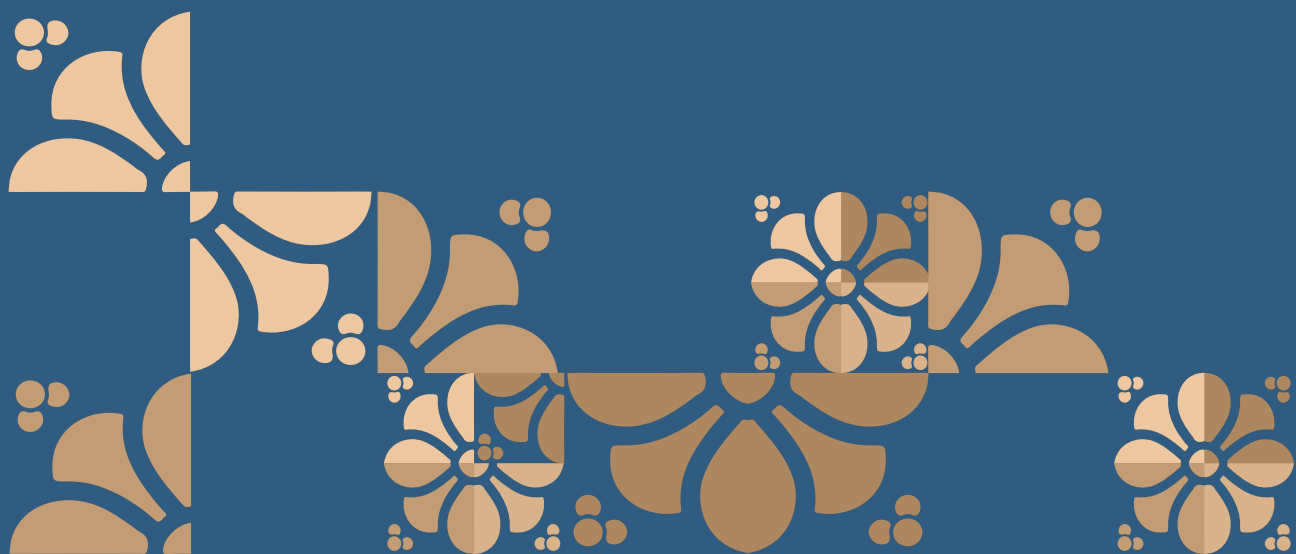
VINHO TINTO // RED WINE.....	•♦• 4,5€ •♦•
VINHO BRANCO // WHITE WINE.....	•♦• 4€ •♦•
VINHO ROSÉ // ROSE WINE.....	•♦• 4€ •♦•

(PEÇA INFORMAÇÃO // REQUEST INFORMATION)





# O NOSSO MENU



## COUVERTS STARTERS

CROQUETE DE CARNE •♦• 1,2€  
BEEF AND PORK CROQUETTE

RISSOL DE PEIXE [FISH PATTY] •♦• 1,2€

PASTEL DE MASSA TENRA [PASTEL DOUGH] •♦• 1,2€

MANTEIGA [BUTTER] •♦• 1€

AZEITONAS TEMPERADAS [SEASONED OLIVES] •♦• 2€

PÃO [BREAD] •♦• 2€

CHOURIÇO SALTEADO [SAUTÉED CHORIZO] •♦• 3,6€

PATÉ DE ATUM [HOMEMADE TUNA FISH PÂTÉ] •♦• 3,6€

QUEIJO DE OVELHA [SHEEP'S CHEESE] •♦• 4,5€

## ENTRADA QUENTE

### HOT STARTER

BATATA DOCE FRITA C/REQUEIJÃO GRATINADA  
C/FRUTOS SECOS, MEL E RÚCULA •♦• 9€  
FRIED SWEET POTATO WITH CREAMY CHEESE GRATIN, DRIED  
FRUITS, HONEY AND ARUGULA

CAMARÃO AO ALHINHO •♦• 16€  
FRIED SHRIMP WITH GARLIC AND OLIVE OIL

OVOS MEXIDOS COM FARINHEIRA,  
BATATA FRITA E RÚCULA •♦• 9€  
MIXED EGGS WITH PORTUGUESE SMOKED SAUSAGE  
(MADE MAINLY FROM WHEAT FLOUR, PORK FAT AND SEASONINGS),  
FRENCH FRIES AND ARUGULA

## SOPAS SOUPS

SOPA DO DIA •♦• 3€  
SOUP OF THE DAY

## OPÇÃO INFANTIL KID'S CHOICE

BITOQUE INFANTIL •♦• 8€  
BIFE DE PORCO, VACA OU FRANGO GRELHADO  
COM OVO A CAVALO, BATATA FRITA E ARROZ  
GRILLED MINUTE STEAK (PORK, BEEF OR CHICKEN)  
WITH EGG ON THE TOP, FRENCH FRIES AND RICE

## PEIXE FISH OPTIONS

BACALHAU À BRÁS •♦• 12€  
SALADA DE ALFACE COM TOMATE CHERRY E HORTELÃ  
TRADITIONAL BRÁS STYLE CODFISH MIXED WITH STRAW FRIES  
AND EGGS STOPPED, WITH LETTUCE AND TOMATO CHERRY SALAD  
AND MINT

CHOCO FRITO •♦• 14€  
COM BATATA FRITA E SALADA MISTA, MAIONESE DE LIMA  
FRIED CUTTLIFISH WITH FRENCH FRIES AND MIXED SALAD

DOURADA GRELHADA •♦• 14€  
COM BATATA COZIDA E LEGUMES SALTEADOS  
GRILLED SEA BREAM, BOILED POTATOES, SAUTÉED VEGETABLES

POLVO À LAGAREIRO EM "PICA-PAU" •♦• 14€  
COM BATATA A MURRO E COUVE SALTEADA  
OCTOPUS "LAGAREIRO STYLE" IN OLIVE OIL SERVED  
WITH BAKED POTATOES AND SAUTÉED CABBAGE

BACALHAU ASSADO  
NA BRASA A MOIRAL •♦• 16€  
COM BATATINHA A MURRO, OVO COZIDO,  
SALADA DE FEIJÃO FRADE E TOMATE  
GRILLED CODFISH SERVED WITH BAKED POTATOS, BOILED EGG  
AND TOMATO AND BLACK-EYED BEANS SALAD

## ACOMPANHAMENTOS EXTRA EXTRA SIDE DISHES

OVO ESTRELADO OU COZIDO •♦• 1,5€  
EGGS, FRIED OR BOILED

ARROZ // RICE •♦• 1,8€

BATATA FRITA OU COZIDA // FRIED OR BOILED POTATOES •♦• 2€

ARROZ DE FEIJÃO // RICE WITH BEANS •♦• 2,5€

FEIJÃO PRETO COM BACON •♦• 2,5€  
BLACK BEANS WITH BACON

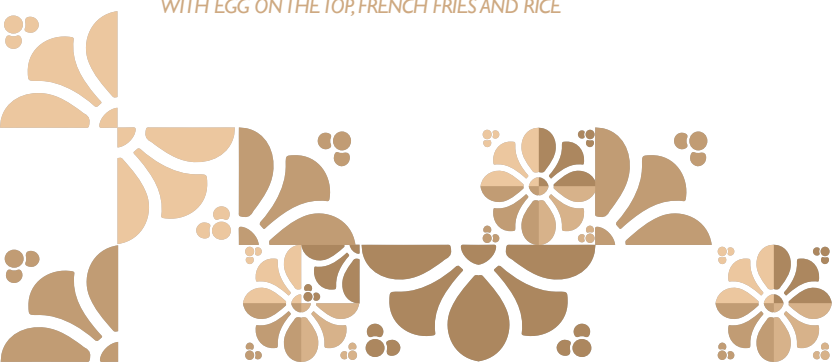
BATATA DOCE FRITA // FRIED SWEET POTATOES •♦• 2,5€

SALADA MISTA // MIXED SALAD •♦• 2,5€

LEGUMES SALTEADOS // SAUTÉED VEGETABLES •♦• 2,9€

MIGAS DE PÃO, CHOURIÇO E COUVES •♦• 2,9€  
"MIGAS" (FRIED BREAD CRUMBS MIX WITH SAUSAGE AND CABBAGE)

IVA INCLUÍDO À TAXA EM VIGOR  
VAT INCLUDED AT THE PREVAILING RATE





## CARNE MEAT OPTIONS

**BITOQUE À PORTUGUESA •♦• 12€**  
BITOQUE DE VACA COM OVO A CAVALO,  
BATATA FRITA À RODELA "PALA-PALA" NA FRIGIDEIRA  
*MINUTE BEEF STEAK WITH TOPED EGG AND CHIPS*

**LOMBINHOS DE PORCO  
COM COGUMELOS •♦• 13€**  
MOLHO DE NATAS E BATATA FRITA  
*PORK FILLETS WITH MUSHROOMS, CREAM SAUCE, FRENCH FRIES*

**BIFE À FARNEL •♦• 16€**  
BIFE DA VAZIA DE NOVILHO NA FRIGIDEIRA  
COM MOLHO DE NATAS, BACON E COGUMELOS  
COM BATATA FRITA À RODELA "PALA-PALA"  
*SIGNATURE STEAK "FARNEL", FRIED BEEF STEAK WITH CREAM  
SAUCE, BACON, AND MUSHROOMS WITH SIDE CRIPS*

## GRELHADOS SERVIDOS NA TÁBUA GRILLED SERVED ON WOOD BOARD

**BIFE DE FRANGO GRELHADO •♦• 12€**  
COM BATATA DOCE FRITA E SALADA MISTA  
*GRILLED CHICKEN STEAK, SERVED WITH  
SWEET POTATO FRIES, BUTTER SAUCE AND MIXED SALAD*

**BIFE DA VAZIA DE NOVILHO  
GRELHADO •♦• 15€**  
COM BATATA FRITA E ARROZ, SERVIDO  
COM MANTEIGA DE ALHO E COENTROS  
*GRILLED SIRLOIN STEAK, WITH FRENCH FRIES AND RICE,  
SERVED WITH BUTTER AND GARLIC SAUCE*

**PICANHA DA AMÉRICA  
DO SUL GRELHADA •♦• 15€**  
COM BATATA FRITA, ARROZ E FEIJÃO PRETO COM BACON  
*RUMP STEAK, FRENCH FRIES, WHITE RICE  
AND BLACK BEANS WITH BACON*

**FILÉ MIGNON GRELHADO  
COM CAMARÃO •♦• 18€**  
BIFE DO LOMBO DE VITELA GRELHADO  
COM CAMARÃO E BATATA FRITA  
*GRILLED FILET MIGNON WITH GRILLED SHRIMP  
AND FRENCH FRIES*

## GRELHADOS SERVIDOS NA TELHA GRILLED SERVED ON THE TILE

**GRELHADA MISTA DE PORCO  
PRETO E NOVILHO NA TELHA  
1 PAX- 19€ •♦• 2 PAX- 34€**  
COM FRUTAS TROPICAIS, BATATA FRITA, MIGAS DE PÃO  
COM CHOURIÇO E COUVE, SALADA MISTA  
*MIX GRILL WITH IBERIAN PORK SLICES AND BEEF SERVED ON THE  
TILE WITH TROPICAL FRUIT, FRENCH FRIES, "MIGAS" (FRIED BREAD  
CRUMBS MIX WITH SAUSAGE AND CABBAGE) AND MIXED SALAD*

## VEGETARIANO VEGETARIAN

**COGUMELO PORTOBELLO GRATINADO  
COM QUEIJO DA ILHA S. JORGE •♦• 14€**  
RECHEADO C/ SALTEADO DE LEGUMES PROVENÇAL,  
BATATA FRITA E SALADA IBÉRICA  
*SAUTEED VEGETABLES STUFFED PORTOBELLO MUSHROOM  
GRATIN WITH AZORES CHEESE SERVED WITH FRENCH FRIES  
AND IBERIAN SALAD*

## SALADAS SALADS

**SALADA DE PRESUNTO IBÉRICO  
& QUEIJO PHILADELPHIA •♦• 13€**  
MISTO DE ALFACES E RÚCULA, TOMATE, CEBOLA,  
CROUTONS, PÃO SALOIO TORRADO, AZEITONAS,  
FRUTOS SECOS E PASSAS, CREME BALSÂMICO  
*MIXED LETTUCE AND ARUGULA, TOMATO, ONION, CROUTONS,  
TOASTED SALOIO BREAD, OLIVES, DRIED FRUIT AND RAISINS,  
BALSAMIC CREAM*

**SALADA DE FRANGO •♦• 13€**  
BRÓCOLOS, MASSA, AMÊNDOA TORRADA,  
PASSAS DE UVA, MAIONESE, MEL E MOSTARDA  
*CHICKEN, BROCCOLI AND PASTA SALAD, ROASTED ALMONDS,  
RAISINS, MAIONESE, HONEY AND MUSTARD*

## SOBREMESAS *DESSERTS*

ARROZ DOCE •♦• 3€  
SWEET RICE PUDDING

BOLO DE BOLACHA •♦• 4€  
BISCUIT CAKE

MOLOTOF COM DOCE DE OVOS •♦• 4€  
EGG WHITE PUDDING SERVED WITH "DOCE DE OVOS",  
A TRADITIONAL SWEET EGG YOLK CREAM

CHEESECAKE CROCANTE  
DE CARAMELO SALGADO •♦• 5€  
SALTED CARAMEL CRUNCH CHEESECAKE

MOUSSE DE CHOCOLATE COM GELADO  
DE NATA E NOZES •♦• 5€  
CHOCOLATE MOUSSE SERVED WITH ICE CREAM AND WALNUTS

MIL FOLHAS DE CHOCOLATE,  
MORANGO E CHANTILY •♦• 5€  
PUFF PASTRY AND CHOCOLATE CAKE,  
STRAWBERRIES AND WHIPPED CREAM

PAVLOVA COM FRUTOS  
E GELADO DE MORANGO •♦• 5€  
PAVLOVA SERVED WITH FRESH FRUIT AND STRAWBERRY ICE CREAM

## FRUTAS *FRUITS*

SALADA DE FRUTA •♦• 4€  
FRUIT SALAD

LARANJA •♦• 2,95€  
ORANGE

MELÃO •♦• 2,95€  
MELON

UVAS •♦• 3,5€  
GRAPES

MANGA •♦• 4,2€  
MANGO

## BEBIDAS *SOFT DRINKS*

ÁGUA 0,5L •♦• 1,9€  
MINERAL WATER 0,5L

ÁGUA 1L •♦• 3,5€  
MINERAL WATER 1L

ÁGUA COM GÁS 0,25L •♦• 1,9€  
SPARKLING WATER 0,25L

ÁGUA COM GÁS 1L •♦• 4,5€  
SPARKLING WATER 1L

NÉCTAR •♦• 2,3€  
FRUIT JUICE

REFRIGERANTE •♦• 2,5€  
SODA

SUMO DE LARANJA NATURAL •♦• 3,2€  
FRESH ORANGE JUICE

LIMONADA TRADICIONAL •♦• 3,2€  
TRADITIONAL HOME MADE LEMONADE

LIMONADA DE MORANGO E HORTELÃ •♦• 3,5€  
FRESH STRAWBERRY AND MINT LEMONADE

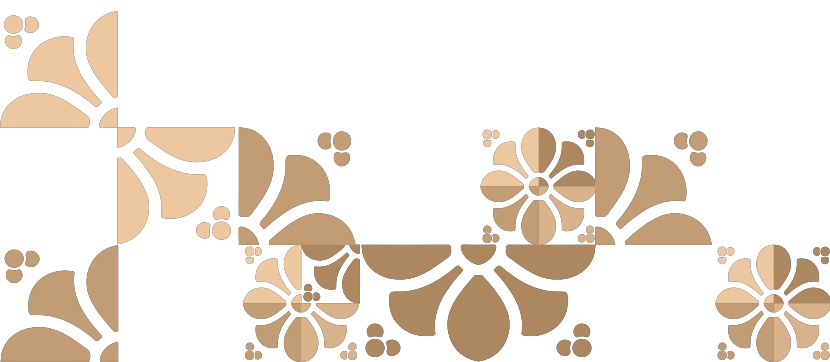
SANGRIA 0,5L (TINTO/BRANCO) •♦• 7,5€  
RED OR WHITE SANGRIA 1L

SANGRIA 1L (TINTO/BRANCO) •♦• 13€  
RED OR WHITE SANGRIA 1L

SANGRIA DE FRUTOS VERMELHOS 1L •♦• 16€  
SPARKLING WINE SANGRIA AND RED FRUITS 1L

TAÇA VINHO DA CASA (TINTO/BRANCO) •♦• 3,8€  
GLASS OF HOUSEWINE (RED/WHITE)

CAFÉ •♦• 1€  
COFFEE







## CERVEJAS BEERS

IMPERIAL 0,33L •♦• 2,3€

DRAF BEER 0,33L

CANECA IMPERIAL •♦• 3,7€

DRAF BEER 0,5L

SAGRES 0,33L •♦• 2,5€

SAGRES BOTTLE BEER 0,33L

SAGRES PRETA 0,33L •♦• 2,5€

SAGRES BOTTLE BLACK BEER 0,33L

BOHEMIA ORIGINAL 0,33L •♦• 2,7€

CERVEJA RUIVA DO TIPO MARZEN, DE FERMENTAÇÃO SUAVE QUE LHE DÁ MAIS CORPO E A TORNA MENOS AMARGA. IDEAL PARA PRATOS DE CARNE VERMELHA  
ROUGH BEER (MARZEN TYPE) SOFT BREWING THAT GIVES MORE BODY AND BECOMES LESS BURNING, IDEAL FOR RED MEAT DISHES

BOHEMIA PURO MALTE 0,33L •♦• 2,7€

CERVEJA DOURADA DO ESTILO PILSENER, 100% MALTE E LÚPULOS AROMÁTICOS. É UMA CERVEJA DE AROMA MAIS HERBAL QUE HARMONIZA COM PRATOS DE AVES E CAÇA  
PILSENER STYLE GOLDEN BEER, 100% MALET AND AROMATIC HAPPENS. IT'S A MORE HERBAL AROMA BEER THAT HARMONIZES WITH POULTRY AND HUNTING DISHES

BOHEMIA BOCK 0,33L •♦• 2,7€

CERVEJA DE FERMENTAÇÃO LONGA QUE LHE CONFERE O SEU CORPO DENSO E TEOR ALCOÓLICO. PERFEITA PARA ACOMPANHAR ASSADOS E ESTUFADOS  
LONG FERMENTATION BEER THAT CONFERS A DENSE BODY AND ALCOHOLIC CONTENT. PERFECT TO ACCOMPANY ROASTING AND STUFFING DISHES

ESTRELLA DAMM 0,33L •♦• 2,7€

CERVEJA COM MALTE DE CEVADA, ARROZ E LÚPULO, PERFEITA PARA ACOMPANHAR ASSADOS E ESTUFADOS  
BEER WITH BARLEY, RICE AND HOPPER MALT, PERFECT FOR ACCOMPANYING ROASTING AND STUFFING DISHES

AFFLIGEM 0,33L •♦• 3€

DE CORPO SUAVE E REFRESCANTE, É UMA CERVEJA DE ABADIA DE COLORAÇÃO DOURADA COM AROMAS SUTIS DE MEL E ESPECIARIAS  
SOFT AND REFRESHING BODY, A BEER OF GOLDEN COLORING ABBEY WITH SUBTLE AROMAS OF HONEY AND SPICES

HEINEKKEN •♦• 2,7€

SOMERSBY 0,33L •♦• 3,2€

## DIGESTIVOS DRINKS MENU

AGUARDENTE, BRANDY'S •♦• 4,5€

PORTUGUESE BRANDY

AGUARDENTE RESERVA •♦• 8,5€

PREMIUM GRAPPA

MARTINI •♦• 3,5€

MARTINI

VINHO DO PORTO •♦• 4,5€

PORTWINE

MOSCATEL •♦• 4,7€

MARTINI

LICOR BEIRÃO •♦• 5,2€

PORTUGUESE LIQUEUR

LICOR DE WHISKY •♦• 5,5€

WHISKY LIQUEUR

WHISKY NOVO | VELHO •♦• 6,5€ | 8€

WHISKY | WHISKEY

COGNAC •♦• 10€

COGNAC

## COCKTAILS E GINS

### COCKTAYLS AND GINS

GIN BULLDOG LONDON

DRY "PREMIUM" •♦• 6,5€

40.0% VOL.

GIN G'VINE FLORAISON •♦• 8,5€

45.0% VOL.

GIN HENDRICKS •♦• 7,5€

44.0% VOL.

MOJITO •♦• 4,5€

MOJITO

CAIPIRINHA •♦• 4,5€

CAIPIRINHA

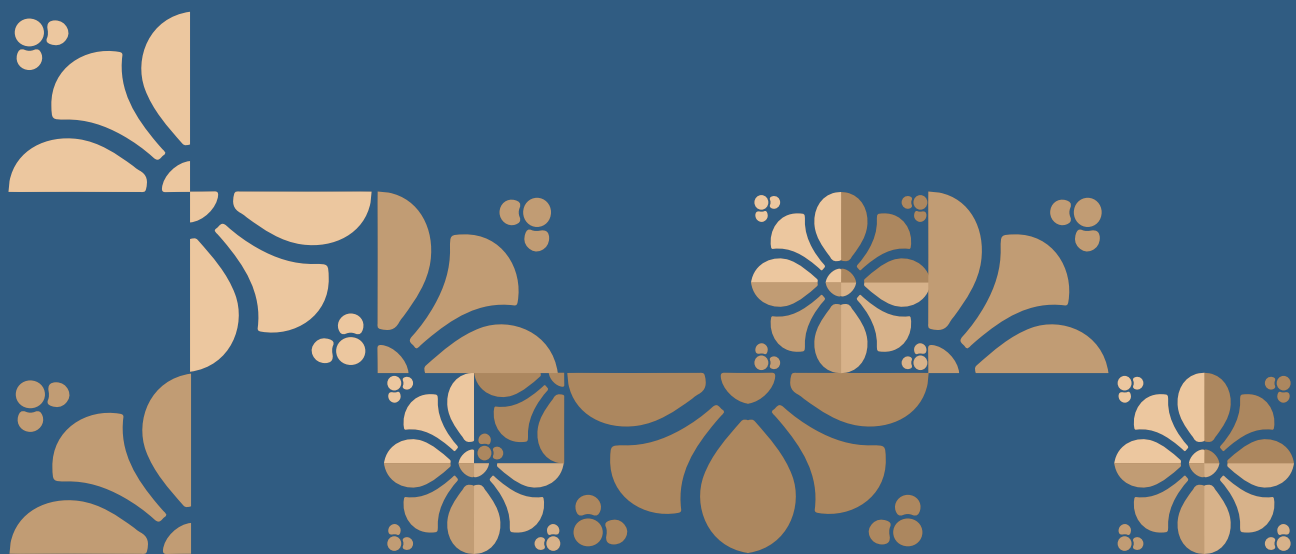
MORANGOSKA •♦• 4,5€

STRAWBERRY AND VODKA COCKTAIL





# CARTA DE VINHOS



## VINHOS ALENTEJO TINTO

### RED WINES FROM ALENTEJO

TERRAS DE ESTREMOZ 0,75L • 10€  
TERRAS DE ESTREMOZ 0,375L • 6,5€

ABELHARUCO 0,75L • 10€

ASSOBIO 0,75L • 15€

SOSSEGO 0,75L • 15€  
SOSSEGO 0,375L • 6,5€

VARGAS 0,75L • 15€

TRINCA BOLOTAS 0,75L • 16€

HERDADE DAS SERVAS  
COLHEITA SELECIONADA 0,75L • 16€

HERDADE DAS SERVAS  
COLHEITA SELECIONADA 0,375L • 8€

MONTE DA PECEGUINA 0,75L • 22,5€

HERDADE DOS GROUS 0,75L • 25€

ESPORÃO RESERVA 0,75L • 28€

CARTUXA 0,75L • 38€

## VINHOS BRANCOS

### WHITE WINES

VINHO BRANCO  
DE PRESSÃO 0,5L • 6,5€  
HOUSE DRAF WINE

PLANALTO 0,75L • 12€  
PLANALTO 0,375L • 7,5€

TERRAS DE ESTREMOZ 0,75L • 13€  
TERRAS DE ESTREMOZ 0,375L • 7€

JOÃO PIRES 0,75L • 12,5€

BSE 0,75L • 13€  
BSE 0,375L • 8,5€

PERIQUITA 0,75L • 14€  
PERIQUITA 0,375L • 8€

PAPA FIGOS 0,75L • 16€

TRINCA BOLOTAS 0,75L • 16€

MONTE DA PECEGUINA 0,75L • 18€

## VINHOS TINTO VARIADOS

### SUNDRY RED WINES

GRÃO VASCO 0,75L • 13€  
GRÃO VASCO 0,375L • 7,5€

CABRIZ COLHEITA  
SELECIONADA 0,75L • 13€

PERIQUITA 0,75L • 14€  
PERIQUITA 0,375L • 7,5€

ESTEVA 0,75L • 16€  
ESTEVA 0,375L • 7,5€

PAPA FIGOS 0,75L • 16€

DUAS QUINTAS 0,75L • 19€  
DUAS QUINTAS 0,375L • 11€

POST SCRIPTUM 0,75L • 26€

MAPA RESERVA 0,75L • 29€

CALLABRIGA 0,75L • 36€

QUINTA DA BACALHÔA 0,75L • 36€

JOÃO & MARIA 0,75L • 48€

## VINHOS ROSÉ

### ROSE WINES

MATEUS ROSÉ 0,75L • 15€  
MATEUS ROSÉ 0,375L • 8€

## VINHOS VERDES

### GREEN WINES

MURALHAS 0,75L • 15€  
MURALHAS 0,375L • 9€

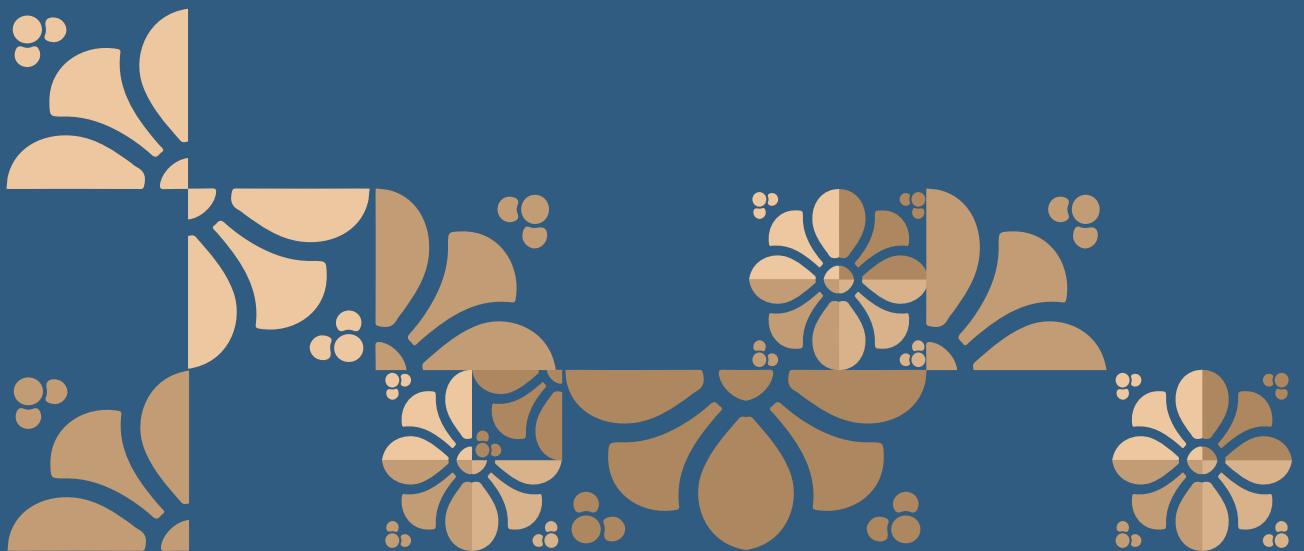
## VINHOS ESPUMANTES

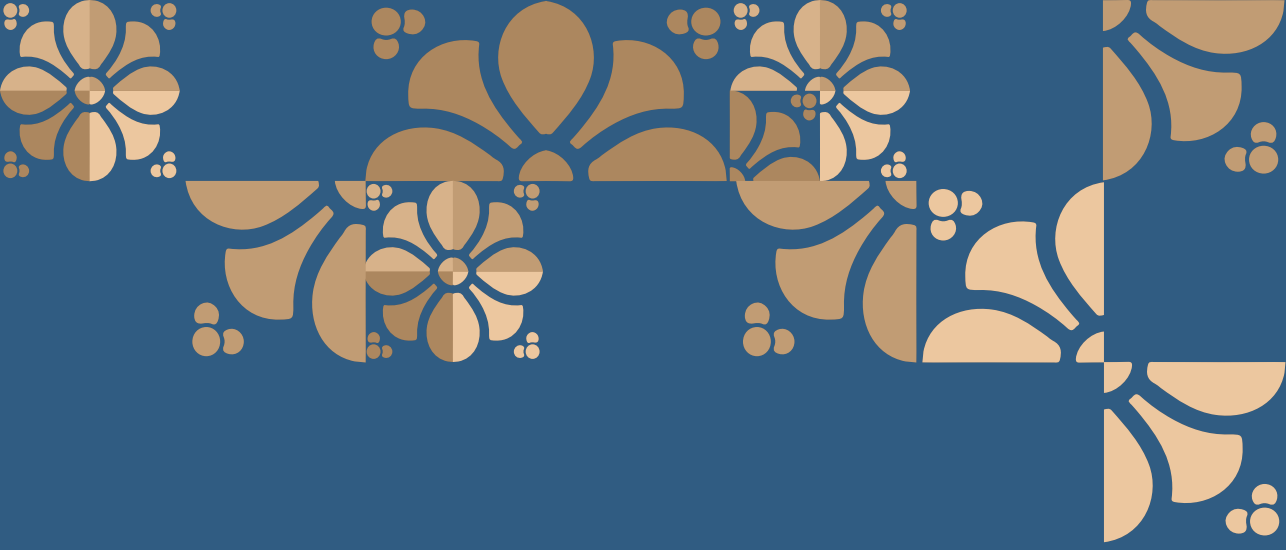
### SPARKLING WINES

LAMBRUSCO ROSSATO • 15€

MOET CHANDON • 43€







VOLTE SEMPRE!

