

COUVERT

Pão de Forno a Lenha, Tostas Caseiras, Manteiga dos Açores,
Azeitonas Marinadas e Azeite com Vinagre Balsâmico

Wood-fired Bread, Homemade Toasts, Butter from Azores,
Marinated Olives, and Olive Oil with Balsamic Vinegar

9€   

QUEIJO DE AZEITÃO

Buttery Cheese from Azeitão

7€ 

ENTRADAS

Starters

SALADA DE POLVO

Octopus Salad

17€ 

TÁRTARO DE ATUM
COM ABACATE

Tuna Tartar with Avocado

20€  

CROQUETES DE NOVILHO

Sirloin Croquettes

9€ | 3 uni     S

CEVICHE DE PEIXE DO DIA

Daily Fish Ceviche

19€

SAPATEIRA RECHEADA

Stuffed Crab

23€   

CAMARÃO À GUILHO

Shrimp “à Guilho”

19€   

PASTÉIS DE ROBALO
E BERBIGÃO

Sea Bass and Cockle Pastries

12€ | 3 uni    

AMÊIJOAS
À BULHÃO PATO

Clams “à Bulhão Pato”

26€   S

SOPA DE PEIXE

Fish Soup

12€  

MEXILHÃO À ESPANHOLA

Mussels “à Espanhola”

19€   S

CARPACCIO
DE BARRIGA DE ATUM

Tuna Belly Carpaccio

28€   

Lactose 
Lactose

Ovo 
Egg

Gluten 
Gluten

Frutos Secos 
Nuts

Marisco 
Shellfish

Alho 
Garlic

Sulfitos S
Sulfites

MARISCO

Shellfish

PERCEBES

Barnacles

54€ | Kg 

OSTRAS

Oysters

3€ | Uni 

SAPATEIRA

Crab

50€ | Kg 

LAVAGANTE NACIONAL

Portuguese Lobster

130€ | Kg 

LAGOSTA NACIONAL

Portuguese Crayfish

160€ | Kg 

CAMARÃO

TIGRE

Tiger Shrimp

100€ | Kg 

CARABINEIROS

Scarlet Shrimps

190€ | Kg 

GAMBA

LISTADA

Striped Prawn

150€ | Kg 

GAMBA

NACIONAL

Portuguese Shrimp

100€ | Kg 

Lactose 
Lactose

Ovo 
Egg

Gluten 
Gluten

Frutos Secos 
Nuts

Marisco 
Shellfish

Alho 
Garlic

Sulfitos 
Sulfits

Nenhum prato, produto alimentar, bebida ou couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.

No dish, alimentary product, drink or couvert, can be charged to the client if he does not ask for it or if he does not consume it.

PEIXE

Fish

Escolha o seu peixe na nossa praça - Inclui dois acompanhamentos à escolha
Choose your fish in our counter - Includes two sides of your choice

PEIXE GRELHADO

Grilled Fish

70€ | Kg

PEIXE AO SAL

Salt-baked Fish

80€ | Kg 

MOLHOS

Sauce

MANTEIGA

Butter

3€ 

AZEITE, COENTROS E LIMÃO

Olive oil, Cilantro and Lemon

4€ 

ACOMPANHAMENTOS

Side dishes

AÇORDA DE TOMATE

Tomato Bread Porridge

9€   

LEGUMES SALTEADOS

Sautéed Vegetables

9€ 

BATATA FRITA

French Fries

5€

BATATA A MURRO

Roasted Potatoes

5€ 

SALADA MISTA

Mixed Salad

8€

ARROZ DE ALHO E COENTROS

Garlic and Coriander Rice

5€ 

Lactose 
Lactose

Ovo 
Egg

Gluten 
Gluten

Frutos Secos 
Nuts

Marisco 
Shellfish

Alho 
Garlic

Sulfitos 
Sulfites

DO NOSSO MAR

From our Sea

POLVO À LAGAREIRO COM BATATA A MURRO E BRÓCOLOS

Octopus "À Lagareiro" with Roasted Potatoes and Broccoli

26€ 

BACALHAU ASSADO NA BRASA COM BATATA A MURRO E FEIJÃO VERDE

Roasted Cod Fish with Roasted Potatoes and Green Beans

28€ 

BIFE DE ATUM COM BATATA FRITA E OVO

Braised Tuna Steak with French Fries and Egg

27€   S

ARROZ DE LAVAGANTE

Lobster Rice

120€ | 2 pax   S

ARROZ DE PEIXE COM BERBIGÃO, COENTROS E LIMÃO

Fish Rice with Cockle, Coriander and Lemon

55€ | 2 pax    S

A nossa seleção de peixe varia consoante a disponibilidade sazonal

Our fish selection varies according to seasonal availability

CATAPLANA DE PEIXE E MARISCO COM BATATA-DOCE

Fish and Shellfish Cataplana with Sweet Potato

60€ | 2 pax   S

A nossa seleção de peixe varia consoante a disponibilidade sazonal

Our fish selection varies according to seasonal availability

TAGLIATELLE DE VIEIRAS E CAMARÃO TIGRE

Tagliatelle with Scallops and Tiger Shrimp

33€     S

Lactose
Lactose

Ovo
Egg

Gluten
Gluten

Frutos Secos
Nuts

Marisco
Shellfish

Alho
Garlic

Sulfitos
Sulfitos

CARNE

Meat

LOMBO DE NOVILHO À PORTUGUESA

Sirloin Steak with Portuguese Sauce

27€   S

PRESA DE PORCO IBÉRICO

Iberian Pork Presa

26€ 

VEGETARIANO

Vegetarian

ARROZ MALANDRINHO DE COGUMELOS

Portuguese Mushroom Rice

23€   S

MENU KIDS

Kids Menu

LOMBO DE NOVILHO COM BATATA FRITA E OVO ESTRELADO

Sirloin Steak with French Fries and Fried Egg

17€    S

DOURADINHOS DE PEIXE DA COSTA COM ARROZ DE CENOURA

Breaded Fish Fillets with Carrot Rice

17€    

CREME DE LEGUMES

Vegetable Soup

6€ 

Lactose 
Lactose

Ovo 
Egg

Gluten 
Gluten

Frutos Secos 
Nuts

Marisco 
Shellfish

Alho 
Garlic

Sulfitos S
Sulfites

SOBREMESAS

Desserts

PUDIM ABADE DE PRISCOS COM SORBET DE TANGERINA

Traditional Pudding with Tangerine Sorbet

11€    S

BOLO DE CHOCOLATE COM GELADO DE NATA

Chocolate Cake with Sweet Cream Ice Cream

9€    

LEITE CREME DE ALFAZEMA

Lavender Infused Crème Brûlée

7€  

PÃO DE LÓ COM GELADO DE MOSCATEL E AMÊNDOA, AZEITE E FLOR DE SAL

Portuguese Sponge Cake with Muscat and Almonds Ice Cream,
Olive Oil and Salt

12€    

TARTE DE LEITE CONDENSADO COM SORBET DE LIMÃO E MANGERICÃO

Condensed Milk Tart with Lemon and Basil Sorbet

8€    

FRUTA DA ÉPOCA

Seasonal Fruit

6€

*Sob consulta
Upon Request*

BOLA DE GELADO

Ice Cream Scoop

4€

*Sob consulta
Upon Request*

Lactose 
Lactose

Ovo 
Egg

Gluten 
Gluten

Frutos Secos 
Nuts

Marisco 
Shellfish

Alho 
Garlic

Sulfitos S
Sulfitos