



PETISCO SMALL PLATES

BREADS & BUTTERS | \$14
Salted, Honey Piri Piri & Smoked

QUEIJO FRESCO FRESH CHEESE | \$16
Local Cow's Milk, Pimenton Moida

CARNE *Meat*

- CALDO VERDE\$10
Chouriço
- BIFANA\$16
Pork Loin Sandwich, Pimenton, Mustard
- MORCELA DE ARROZ\$14
Pineapple
- CROQUETES DE JAMÓN\$14
Piri Piri Aoili
- PICA PAU\$20
Seared Filet, White Wine-Mustard Sauce

VERDURA *Vegetables*

- TOMATE\$16
Pepper "Nduja", Tomato Vinaigrette
- LETTUCES\$14
Alliums & Herbs
- BATATAS BRAVAS\$14
- CARROTS\$16
Pine Nut Cream

PEIXE *Seafood*

- BACALHAU À BRÁS\$32
Salt Cod, Crispy Potato, Olives, Caviar
- PASTÉIS DE BACALHAU\$14
Salt Cod Fritters
- SARDINE TOAST\$14
Pate, Lardo
- PORCO ALENTAJANA\$24
Pork & Clams
- CHILLED CRAB SALAD\$30
Goan XO
- CLAMS\$26
Miso, Olive Oil
- SHRIMP SAN MIGUEL\$24
Coriander, Pimenton
- CRUDO\$20
Gulf Fish, Cucumber, Pimenton, Gazpacho Dashi

ARROZ *Rice for the Table*

DE PATO | DUCK RICE
Chouriço, Lardo, Agulha Rice
\$60

DE LAGOSTA | LOBSTER RICE
Lobster, Carolino Rice
\$75

PAELLA | SPANISH RICE
Rabbit, Gulf Shrimp, Sausage, Bomba Rice
\$65

DE VERDURA | VEGETARIAN PAELLA
Artichoke, Cauliflower, Mushrooms, Bomba Rice
\$50



PRATO PRINCIPAIS MAIN COURSE

- WAGYU BEEF ESPETADA \$50
Roasted Leek, Molho Cru
- OCTOPUS \$36
White Sweet Potato, Red Wine
- CATAPLANA \$38
Hay-Poached Halibut
- PIRI PIRI CHICKEN \$60
Triple Cooked Chips, Pickles
- WHOLE FISH MP
Fried Garlic, Black-Eye Pea Molho Cru, Pil Pil