

PETISCO SMALL PLATES

BREADS & BUTTERS | \$9
Salted, Honey Piri Piri & Smoked

QUEIJO FRESCO FRESH CHEESE | \$12
Local Cow's Milk, Pimenton Moida

CARNE *Meat*

- CALDO VERDE\$9
Chouriço
- BIFANA\$13
Pork Loin Sandwich, Pimenton, Mustard
- MORCELA DE ARROZ\$13
Pineapple
- CROQUETES DE JAMÓN\$13
Piri Piri Aoili
- PICA PAU\$19
Seared Filet, White Wine-Mustard Sauce

VERDURA *Vegetables*

- TOMATE\$13
Pepper "Nduja", Tomato Vinaigrette
- LETTUCE\$11
Jamón Vinaigrette, São Jorge Cheese
- BATATAS BRAVAS\$13
- CARROTS\$11
Pine Nut Cream
- MUSHROOMS\$21
Black Truffle Vinaigrette, Egg Yolk

PEIXE *Seafood*

- BACALHAU À BRÁS\$29
Salt Cod, Crispy Potato, Olives, Caviar
- PASTÉIS DE BACALHAU\$11
Salt Cod Fritters
- SARDINE PATE TOAST\$12
Anchovy, Trout Roe
- PORCO ALENTAJANA\$19
Pork & Manila Clams
- MANILA CLAMS\$21
Miso, Olive Oil
- SHRIMP SAN MIGUEL\$25
Coriander, Pimenton
- CRUDO\$17
Gulf Fish, Cucumber, Pimenton, Gazpacho Dashi

ARROZ *Rice for the Table*

- DE PATO | DUCK RICE
Chouriço, Agulha Rice
\$47
- DE LAGOSTA | LOBSTER RICE
Lobster, Carolino Rice
\$71
- PAELLA | SPANISH RICE
Rabbit Sausage, Gulf Shrimp, Bomba Rice
\$57
- DE VERDURA | VEGETARIAN PAELLA
Artichoke, Cauliflower, Mushrooms, Bomba Rice
\$43



PRATO PRINCIPAIS MAIN COURSE

- BIFE À PORTUGUESA \$83
Prime Cut, Potatoes, Kale, Egg Yolk, Pepper Cream
- OCTOPUS \$31
White Sweet Potato, Red Wine
- CATAPLANA \$37
Poached Halibut, Mussels, Manila Clams
- PIRI PIRI CHICKEN \$49
Triple Cooked Chips, Pickles
- WHOLE FISH MP
Fried Garlic, Pink-Eye Pea Molho Cru, Pil Pil, Fennel Salad