

Aperitivo

Pão Quente com Manteiga Aromatizada	£5.90	 
Warm fresh bread with homemade aromatic butter.		
Pão Rústico com Azeite	£4.50	 
Freshly baked local sourdough bread served with extra virgin olive oil.		
Torrada de Pão Rústico com Tomates & Queijo Cremoso fresco	£10.00	  
Fresh sourdough toast with seasonal tomatoes & creamy burrata cheese.		
Tosta de Sardinha com Salada de Funcho e Rúcula, Vinagrete de Endro	£8.50	  
Sardine on toast & fennel salad.		
Seleção Mix Azeitonas	£3.75	
Portuguese olives form the variety galega & verdeal.		

Petiscos e Especialidades

Tomates da época com Queijo Cremoso Fresco Marinado	£12.90	  
Seasonal tomatoes & marinated creamy burrata cheese, dressed with basil vinaigrette.		
Arroz Cremoso de Época	£8.00	 
Creamy seasonal rice.		
Peixinhos da Horta	£8.00	
Tempura green beans with vegan aioli mayo.		
Pimento Confitado Tapenade de Azeitona, Batata Palha	£9.90	 
Confit red pepper, olive tapenade & shoestring potatoes.		
Pataniscas de Bacalhau	£10.00	   
Salted cod fritters, with smoked paprika mayo.		
Gambas à Navalheiro	£13.50	   
Peeled prawns with garlic, beer, chilies & spices.		
Salada de Polvo Grelhado Fria Maionese de Alho Negro	£13.50	  
Octopus & sun-dried tomato salsa with black garlic aioli.		
Lulas Á Algarvia	£12.75	 
Fresh squid seasoned with white wine, garlic, & fresh coriander.		
Bacalhau Á Brás	£13.50	   
Salt cod, shoestring potatoes, eggs & black olives.		
Chouriço da Beira Alta Assado na Mesa	£12.90	  
Flaming chouriço from Beira Alta, cooked live at the table, served with sourdough bread.		
Croquetes de Alheira & Maionese de Trufa	£11.50	   
Crunchy smoked pork and poultry croquettes with winter truffle mayonnaise.		
Bifanas à Moda do Porto	£8.50	  
Porto street-food classic: tender pork in wine & beer sauce with a gentle spice, served in bread.		

Tábuas de Queijos e Enchidos

Pata Negra	£11.50	  
One of the most expensive hams in the world from prized pork bred in Portugal.		
Seleção de Enchidos e Fumados Fatiados	£16.00	
Serrano ham, salame toscano, chorizo & coppa.		
Seleção de 4 Queijos Portugueses	£16.00	 
Selection of 4 cheeses served with almonds.		

Especialidades do Chef

Asinhas de Frango Piri-Piri	£9.50	
Juicy wings in garlic, lemon & piri-iri marinade. Grilled, topped with chilli & coriander.		
Bife T-Bone +/- 1Kg (to share)	£64.00	
Grass-fed for 48 days, T-Bone served with hand-cut Koffmann's potato chips.		
Bochecha de Boi Braseada, Puré de Batata, Cogumelos Salteados, Molho de Vinho Tinto	£24.00	 
Braised ox check, creamy mashed potatoes, mushrooms & red wine jus.		

Guarnições

Vegetais de Época	£8.00	 
Seasonal vegetables & roasted almonds.		
Batata Frita	£4.50	
Hand-cut Pierre Koffmann's Potato chips.		
Cogumelos Selvagens, Salteados, Crocante de Broa de Milho	£9.00	  
Wild mushroom & corn breadcrumbs.		

Docinhos

Pastel de Nata	£2.75	  
World famous Portuguese custard tart.		
Mousse de Chocolate	£5.90	 
54% cacao served with virgin olive oil & Maldon salt.		
Bola de Gelado	£3.75/ unit	
Raspberry Sorbet, Passion Fruit Sorbet, & more flavours are available.		
Maria Bolacha Desconstruído	£5.90	   
A deconstructed version of the traditional Maria Bolacha dessert.		

Allergen Information

The allergen info listed here is intended as a guide only.

-  Gluten
-  Dairy
-  Mollusc
-  Sulphate
-  Nuts
-  Eggs
-  Fish
-  Crustacean
-  Vegetarian