

A collection of dishes that evokes the memories and stories of Lisbon, as told by Nuno Mendes

Coombeshead Farm Bread whipped pork fat	6
Paleta Ibérica cured black Iberian pork shoulder	18
Empada 'vinha d'alhos' duck pie	5
Stuffed Chestnut Mushrooms with garlic & Madeira vg, ngc	7
Trout Tartare Crisp white wine, coriander & salty fingers ngc	7
Savoy Cabbage with garlic and turnip 'Nabada' vg	13
Mushroom Açorda sourdough bread porridge ♂ a slow cooked egg v	+12 fresh winter truffle 17
Ibérico Pork Plumas with red pepper sauce & baby gem ngc	32
Smoked Carabineiros deep sea scarlet prawns with crispy garlic, chili & lemon ngc	36
Nuno's Bacalhau à Brás confit cod, caramelised onions, egg & shoestring fries ngc	17
Wood Smoked Cauliflower with pickled beetroot & melted onions vg, ngc	21
Monkfish Sopa da Avó with a delica pumpkin soup and smoked kale ngc	28
Crab Rice 'Malandrinho' with samphire & brown butter ngc	32
Arroz de Pato Nuno's signature roasted duck rice ngc	32
Aged Rib of Beef with a 'pica pau' sauce 500g ngc	serves 2-3 80
Roasted Potatoes with caramelised onions, parsley & olive oil v, ngc	9
Smoked Kale & Broccoli with caramelised 'massa de pimentão' vg, ngc	8
Radicchio Salad with shallots & soy vinaigrette vg, ngc	8
Farófias poached meringue with orange & cinnamon v, ngc	8
Bolo de Bolacha 'Maria' biscuit cake with coffee & ice cream ∨	8
Abade de Priscos pork fat custard with a port caramel ngc	10
Pão de Ló olive oil cake v	