

# LISBOETA

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

Coombeshead Farm Bread <i>whipped pork fat</i>	6
Paleta Ibérica <i>cured black Iberian pork shoulder</i>	18
Empada <i>'vinha d'alhos' duck pie</i>	5
Cod Skin Crisp <i>with melted onions &amp; potatoes</i> ngc	8
Stuffed Chestnut Mushrooms <i>with garlic &amp; Madeira</i> vg, ngc	7
Trout Tartare Toast <i>white wine, coriander &amp; salty fingers</i>	7
Heirloom Tomato Açorda <i>sourdough toast, tomato &amp; garlic dashi</i> vg	15
Charred Hispi Cabbage <i>with a white bean stew, toasted seeds &amp; lemon</i> vg, ngc	14
Cornish Mussels <i>with white wine, coriander &amp; toasted sourdough</i>	18
Smoked Carabineiros <i>deep sea scarlet prawns with crispy garlic, chili &amp; lemon</i> ngc	36
Nuno's Bacalhau à Brás <i>confit cod, caramelised onions, egg &amp; shoestring fries</i> ngc	17
Ibérico Pork Plumas <i>with red pepper sauce &amp; baby gem</i> ngc	25
Wood Smoked Cauliflower <i>with pickled beetroot &amp; melted onions</i> vg, ngc	21
Crab Rice 'Malandrinho' <i>with samphire &amp; brown butter</i> ngc	30
Grilled Piri-Piri Halibut <i>with crispy swiss chard</i> ngc	27
Monkfish Cataplana <i>with potato, coriander &amp; turmeric, served with toasted bread</i>	serves 2-3   70
Aged Rib of Beef <i>with a 'pica pau' sauce 500g</i> ngc	serves 2-3   80
Roasted Potatoes <i>with caramelised onions, parsley &amp; olive oil</i> v, ngc	9
Smoked Cavolo Nero <i>with coriander &amp; crispy garlic</i> v	9
Gem Lettuce <i>with shallots, herbs &amp; soy vinaigrette</i> vg, ngc	7
Summer Tomato Salad <i>with orange, coriander &amp; citrus dressing</i> vg, ngc	9
Farófias <i>poached meringue with orange &amp; cinnamon</i> v, ngc	8
Bolo de Bolacha <i>'Maria' biscuit cake with coffee &amp; ice cream</i> v	8
Abade de Priscos <i>pork fat custard with a port caramel</i> ngc	10
Pão de Ló <i>olive oil cake</i> v	10

v: vegetarian vg: vegan ngc: non gluten containing

We use pork fat in several of our dishes, please inform a member of our team if you do not eat pork. Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises. As such, we cannot guarantee the total absence of allergens in our dishes. A discretionary service charge of 13.5 % will be added to your bill.

# MENU DO DIA

**35pp**

Two Courses

Available Tuesday - Friday 12 - 2.30pm

Heirloom Tomato Açorda *sourdough toast, tomato & garlic dashi* vg

or

Charred Hispi Cabbage *with a white bean stew, toasted seeds & lemon* vg, ngc

or

Nuno's Bacalhau à Brás *confit cod, caramelised onions, egg & shoestring fries* ngc

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Wood Smoked Cauliflower *with pickled beetroot & melted onions* vg, ngc

or

Grilled Piri-Piri Halibut *with swiss chard & sweet onions* ngc

or

Ibérico Pork Plumas *with red pepper sauce, baby gem & heritage tomatoes* ngc

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*Sides to share*

Roasted Potatoes *with caramelised onions, parsley & olive oil* v, ngc £9

Smoked Cavolo Nero *with coriander & crispy garlic* v £9

Gem Lettuce *with shallots, herbs & soy vinaigrette* vg, ngc £7

Summer Tomato Salad *with orange, coriander & citrus dressing* vg, ngc £9

Please inform your server of any allergies or dietary requirements

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