

BAR DOURO

Bread and Bar Douro olive oil 2.5 Olives 3 Churchill's white port and tonic 6.5

PETISCOS / SNACKS

Mushroom & Serra Cheese Rissole (v)	3.5 each
Croquetes de Alheira <i>Smoked Portuguese sausage</i>	4
Pataniscas de Bacalhau <i>Salt cod fritters</i>	4
Pica-pau <i>Sautéed beef with pickled vegetables</i>	5

HORTA / GARDEN

BD Potatoes with coriander mayonnaise (v)	4.5
Tomatoes with white port vinaigrette (v)	5
Cumin carrots with sheep milk yoghurt (v)	6
Roast squash, pumpkin seeds vinaigrette & requeijão (v)	9

MAR / SEA

Bacalhau à Brás <i>Salt cod hash</i>	5.5 / 9
Char grilled sardines with blistered peppers & shaved fennel	6.5
Octopus with sweet potato	11
Gambas à la guilho <i>Garlic prawns</i>	12

TERRA / LAND

Grilled black pig choriço with pickled red cabbage	6
Secreto Iberico with pimiento	9
Porco à Alentejana <i>Pork loin with clams</i>	12
Prego no prato Onglet steak with confit egg	12

Open 7 DAYS a week

We use NUTS in the kitchen. Please tell us of any allergies or dietary intolerance
VAT is included. A discretionary 12.5% service charge will be added to your bill

SANDWICH (MONDAY TO FRIDAY LUNCH ONLY)

Mini sandes de pernil <i>Roasted pork sandwich with Serra cheese</i>	4.5
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CHEESE & CHARCUTERIE

Cheese board	12
Charcuterie board	12
Mixed board	16

DESSERTS

Pastel de nata <i>Custard tart with cinnamon ice cream</i>	4
Abade de priscos <i>Traditional egg yolk pudding</i>	5
Baba de camelo <i>Caramel mousse</i>	5
Chocolate tart, sea salt & ginja	5

WHOLE SUCKLING PIG

Available on request*
(POA)

Bar Douro Olive Oil	6
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*LIMITED AVAILABILITY

v= vegetarian