

BAR DOURO

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

PETISCOS / SNACKS

Milho frito <i>Crispy polenta (v)</i>	4
Croquetes de Alheira <i>Smoked Portuguese sausage</i>	4
Pataniscas de bacalhau <i>Salt cod fritters</i>	4
Crab rissole	6 each

HORTA / GARDEN

Batata a murro <i>Garlic punched potatoes (v)</i>	4.5
Cumin carrots with sheep milk yoghurt <i>(v)</i>	6
Jerusalem artichokes, cavolo nero & roast garlic <i>(v)</i>	8.5
Roast squash, pumpkin seeds vinaigrette & requeijão <i>(v)</i>	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
Grilled quail with red onion cebolada & pinenuts	10
Porco à Alentejana <i>Pork loin with clams</i>	12
Prego no prato <i>Onglet steak with confit egg</i>	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

CHEESE & CHARCUTERIE

24 month cured Bisaro ham	10
Cheese board	12

DESSERTS

Pastel de nata <i>Custard tart with cinnamon ice cream</i>	4
Toucinho do céu <i>Rich yolk almond cake</i>	5
Baba de camelo <i>Caramel mousse</i>	5
Ice Cream & Sorbet	4

WHOLE SUCKLING PIG

Available on request*
(POA)

Bar Douro Olive Oil	6
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*LIMITED AVAILABILITY

v= vegetarian