

BAR DOURO

Bread and Bar Douro olive oil 3 Olives 3 Churchill's white port and tonic 7

PETISCOS / SNACKS

Milho frito <i>Crispy polenta (v)</i>	4
Croquetes de Alheira <i>Smoked Portuguese sausage</i>	5
Pataniscas de bacalhau <i>Salt cod fritters</i>	5
Crab rissole	6 each

HORTA / GARDEN

Batatas a murro <i>Garlic punched potatoes (v)</i>	4.5
Tomatoes with white port vinaigrette <i>(v)</i>	6
Grilled chicory with roast almond & orange vinaigrette <i>(v)</i>	7
Butter beans, chard & cured egg yolk <i>(v)</i>	8.5

MAR / SEA

Bacalhau à Brás <i>Salt cod hash</i>	6 / 9
Smoked mackerel escabeche	7
Octopus with sweet potato	12
Gambas à la guilho <i>Garlic prawns</i>	12

TERRA / LAND

Grilled black pig choriço with pickled red cabbage	6.5
Grilled quail with red onion cebolada & pinenuts	10
Presa Iberica with broad beans & choriço	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 (v)</i>	4
Toucinho do céu <i>Rich yolk almond cake</i>	5
Baba de camelo <i>Caramel mousse (v)</i>	5
Ice Cream & Sorbet <i>(v)</i>	4

WHOLE SUCKLING PIG

Available on request*
(POA)

Bar Douro Olive Oil	6
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*LIMITED AVAILABILITY

v= vegetarian