

BAR DOURO

Bread & Bar Douro olive oil 3 Olives 2.5 Churchill's white port tonic 7

PETISCOS / SNACKS

Croquetes de alheira <i>Smoked Portuguese sausage</i>	5
Pataniscas de bacalhau <i>Salt cod fritters</i>	5
Empada de berinjela <i>Aubergine pie with Azeitão cheese</i> (v)	5 each
Empada de galinha <i>Chicken pie</i>	5 each
Pata negra ham	14

HORTA / GARDEN

Batatas a murro <i>Garlic punched potatoes</i> (v)	4.5
Heritage tomatoes with white port vinaigrette (v)	6
Courgette, homemade requeijão & mint dressing (v)	8
Butter beans, chard & cured egg yolk (v)	9

MAR / SEA

Bacalhau à Brás <i>Salt cod hash</i>	6
Gambas à la guilho <i>Garlic prawns</i>	12
Grilled octopus with blistered peppers & onions	13

TERRA / LAND

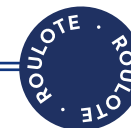
Braised beef cheeks, tenderstem broccoli & cauliflower	14
Preso Iberica, fennel & orange	14
Grilled lamb rump, rainbow chard & migas	15

Allergen notes: (v) = vegetarian

We handle all allergens in the kitchen. Please inform us of any allergies or dietary intolerances.

All our cheeses are unpasteurised. A discretionary 12.5% service charge will be added to your bill.

VAT is included.



SANDWICH / SANDES

Bifana 9

An iconic Portuguese sandwich served from roulotes and tascas across the country. We make ours with thinly-sliced pork shoulder, covered in a white wine and fermented pepper sauce, served in a bola rustica with fennel & savora mustard mayonnaise. Accompanied with homemade crisps.

QUEIJO / CHEESE

São Jorge Lourais DOP (50gr)	5
Beira Baixa DOP (50gr)	5
Terrincho DOP (50gr)	5
Cheese selection	12
<i>Served with homemade oat biscuits & tomato jam</i>	

DESSERTS

Pastel de nata <i>Custard tart with cinnamon ice cream</i> (v)	4.5
Chocolate mousse & chocolate salami (v)	5
Leite creme <i>Burnt cream & marinated strawberries</i> (v)	5
Tarte de amêndoa <i>Almond tart with milk ice cream</i> (v)	5
Ice cream & sorbet (v)	4