

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 & Azeitão cheese pie</i> (v)	5 each
Pata negra ham	14

HORTA / GARDEN

Batatas a murro <i>Garlic punched potatoes</i> (v)	4.5
Grilled chicory, roast almond butter & orange (v)	7
Squash, homemade requeijão & pumpkin seed vinaigrette (v)	9
Wild mushroom & leek rice (v)	9.5

MAR / SEA

Bacalhau à Brás <i>Salt cod hash</i>	6
Gambas à la guilho <i>Garlic prawns</i>	12
Grilled octopus & sweet potato	13
Clams à Bulhão Pato	14

TERRA / LAND

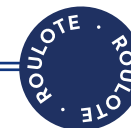
Grilled quail, red onion cebolada & pine nuts	11
Braised beef cheeks, esparragado & root vegetable crisps	14
Preso Ibérica, kale & migas	15

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

QUEIJO / CHEESE

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

SOBREMESA / DESSERTS

Pastel de nata <i>Custard tart & cinnamon ice cream</i> (v)	4.5
Baba de camelo <i>Caramel mousse</i> (v)	5
Pudim de ovos <i>Crème caramel, orange & moscatel</i> (v)	5
Tarte de amêndoa <i>Almond tart & milk ice cream</i> (v)	5
Ice cream & sorbet (choice of 2 scoops) (v)	4