

# BAR DOURO

Sourdough & Bar Douro olive oil (v) 4.5    Marinated olives (v) 3.5    White port tonic 9    Baga Negroni 10    Ginjinha Spritz 13

## PETISCOS | SNACKS

Milho frito   <i>Crispy polenta &amp; fermented red pepper sauce</i> (v)	6.5
Croquetes de alheira   <i>Smoked Portuguese sausage croquettes</i>	8
Pataniscas de bacalhau   <i>Salt cod fritters</i>	8
Salada de polvo   <i>Octopus salad</i>	11.5
Sapateira recheada   <i>Dressed crab</i>	13

## HORTA | GARDEN

Batatas a murro   <i>Garlic punched potatoes</i> (v)	5
Grilled chicory, roast almond butter & orange (v)	9.5
Homemade requieirão, rainbow chard & golden raisins (v)	10
Arroz de espargos e alho selvagem   <i>Asparagus &amp; wild garlic rice</i>	13.5

## MAR | SEA

Bacalhau à Brás   <i>Salt cod hash</i>	10
Cavala alimada com escabeche   <i>Marinated mackerel</i>	11
Gambas à Guilho   <i>Garlic prawns</i>	15.5
Pescada com caldeirada de lulas   <i>Hake &amp; Portuguese squid stew</i>	17

## TERRA | LAND

Cachaço de porco & molho de Bifana   <i>Pork neck &amp; Bifana sauce</i>	13.5
Bife à Marrare   <i>Onglet steak &amp; mustard sauce</i>	16
Arroz de pato malandrinho   <i>Duck rice with chouriço</i>	16.5
Coelho estufado com feijão branco   <i>Braised rabbit &amp; white beans</i>	18

## ENCHIDOS | CURED MEATS

Paio do cachaço de Porco Preto   <i>Acorn-fed black pig neck</i>	9
Presunto de Porco Preto alentejano   <i>Acorn-fed black pig ham</i>	17

## QUEIJO | CHEESE

Ilha São Miguel   <i>Pasteurised cow's milk cheese</i>	5
Queijo Bica   <i>Pasteurised goat's, cow's &amp; sheep's milk cheese</i>	5
Queijo de Azeitão   <i>Raw sheep's milk cheese</i> (v)	7
Cheese Selection <i>Served with homemade jam &amp; oat biscuits</i>	14

## SOBREMESA / DESSERTS

Pastel de nata   <i>Custard tart &amp; cinnamon ice cream</i> (v)	5
Abade de priscos   <i>Traditional egg yolk pudding &amp; lemon sorbet</i>	8
Tarte de Amêndoa   <i>Almond tart &amp; milk ice cream</i> (v)	8
Ice cream & sorbet (choice of 2 scoops) (v)	5

(v) = vegetarian. Vegan options available. We handle all allergens in the kitchen. Please inform us of any allergies or dietary intolerances. Fish & meat dishes may contain small bones. Our cheeses may be unpasteurised. Discretionary 12.5% service charge will be added to your bill. VAT is included. We are a cashless restaurant. All payments must be made via credit or debit card.