

# BAR DOURO

Sourdough & Bar Douro olive oil (ve) 4.5    Marinated olives (ve) 3.5    White port tonic 9.5    Baga Negroni 10    White Negroni 11    Ginjinha Spritz 12

## PETISCOS | SNACKS

Milho frito   <i>Crispy polenta &amp; fermented red pepper sauce (ve)</i>	6.5
Croquetes de alheira   <i>Smoked Portuguese sausage croquettes</i>	8
Pataniscas de bacalhau   <i>Salt cod fritters</i>	8.5
Tiborna de pato confitado   <i>Confit duck on toast</i>	10
Salada de polvo   <i>Octopus salad</i>	12

## HORTA | GARDEN

Batatas a murro   <i>Garlic punched potatoes (ve)</i>	5
Couve grelhada   <i>Grilled cabbage &amp; soubise (v)(ve)*</i>	9
Jerusalem artichoke, atabafado goat's cheese & hazelnuts (v)(ve)*	11
Arroz de cogumelos selvagens   <i>Wild mushroom rice (v)(ve)*</i>	13.5
<i>Add fresh truffle 9</i>	

## MAR | SEA

Cavala alimada com escabeche   <i>Marinated mackerel</i>	11
Bacalhau à Brás   <i>Salt cod hash (v)*</i>	12
Gambas à Guilho   <i>Garlic prawns</i>	15.5
Tamboril com feijoada de choccos   <i>Monkfish &amp; cuttlefish bean stew</i>	20

## TERRA | LAND

Espetada de porco   <i>Grilled pork skewer</i>	11 each
Arroz de coelho à caçador   <i>Rabbit rice</i>	16
Bochechas de Porco e abóbora assada   <i>Pig cheeks &amp; roast squash</i>	19.5
<i>Add fresh truffle 9</i>	
Picanha com tutano   <i>Grilled picanha steak &amp; bone marrow sauce</i>	22

## ENCHIDOS | CURED MEATS

Paio do cachaço de Porco Preto   <i>Acorn-fed black pig neck</i>	9
Presunto de Porco Preto   <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 (v)</i>	7
<b>Cheese Selection</b>	
<i>Served with homemade jam &amp; oat biscuits</i>	14

## SOBREMESA / DESSERTS

Pastel de nata   <i>Custard tart &amp; cinnamon ice cream (v)</i>	5.5
Abade de priscos   <i>Traditional egg yolk pudding &amp; lemon sorbet</i>	8.5
Bolo de figo e medronho   <i>Sticky fig cake &amp; milk ice cream (v)</i>	8.5
Tarte de Amêndoa   <i>Almond tart &amp; milk ice cream (v)</i>	8.5
Ice cream & sorbet (choice of 2 scoops) (v)(ve)*	5

(v) = vegetarian (ve) = vegan

(v)\* = vegetarian option available (ve)\* = vegan option 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.