

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 & fermented red pepper sauce</i> (ve)	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</i> (ve)	5
Couve grelhada <i>Grilled cabbage & soubise</i> (v)(ve)*	9
Jerusalem artichoke, bitter leaves, atabafado & hazelnuts (v)(ve)*	11
Arroz de cogumelos selvagens <i>Wild mushroom rice</i> (v)(ve)*	13.5
<i>Add fresh truffle</i> 9	

MAR | SEA

Cavala alimada com escabeche <i>Marinated mackerel</i>	11
Bacalhau à Brás <i>Salt cod hash</i> (v)*	12
Gambas à Guilho <i>Garlic prawns</i>	15.5
Tamboril com feijoada de choccos <i>Monkfish & 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
Bochecas de Porco e abóbora assada <i>Pig cheeks & roast squash</i>	19.5
<i>Add fresh truffle</i> 9	
Picanha com tutano <i>Grilled picanha steak & 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 & 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 & oat biscuits</i>	14

SOBREMESA / DESSERTS

Pastel de nata <i>Custard tart & cinnamon ice cream</i> (v)	5.5
Abade de priscos <i>Traditional egg yolk pudding & lemon sorbet</i>	8.5
Bolo de figo e medronho <i>Sticky fig cake & milk ice cream</i> (v)	8.5
Tarte de Amêndoa <i>Almond tart & milk ice cream</i> (v)	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.