

Meats

Grilled Chicken — \$16 · Half Cornish hen, 100% natural, piri-piri sauce, pimenta

AAA Beef Bavette — \$38 · Piri-piri sauce, fried egg

House Sausages — \$22 · Chouriço, blood sausage, onions, passion fruit

Charcuterie Board — \$28 · Cheeses, serrano ham, sausages, pecans, quince paste

Beef Sandwich — \$25 · Filet mignon, runny egg, mustard

Caldo Verde — \$12 · Traditional soup with collard greens, potatoes, chouriço

Blood Sausage Ferreros — \$21 · Blood sausage, hazelnuts, goat cheese, piquillo peppers

Beef Pintxo — \$25 · Brioche bun, filet mignon, onions, port wine, São Jorge cheese

Dates & Chouriço — \$15 · Bacon, romesco sauce, goat cheese mousse

Seafood

Grilled Octopus — \$28 · Chickpeas

Grilled Calamari — \$26 · Onions, capers, olives, piri-piri

Garlic Shrimp — \$28 · Chouriço, pimenta

Clams — \$28 · Chouriço, garlic, white wine

Shrimp Croquettes — \$25 · Tomato salsa

Fish

Grilled Sardines — \$20 · Pepper escabeche, gherkins

Fish of the Day — \$45 · Grilled sea bass

Fish & Chips — \$30 · Cod, tartar sauce, piri-piri

Codfish Cakes — \$15 · Spicy mayonnaise

Sides

House Fries — \$8

Green Salad — \$8 · Cherry tomatoes, cucumber, olives, onions

Vegetables of the Day — \$8 · Green beans, almonds

Cervejaria-Style Rice — \$8 · Tomatoes, onions, white wine

Desserts

Pastéis de Nata — \$4 · Custard tart

Lemon Tart — \$10 · Meringue, olive oil

Bolo de Bolacha — \$10 · Biscuit cake, espresso