

## ENTRADAS | STARTERS

<b>Cesto de pão</b>	<b>2.95</b>
<i>Bread Box</i>	
<b>Azeitonas</b>	<b>2.25</b>
<i>Olives</i>	
<b>Manteiga dos Açores</b>	<b>2</b>
<i>Azores Butter</i>	
<b>Patés de Peixe</b>	<b>3</b>
<i>Fish Pates</i>	

## PETISCOS | SMALL PLATES

<b>Croquetes de Alheira</b>	<b>9.95</b>
<i>Pork Alheira croquette</i>	
<b>Pica Pau de Atum</b>	<b>9.95</b>
<i>Seared tuna, sweet potato, peppers, thyme</i>	
<b>Arroz de Polvo</b>	<b>11.95</b>
<i>Salted octopus rice</i>	
<b>Beringela da Horta Recheada</b>	<b>10.95</b>
<i>Vegetable &amp; rice stuffed aubergine gratin</i>	
<b>Risoto de Bacalhau</b>	<b>8.95</b>
<i>Salt cod risotto</i>	
<b>Gambas Whiskey</b>	<b>9.50</b>
<i>Off shell whiskey flambéed prawns</i>	
<b>Gambas Pimenta</b>	<b>9.95</b>
<i>On shell grilled chilli oil prawns</i>	
<b>Carne de Porco com Ameijoa</b>	<b>9.50</b>
<i>Potatoes, marinated pork, clams, coriander</i>	
<b>Pêssego, Frango, Maracujá &amp; Tomilho</b>	<b>9.50</b>
<i>Grilled peaches, chicken, passion fruit sauce</i>	
<b>Ameijoas c/ tostinhas</b>	<b>12.50</b>
<i>Steamed clams in a house sauce</i>	
<b>Polvo Doce com Alcaparras</b>	<b>11.95</b>
<i>Slow cooked octopus, sweet potato, capers</i>	
<b>Choco com molho abacate</b>	<b>9.95</b>
<i>Fried cuttlefish with avocado dip</i>	

## CHARCUTERIA | CHARCUTERIE

<b>Camembert Gratinado com frutos vermelhos caramelizados, pinhões, tostas</b>	<b>13.95</b>
<i>Baked camembert, caramelized red fruits, pine nuts</i>	
<b>Tabua Mista De Queijos, Presunto, Paio Ibérico</b>	<b>16.95</b>
<i>Mixed cheese, prosciutto &amp; cured meat board</i>	

## CARNE | MEAT

<b>Carne de Porco com Ameijoa</b>	<b>18.95</b>
<i>Marinated pork, potatoes &amp; clams in a rich sauce</i>	
<b>Borrego com Cebola Caramelizada</b>	<b>27.95</b>
<i>Pan fried Lamb Cutlets, caramelized onion, sautéed spinach, round fries</i>	
<b>File au Maître</b>	<b>29.95</b>
<i>Grilled Filet steak, herb butter, aromatic sweet potatoes, creamed spinach</i>	
<b>Cote du Boeuf</b>	<b>30.95</b>
<i>Grilled Prime rib, rustic potatoes, creamed spinach</i>	
<b>Bifinho Rustico da Vazia c/ batata a canela, Ovo a cavalo</b>	<b>19.50</b>
<i>Pan fried sirloin, fried egg topped with creamy sauce, rustic cinnamon potatoes</i>	
<b>Naco Na Pedra</b>	<b>26.95</b>
<i>Steak on the stone, fries &amp; mixed salad</i>	
<b>Chateaubriand 500gms</b>	<b>59.95</b>
<i>Grilled fillet of tenderloin punched potatoes, creamed spinach, peppercorn sauce.</i>	
<b>Porterhouse 1.6 – 1.8 kgs</b>	<b>67.95</b>
<i>Aromatic sweet potato, creamed spinach, chimichurri</i>	
<b>Espetada de Frango c/ Chouriço</b>	<b>20.95</b>
<i>Grilled chicken &amp; Chorizo skewers, Provençal potatoes, Mediterranean vegetables</i>	

## PEIXE | FISH

<b>Grelhada mista do Mar</b>	<b>24.50</b>
<i>Mixed fish grill, samphire, potatoes &amp; vegetables</i>	
<b>Bacalhau Confitado, Migas c/ chouriço, veludo verde</b>	<b>24.50</b>
<i>Slow cooked salt cod, migas crumbs, chorizo, pea &amp; bean puree</i>	
<b>Bacalhau em Crosta De Chouriço c/ Gamba</b>	<b>24.50</b>
<i>Fried salt cod, chorizo, béchamel, prawn</i>	
<b>Polvo à Lagareiro</b>	<b>25.95</b>
<i>Slow cooked octopus, garlic infused olive oil, punched potatoes, vegetables</i>	
<b>Fragateiro de Atum</b>	<b>22.95</b>
<i>Pan fried Tuna steak, onion and pepper sauce, potatoes</i>	
<b>Salmão Grelhado</b>	<b>20.95</b>
<i>Grilled Salmon with potatoes, asparagus &amp; blue cheese</i>	
<b>Robalo Grelhado</b>	<b>19.50</b>
<i>Grilled seabass, Provençal potatoes, Vegetables</i>	
<b>Cataplana Do Mar</b>	<b>1p:32.50 2p:62.95</b>
<i>Sharing copper mixed fish &amp; seafood cataplana stew</i>	
<b>Arroz de Marisco</b>	<b>1p:27.95 2p:58.95</b>
<i>Mixed seafood rice</i>	
<b>Arroz de Tamboril c/ Gambas</b>	<b>22.95</b>
<i>Monkfish Rice w/ Prawns, clams</i>	
<b>Espetada de Tamboril c/Gambas</b>	<b>26.95</b>
<i>Grilled Monkfish &amp; prawn skewers, punched potatoes, vegetables</i>	



Please note that our kitchen is NOT allergen free or nut free. Please inform staff BEFORE ordering any food item of your allergies stating if it's an allergy or intolerance. We reserve the right not to serve an item if allergen advice is ignored, or if we believe there has been a failure to inform staff of allergies. We may ask you to sign a disclaimer form. Salt cod and croquettes contains bones. Bread may contain nuts.

## MASSA | PASTA

<b>Linguine de tinta de choco com Marisco</b>	<b>19.50</b>
<i>Cuttlefish Ink Linguine with seafood in a tomato sauce</i>	
<b>Pasta Frango</b>	<b>17.50</b>
<i>Penne Pasta, chicken in a creamy pink sauce</i>	

## VEGETARIANO | VEGETARIAN

<b>Risoto de cogumelo, tomate seco &amp; espinafres</b>	<b>16.95</b>
<i>Mushroom, tomato &amp; spinach risotto</i>	
<b>Cataplana da horta</b>	<b>17.95</b>
<i>Chickpea, okra, vegetables, sweet potatoes, peppers stew</i>	
<b>Cogumelos gratinados</b>	<b>10.95</b>
<i>Creamy gratinated mushrooms with asparagus</i>	

## SALADAS | SALADS

<b>Pêssego grelhado, presunto, abacate, mozzarella, pinhões, tomilho</b>	<b>7.95</b>
<i>Grilled Peaches, prosciutto, avocado, mozzarella, pine nuts, thyme</i>	
<b>Mediterrânea</b>	<b>5.50</b>
<i>Chopped lettuce, tomatoes, cucumber, peppers in a vinaigrette</i>	
<b>Salada Mista</b>	<b>4.50</b>
<i>Fresh mixed leaves, tomatoes, cucumber, red onions</i>	

## ACOMPANHAMENTOS | SIDES

<b>Batata à Murro</b>	<b>4</b>
<i>Punched potatoes</i>	
<b>Feijão Preto</b>	<b>4.95</b>
<i>Black bean &amp; Chorizo Feijoada</i>	
<b>Pimentos Padrão</b>	<b>4.95</b>
<i>Padron Peppers</i>	
<b>Arroz</b>	<b>4</b>
<i>Rice</i>	
<b>Batata Frita</b>	<b>3.50</b>
<i>Fries</i>	
<b>Esparregado</b>	<b>4.95</b>
<i>Creamed Spinach</i>	



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