



All food

# EMENTA

## SUGESTÃO DO DIA

*Meal of the Day*

10,00 €

## COMES UMA SOPINHA E JÁ FICAS BEM...

*Have some soup and you'll be alright...*

### SOPA DO DIA

*Today's Soup*

2,30 €

### SOPA DE CAMARÃO

*Shrimp Soup*

4,00 €

## VAMOS A ISTO!

*Starters!*

### CESTINHA DE PÃO

*Bread*

2,00 €

### COUVERT (Seleção de Manteigas e Azeite)

*Selection of Butters and Olive Oil*

2,50 €

### BOLO DO CACO COM MANTEIGA D'ALHO

*Toasted traditional "Caco" bread from Madeira, with garlic butter*

2,50 €

### AZEITONAS

*Olives*

1,50 €

### BOLINHAS DE ALHEIRA (2 uni)

*Sausage and cheese fried balls*

4,50 €

### CROQUETE / RISSOL DE CAMARÃO / CHAMUÇA / PASTÉIS DE BACALHAU

*Beef Croquette / Shrimp Patty / Samosa / Codfish fried Pastry*

1,50 €

### TÁBUA DE QUEIJOS E ENCHIDOS

*Board with cheese and sausages*

10,50 €

### QUEIJO FOLHADO COM DOCE

*Puff Cheese*

7,50 €

### PRESUNTO IBÉRICO

*Iberic Salted Ham*

8,50 €

## NO PÃO

*On Bread*

### BIFANA NO PÃO

*Pork steak on Bread*

3,50 €

### BIFANA EM BOLO DE CACO

*Pork steak on Caco Bread*

5,00 €

### PREGO NO PÃO

*Beef steak on Bread*

4,60 €

### PREGO DO LOMBO NO PÃO (com batatas fritas)

*Beef tenderloin steak on Bread with french fries*

8,00 €

### HAMBÚRGUER REAL (com batatas fritas)

*The Royal Burger with french fries*

14,00 €

## SALADINHAS (250gr)

*Little Portuguese Salads*

### SALADA DE POLVO

*Octopus Salad*

8,50 €

### SALADA DE OVAS

*Fish Roe Salad*

8,50 €

### SALADA DE CAMARÃO

*Shrimp Salad*

8,50 €

### SALADA DE BÚZIOS

*Conch Salad*

8,50 €

### MIX DE TRÊS SALADAS

*Three salad mix*

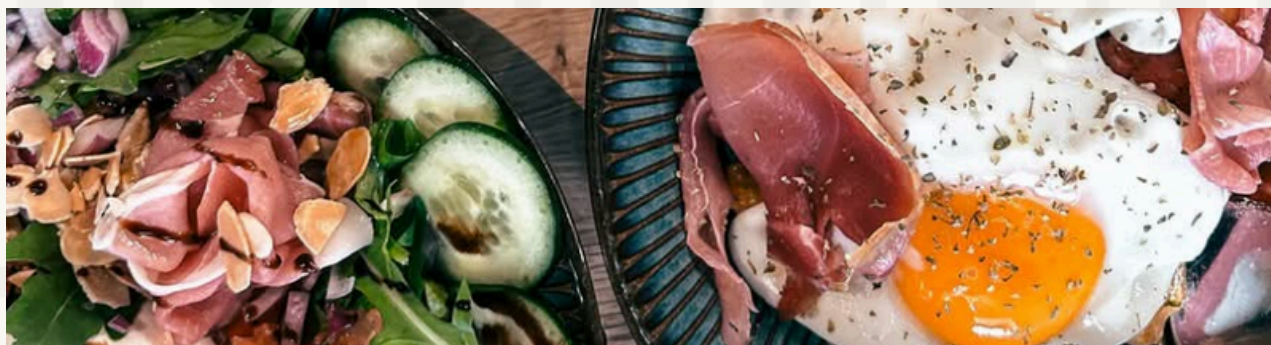
17,50 €

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## PETISCARIA

### *Others Snacks*

<b>NACHOS COM GUACAMOLE E CHEDAR</b> <i>Nachos with Guacamole and Cheddar Cheese</i>	8,00 €
<b>SALADA DE BURRATA COM PRESUNTO</b> <i>Burrata Salad with salted Ham</i>	9,00 €
<b>OVOS ROTOS</b> <i>Fried eggs with salted ham and french fries</i>	8,00 €
<b>CHOURIÇO ASSADO E LINGUIÇA DE PORCO IBÉRICO BELOTA</b> <i>Roasted Chorizo and Iberic Pork sausage</i>	8,00 €
<b>PIANINHO (500gr)</b> <i>Grilled spare Ribs</i>	13,00 €
<b>FRANGO À PASSARINHO</b> <i>Fried Chicken</i>	11,00 €
<b>COGUMELOS TRUFADOS COM GEMA DE OVO</b> <i>Mushrooms filled with truffle oil and egg yolk</i>	14,00 €
<b>MOELAS</b> <i>Portuguese traditional Gizzards</i>	8,00 €
<b>PICA-PAU DE VITELA</b> <i>Stir-fried beef</i>	9,00 €



## CARNINHA DA BOA

### *Damn, you love meat!*

<b>BIFE À CAMAROEIRO</b> <i>Steak with Traditional Portuguese Sauce</i>	15,00 €
<b>BIFE AO ALHINHO (Vazia   Lombo)</b> <i>Steak with garlic and olive Sauce</i>	15,00 €   19,00 €
<b>BIFE DE TRÊS PIMENTAS</b> <i>Steak with pepper Sauce</i>	15,00 €
<b>BIFE À CERVEJEIRA</b> <i>Steak with beer Sauce</i>	15,00 €
<b>LOMBINHOS DE COELHO NO FORNO COM MIGAS</b> <i>Roasted Rabbit with bread crumbs</i>	17,00 €
<b>TÁBUA REAL -POSTA MIRANDESA; SECRETOS; LAGARTOS IBÉRICOS (3 pax)</b> <i>Royal tablet - Post Mirandesa; Black Pork Strips; Iberian lizards meat</i>	60,00 €

***Todos os bifes acompanham com batata frita***

*Every steaks go with french fries*



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## MARISCOS

*Seafood*

<b>CAMARÃO COZIDO 40/60 (Dose)</b> <i>Boiled Shrimp</i>	12,00 €
<b>CAMARÃO DA COSTA (Dose)</b> <i>Tiny Boiled Shrimp</i>	12,00 €
<b>GAMBAS AO ALHO (Dose)</b> <i>Prawns in garlic sauce</i>	12,00 €
<b>CAMARÃO TIGRE BRASEADO COM MANTEIGA DE ERVAS</b> <i>Grilled Prawn</i>	30,00 €
<b>AMÊIJOAS À BULHÃO PATO (Dose)</b> <i>Clams in garlic and olive sauce</i>	16,00 €
<b>LIGUEIRÃO À BULHÃO PATO (Dose)</b> <i>Razor Clams in garlic and olive sauce</i>	16,00 €
<b>MEXILHÃO COM VINAGRETE (6 uni)</b> <i>Mussels with vinaigrette sauce</i>	9,00 €



## OUTROS MARISCOS

*Other Seafood*

*(Sujeito a disponibilidade / Check if it's available)*

**PERCEBES (Sob Consulta)**

*Rock barnacle*

**SAPATEIRA RECHEADA (Sob Consulta)**

*Stuffed Crab*

**LAVAGANTE (Sob Consulta)**

*Lobster*

**NAVALHEIRA (Sob Consulta)**

*Swimming Crabs*



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## OLHÓ PEIXINHO

*Fish and seafood lovers*

<b>LOMBO DE ROBALO COM RISOTTO DE CITRINOS</b>	17,50€
<i>Sea Bass fillet with citrus risotto</i>	
<b>BACALHAU REAL</b>	17,50€
<i>Royal Codfish</i>	
<b>ARROZ DE LINGUEIRÃO</b>	40,00€
<i>Razor Clams rice</i>	
<b>ARROZ SELVAGEM DE GAMBAS*</b>	17,00€
<i>Shrimp rice*</i>	

*\*Sujeito a disponibilidade*

*\*Check availability*

## E VIVA O GLÚTEN!

*Gluten Lovers*

<b>RISOTTO DE ESPARGOS E CAMARÃO</b>	15,00€
<i>Asparagus and Shrimp Risotto</i>	
<b>TAGLIATELLE DE LEGUMES</b>	14,00€
<i>Vegetables Tagliatelle</i>	
<b>SPAGHETTI NERO DE CAMARÃO</b>	16,00€
<i>Shrimp Spaghetti Nero</i>	

## GUILTY PLEASURE

<b>SOBREMESA DO DIA</b>	4,50 €
<i>Today's Desert</i>	
<b>PÊRAS BÊBADAS</b>	5,00€
<i>Pear in sugar and red wine sauce</i>	
<b>"O DAS CALDAS"</b>	6,00€
<i>Crispy meringue with lemon mascarpone cream, fresh mint, and strawberry reduction</i>	
<b>TROUXAS DE OVOS COM LARANJA</b>	5,00€
<i>Made with sugared egg strands, rolled up into a bundle, with orange</i>	
<b>CREME BRÛLÉE</b>	5,00€
<i>Crème Brûlée</i>	
<b>SUFLÉE DE CHOCOLATE / CARAMELO SALGADO COM GELADO</b>	6,00€
<i>Salted Chocolate/ Caramel soufflé with ice cream</i>	
<b>CHEESECAKE DE FRUTOS VERMELHOS</b>	6,00€
<i>Red Berries Cheesecake</i>	
<b>AI AI CHURRITOS</b>	5,00€
<i>Sweet fried dough with milk cream</i>	



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