

## Sobremesas

---



**Manga**

22  
5 €



**Raspberry sorbet 2 balls**

8 €



**Manga e Framboesa**

8 €



**Lemon sorbet 2 balls**

8 €



**Salty caramel ice cream 2 balls**

8 €



**Lime mousse, lemon curd and meringue\***

8 €



**carpaccio de abacaxi**

5 €



**Chocolate ice cream 2 balls**

8 €



**Caramelized banana, salty caramel ice cream, chocolate and hazelnut crumble V2\***

8 €



**Green tea cheesecake, Maltesers, lime and coconut mousse\***

8 €



**Orange sponge cake, orange curd, egg cream and puff pastry with cinnamon\***

8 €



**Chocolate brownie, chocolate mousse, caramel and crumble\***

8 €

## Aperitivos

---



**Polvo Grelhado\***

36  
€

## Vegetariano

---



**Penne with green asparagus and parmesan cheese**

18  
€



**Gnocchi with mushrooms and green apple**

18  
€

## Salada

---



**Salada com nozes pecan**

9

## Snacks

---



**Quesadilla Chips**

14

## Frutos do mar

---



Frutos do Mar

## Bebidas

---



Garrafa de água

5  
€

## Aperitivo

---



Bread and toast, Butter, Cream cheese and harissa, Tomato dip\*

4  
€

## Baguettes

---



Ovo

## Peixes

---



**A rich fish and shellfish cataplana\***

49  
€



**Salmão fumado**

2



**Octopus bean stew with basmati rice\***

32  
€



**Sea bass in salt crust (1kg)**

62  
€



**Deepfried cod fillet with creamy tomato rice and mint\***

30  
€



**Tranche de Pregado na Brasa com Texturas de Ervilhas**

22  
€



**Cataplana rica de peixe e marisco**

36  
€

## **Carne**

---



**Grilled marinated beef loin\***

38  
€



**Black Iberian pork with chestnuts\***

28  
€



**Famous grilled Portuguese steak “Posta”**

32  
€



**Grilled duck breast with rice cooked in the same and apricot puree\***

46  
€



**Grilled frenched rack of veal\***

45  
€

## Starters

---



**Grouper ceviche with roast sweet potatoes and fried corn\***

13  
€



**Marinated sardine roes slightly spicy\***

35  
€



**Sea soup with sashimi, green seaweed and salmon roes\***

9  
€



**Foie Gras with brioche, fig confit, topinambur purée and tawny port\***

19  
€



**Assorted portuguese cheeses Azeitão Serra curado Ilha do Pico Reserva Beira Baixa\***

25  
€



**Grilled tiger prawns with garlic butter and coriander\***

30  
€



**Fresh oysters with green seaweed, grated radish and soy sauce\***

12  
€



**Hummus with grilled vegetables and smoked olive oil**

10  
€



**Slightly cured and smoked salmon tataki with marinated wakame seaweed\***

14  
€



**Roast beef carpaccio with sauteed shimeji mushrooms and parmesan cheese\***

14  
€

## Carnes

---



**Tripa à Moda do Porto**

34  
€

## Café

---



**Café**

2  
€

## Sin clasificar

---



**Bebidas**



**Reservas TheFork só para o piso superior**