





NA MESA...

O COUVERT: Pão, manteiga trufada e azeitonas marinadas @

ENTRADAS





Gambinhas fritas ao alho com limão, malagueta fresca e salsa   


Pimentos piquilho recheados com bacalhau e queijo, molho de açafrão e creme balsâmico  

Cogumelos recheados com requeijão e tomilho, crumble de broa e chutney de cenoura  @

Fígados de aves salteados com vinho da Madeira e Pera Rocha  

Carapaus alimados, saladinha de batata, pimentos e tomate assados 

Salada de marmelo assado, misto de alfaces, rúcula, queijo de cabra, nozes, e espinafres    @ 

Sopa de Peixe com poejo 

PRINCIPAIS

Filete de robalo corado, sobre caldeirada de frutos do mar com batata doce   

Lombo de bacalhau à Faia (no forno com maionese, camarão, puré de batata e cebolada branca)   

Lascas de bacalhau confitado, esmagada de batata, couve portuguesa e crumble de broa  

Polvo assado, azeite de alhos, batata assada e espinafres salteados 


Bife do lombo à Marrare (com molho de natas e batatas fritas)  

clássico bife dos cafés de Lisboa, inventado por António Marrare, napolitano que se fixou na cidade no século XVIII

Carré de borrego grelhado com ervas,

puré de abóbora assada, legumes salteados e molho de pimentos assados  

Plumas de porco preto grelhadas, favas à Portuguesa, puré das mesmas e crocante de enchidos  



Risoto de cogumelos com azeite de trufa    @

ESPAÇO PARA UM DOCE...

Torta de laranja, terra de cacau e sorbet de laranja   @

Farófiás, creme de baunilha, nozes caramelizadas e raspa de lima    @

Pudim Abade Priscos, sorbet de laranja    @

Banana assada, redução de laranja e Cointreau, canela, nozes e gelado de baunilha   @

Bolo de chocolate com licor de ginja, merengue de chocolate e sorbet de ginja   @

...OU QUEIJO: Tábua de Queijos Portugueses   @

55 € p/ pessoa

INCLUI O COUVERT, A ESCOLHA DE UMA ENTRADA, DE UM PRATO PRINCIPAL E DE UMA SOBREMESA

 CONTÉM FRUTOS SECOS

 CONTÉM MARISCO E MOLUSCOS

 SEM GLUTEN

 CONTÉM SULFITOS

 CONTÉM PRODUTOS LÁCTEOS

@ VEGETARIANO

DECLARAÇÃO DE ALERGÉNIOS - Informação ao consumidor

Esta unidade elabora a sua ementa com base na dieta mediterrânea, manipulando variadíssimos alimentos.

Na sua preparação podem estar presentes substâncias que produzam ao consumidor intolerâncias ou alergias alimentares.

Em caso de dúvida, solicite informação junto dos nossos colaboradores

ON THE TABLE...

COUVERT: Bread, truffle flavored butter and marinated olives @

STARTERS

Sautéed shrimps with olive oil, garlic, lemon, fresh chili and parsley 🍷 🌿 ⚡

“Piquillo” peppers stuffed with cod, saffron sauce and balsamic cream ⚡ 🍷

Mushrooms stuffed with cottage cheese and thyme, cornbread crumble and carrot chutney 🍷 @

Sautéed poultry liver with Madeira wine and pear ⚡ 🍷

Horse mackerel in olive oil, garlic and onion, served with roasted tomato, potato and peppers salad ⚡

Roasted quince salad with lettuce, arugula, spinach, goat cheese and walnuts 🍷 🌿 ⚡ @

Fish soup with pennyroyal 🌿

MAIN DISHES

Sea bass filet on a seafood stew with shrimps, mussels, sweet potato, onions, peppers and fresh tomato 🍷 🌿 ⚡

Dried salted cod fish ‘Faia’ style (oven roasted with mayonnaise, shrimps, mashed potato and onion sauce) 🍷 🍷 ⚡

Flaked dried salted cod confit, crushed potatoes, cabbage and cornbread crumble ⚡ 🍷

Oven cooked octopus, olive oil and garlic, roasted potatoes and sautéed spinach 🌿

Beef tenderloin steak “Marrare” style (with fresh cream sauce and French fries) ⚡ 🍷

classic steak served in Lisbon Cafés, invented by Antonio Marrare, a Neapolitan who settled in the city in the eighteenth century

Grilled rack of lamb, roasted pumpkin purée, sautéed vegetables and grilled peppers sauce ⚡ 🍷

Grilled Black Pork “plumas”(special cut), Portuguese style broad beans stew and purée with sausages crumble 🌿 ⚡

Mushrooms risotto with truffle oil 🌿 ⚡ 🍷 @

DESSERTS ...

Orange roll, cocoa crumble and orange sorbet 🍷 🌿 @

Abade Priscos - Traditional egg custard with pork lard pudding, served with orange sorbet ⚡ 🌿

“Farófiás” – meringue boiled in milk with vanilla custard, caramelized walnuts and lime zest 🍷 🍷 🌿 @

Roasted banana, Cointreau and orange reduction, cinnamon, walnuts and vanilla ice cream 🍷 🍷 @

Chocolate cake with morello cherry liqueur, chocolate meringue and morello cherry sorbet 🍷 🌿 @

... OR CHEESE: Portuguese cheese platter 🍷 🍷 @

55 € p/ person

INCLUDES THE COUVERT, THE CHOICE OF ONE STARTER, ONE MAIN DISH AND ONE DESSERT



CONTAINS NUTS



CONTAINS CRUSTACEANS AND MOLLUSCS



GLUTEN FREE



CONTAINS SULFITES



CONTAINS DAIRY



VEGETARIAN

DECLARATION OF ALLERGENS - Consumer information

This unit prepares its menu based on the Mediterranean diet, handling numerous different food.

In their preparation there may be substances which cause the consumer food intolerances or allergies. For any further information, please ask your waiter