

Tradição portuguesa em cada garfada

Portuguese tradition in every bite

COUVERT

Pão, Azeitonas Temperadas e Queijo Seco Fatiado 7

Bread, Seasoned Olives and Sliced Dried Cheese

ENTRADAS STARTERS

Camarão Frito com Alho, Gengibre, Azeite e Louro 11.5

Fried Shrimp with Garlic, Ginger, Olive Oil and Bay Leaf

Cogumelos Salteados com Ervas Frescas e Louro da Oliveira 7.9

Sautéed Mushrooms with Fresh Herbs and Olive Oil

Ameijoas a Bulhão Pato com Coentros 11.9

Bulhão Pato Clams with Coriander

SOPAS SOUPS

Sopa de Legumes 5

Vegetable Soup

Sopa de Cebola Gratinada com Queijo 6

French Onion Soup au Gratin with Cheese

PEIXES FISH

Tentáculos de Polvo na Frigideira com Batatinhas à lagareiro e

Grelos Salteados 13.5

Fried Octopus tentacles with "lagareiro" Potatoes and Sautéed Greens

Lombo de Bacalhau a Lagareiro Com Batatinha a Murro em

Alho e Azeite 13.5

Lagareiro-Style Cod with Crushed Garlic Potatoes

Filetes de Robalo Braseados com Legumes Salteados e

Batatinhas a Vapor 12.5

Seared Sea Bass Fillets with Sautéed Vegetables and Steamed

Potatoes

CARNES MEAT

Bitoque do Lombo à Portuguesa com Batatas Fritas, Arroz e Salada
Portuguese-Style Sirloin Steak with French Fries, Rice and Salad **13.5**

Costeletas de Cordeiro Grelhadas com Batata Frita e Esparregado
Grilled Lamb Chops with French Fries and Spinach Purée **13.5**

Bifinhos de Frango à Portuguesa com Arroz Carolino e Uvas Passas
Portuguese-Style Chicken steaks with Carolino Rice and Raisins **10.9**

SALADAS SALADS

Salada de Três Alfaces com Queijo Feta, tomate cherry com molho Vinagrete **7.5**
Three-Lettuce Salad with Feta Cheese, Cherry Tomatoes, and Vinaigrette Dressing

Salada de Tomate e Mozzarella de Búfala com Orégãos e Manjericão **9.5**
Tomato and Buffalo Mozzarella Salad with Oregano and Basil

SOBREMESAS DESSERTS

Arroz Doce da Avó **3**
Sweet Rice Pudding

Leite Creme Queimado do Convento de Évora **3.5**
Crème Brûlée

Pudim à MeraPrime com Frutos Silvestres **3.5**
MeraPrime-Style Pudding with Wild Berries

GELADO ICECREAM

1 BOLA 1 Scoop **2,9€**

2 BOLAS 2 Scoops **5€**

3 BOLAS 3 Scoops **6€**

DRINKS BEBIDAS

ICE TEA 2,40€

PEPSI 2,40€

PEPSI MAX 2,40€

7UP 2,40€

COMPAL 2,40€

GINGER ALE 2,40€

ÁGUA/WATER 0.5L 2,00€

ÁGUA/WATER 0.7L 2,20€

ÁGUA DAS PEDRAS SPARKLING WATER 2,50€

ÁGUA DAS PEDRAS LIMÃO LEMON SPARKLING WATER 2,50€

ÁGUA DAS PEDRAS DE FRUTOS VERMELHOS RED BERRIES SPARKLING WATER 2,50€

CERVEJA SEM ÁLCOOL NON-ALCOHOLIC BEER 3,00€

SUMO DE LARANJA NATURAL NATURAL ORANGE JUICE 3,00€

LIMONADA LEMONADE 3,50€

SMOOTHIE DE FRUTA FRUIT SMOOTHIE 3,00€

KOMBUCHA DE ROMÃ POMEGRANATE KOMBUCHA 3,50€

KOMBUCHA DE MAÇÃ E PÊRA APPLE AND PEAR KOMBUCHA 3,50€

MOCKTAILS (NO ALCOHOL)

MOJITO 3,90€

PEPINO CUCUMBER 3,70€

MORANGO STRAWBERRY 3,90€

MILKSHAKES

MORANGO STRAWBERRY 5,50€

BANANA 5,50€

CHOCOLATE 5,50€

BEBIDAS QUENTES HOT DRINKS

CAFÉ EXPRESSO COFFEE 1,50€

AMERICANO 2,50€

CAPPUCCINO 2,70€

CHOCOLATE QUENTE HOT CHOCOLATE 2,50€

FRAPUCCINO 3,50€

DESCAFEINADO DECAF 1,50€

CHÁ TEA 2,50€



SNACKS

HAMBURGÃO **BIG BURGUER** 11.5

(Hamburguer de Novilho, Pão Brioche, Alface, Cebola Caramelizada, Bacon de Aves, Maionese de Alho e Batata Frita)

(Beef Burger, Brioche Bun, Lettuce, Tomato, Caramelized Onion, Poultry Bacon, Garlic Mayonnaise and Chips)

PREGO DO LOMBO **BEEF LOIN ON THE BREAD** 13.9

(Lombo Frito com Alho em Pão Saloio com Presunto de Aves)

(Fried Beef Loin with Garlic on Rustic Bread with Poultry Ham)

TOSTA MISTA **MIXED TOAST** 6.9

(Tosta de Pão Regional com Fiambre, Queijo e Manteiga dos Açores)

(Regional Bread Toast with Ham, Cheese and Butter from the Azores)

TORRADA **TOAST** 4.5

(Torrada de Pão Regional com Manteiga dos Açores)

(Regional Bread Toast with Butter from the Azores)