



# SUMMER DELIGHTS

19h30- 22h30 · 7.30 PM- 10.30 PM



brasserie  
méditerranéenne



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## ALIMENTE A SUA ALMA ENERGIZE YOUR SOUL


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Azeite biológico, azeitonas e seleção de pão  2€  
*Organic olive oil, olives and bread selection*



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## MIME-SE PAMPER YOURSELF

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**Salada de legumes grelhados · Grilled vegetables salad**     7€  
Puré de batata-doce, chicória, rebentos do campo, vinagrete de citrinos  
*Sweet potato purée, chicory, sprouts, citrus vinaigrette*

**Creme de ervilhas · Creamy pea soup** 8€  
Crocante de parmesão, mousse de requeijão e crocante de presunto  
*Crunchy parmesan, cream cheese mousse and crunchy smoked ham*

**Gaspacho · Gazpacho**   7€  
Pimentos assados sobre foccacia de tomate seco e azeite de poejo  
*Roasted peppers with sun dried tomato foccacia and pennyroyal olive oil*

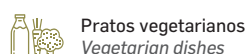
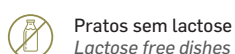
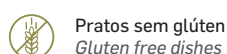
**Empada de pato · Duck pie** 8€  
Cebola roxa confitada, cogumelos shiitake, redução de vinho do porto  
*Red onion confit, shiitake mushrooms, port wine reduction*

**Tataki de novilho · Beef tataki**   12€  
Crosta de sésamo, salada asiática  
*Sesame crust, asian salad*

**Camarão tigre · Tiger prawn**   16€  
Guacamole com coentros  
*Guacamole and coriander*

**Carpaccio de polvo · Octopus carpaccio**   14€  
Chicória, rabanete, cebola roxa com vinagrete de citrinos  
*Chicory, radish, red onion with citrus vinaigrette*

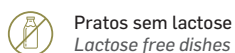
**Vieiras · Scallops** 15€  
Brioche tostado com especiarias, pickles de legumes, crocante de limão, espuma de mangericão  
*Toasted brioche with spices, pickles, crunchy lemon and basil foam*



## AQUEÇA O SEU CORAÇÃO WARM YOUR HEART

### PEIXE · FISH

- Arroz de gambas e tamboril · *Shrimp and monkfish rice***   **22€**  
Tamboril da costa Portuguesa, gambas, tomate e coentros  
*Monkfish from the portuguese coast, shrimp, tomato and coriander*
- Lombo de bacalhau com brás de legumes · *Cod fish fillet with vegetable julienne***  **19€**  
Puré de alho, azeite de coentros  
*Garlic purée and coriander olive oil*
- Lombo de salmão · *Salmon fillet***   **21€**  
Guacamole de favas, ervilha torta e rebentos do campo  
*Fava bean guacamole, pea pod and sprouts*
- Linguado a vapor · *Steamed sole***   **23€**  
Nage de limão confitado, legumes salteados em jus de peixe  
*Lemon nage, sautéed vegetables and fish jus*
- Pregado no forno · *Roasted turbot***   **25€**  
Arroz de berbigão e cebolinho  
*Cockle rice and chives*
- Atúm com especiarias · *Tuna with spices***  **26€**  
Hummus, couscous de legumes com salada aromatizada  
*Hummus, vegetable couscous and aromatic salad*



## AQUEÇA O SEU CORAÇÃO WARM YOUR HEART

### CARNE · MEAT

- Magret de pato · Duck magret**   19€  
Cogumelos shiitake, puré de cenoura e legumes do campo  
*Shiitake mushrooms, carrot purée and vegetables*
- Ossobuco · Ossobuco** 20€  
Polenta frita, tomate confitado e ervas aromáticas  
*Fried polenta, confit tomato and herbs*
- Porco preto ibérico · Iberian pork**   22€  
Puré de vitelotte, chalota confitada com tomilho  
*Vitelotte purée, confit shallots with thyme*
- Borrego no forno · Roasted lamb**   21€  
Batata nova assada, cebolada e espinafres salteados  
*Baked potato, sautéed spinach and onions*
- Lombo de novilho · Beef loin**   25€  
Chalotas confitadas, legumes braseados, palitos de batata doce com especiarias  
*Confit shallots, roasted vegetable, sweet potato sticks with spices*
- Vazia maturada · Dry aged sirloin steak**   23€  
Arroz cremoso de tomate, legumes da estação grelhados, molho romanesco  
*Creamy tomato rice, sautéed seasonal vegetables and romanesco sauce*



Pratos sem glúten  
Gluten free dishes



Pratos sem lactose  
Lactose free dishes



Pratos vegetarianos  
Vegetarian dishes

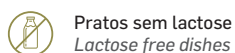
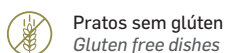


Pratos vegan  
Vegan dishes


## AQUEÇA O SEU CORAÇÃO WARM YOUR HEART



VEGETARIANO · VEGETARIAN

- Tagliatelle de espargos verdes**    15€  
**Green asparagus Tagliatelle**  
Com legumes braseados  
*With sautéed vegetables*
- Risotto de cogumelos shiitake · Shiitake mushrooms risotto**   17€  
Com crocante de alho francês  
*With crunchy leek*
- Penne · Penne**     15€  
Com molho de tomate e ervas finas  
*With tomato sauce and herbs*
- Ratatouille de legumes · Vegetable ratatouilles**     12€  
Molho pomodoro e azeite de ervas  
*Pomodoro sauce and herb olive oil*
- Salada de beterraba · Beetroot salad**   13€  
Com queijo de cabra e abacate  
*Goat cheese and avocado*
- Endivias recheadas · Stuffed endives**   13€  
Com queijo roquefort e bouquet de folhas verdes  
*Roquefort cheese and green leaves*



## DOCES PRAZERES SWEET INDULGENCES

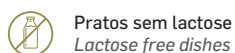
**Lemon cake · *Lemon cake***  6€  
Parfait de lima, gelado de limão e gengibre  
*Lime parfait, lemon sorbet and ginger*

**Geleia de café e caramelo · *Coffee and caramel jelly***   6€  
Crumble de cacau e gelado de café  
*Cocoa crumble and coffee ice cream*

**Cake caprese · *Cake caprese*** 8€  
Tomate cherry, mousse de mangericão e gelado de alcaçuz  
*Cherry tomato, basil mousse and licorice ice cream*

**Dolce & banana · *Dolce & banana***  8€  
Dacquoise de avelã com gelado de banana  
*Hazelnut dacquoise with banana ice cream*

**Financier de chocolate e amêndoa · *Chocolat and almond financier*** 8€  
Mousse de queijo e baunilha, crocante gruêe, sorvete de abacaxi  
*Cheese and vanilla mousse, crunchy gruêe and pineapple sorbet*





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## DOCES PRAZERES SWEET INDULGENCES

**Degustação de sobremesas · *Dessert degustation*** 14€  
Lemon cake, geleia de café e dulce & banana  
*Lemon cake, coffee and caramel jelly and dulce & banana*

**Tábua de queijos nacionais e internacionais · *Portuguese and international cheese plate*** 14€  
Com doce de abóbora  
*With pumpkin jam*

**Degustação de gelados caseiros** 6€  
***Homemade ice cream degustation***

**Fruta laminada**  5€  
***Seasonal fruit plate***

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.  
*Food or drink which has not been ordered or consumed by the customer will not be charged. This regulation also applies to convert items.*