



[L i b r a r y]

PETISCOS

Gambás a Alho - 1300

Grilled Queen Prawns in Paprika, Garlic & Lime

Polvo - 1400

Slow Braised Octopus in White wine & Garlic, Batatas Assadas & Dill

Pica Pau - 900

Woodpecker Fried Beef in White Wine, Pickled Vegetables & Roasted Peppers

Lula - 1100

Charcoal Grilled Baby Squid with Squid Ink Gastrisque & Preserved Lemon

Feijoada - 1000

Portuguese White Bean & Braised Beef Stew, Bacon & Citrus Zest

Rissóis

Grilled Camarões & Preserved Lemon - 950

Grilled Beef & Roasted Peppers - 750

Queijo e Acompanhamentos* - 1300

A Selection of Our Finest Cheeses and Condiments Ranging from Pickled Vegetables to Natural Spreads and Marmalades, served with Portuguese Bread & EVOO

Queijo e Carne* - 1800

A Selection of Our Finest Cheeses, Cold Cuts and Condiments Ranging from Pickled Vegetables to Natural Spreads and Marmalades, served with Portuguese Bread & EVOO

**Sommeliers Suggestion: These boards will be especially well accompanied by the Quinta Dos Murças Tawny Port from the Douro Region of Northern Portugal with tasting notes of dried figs, nuts and spices.*

Ceviche - 900

Locally Sourced Snapper in a Tiger's Milk Marination, Garlic Lime & Coriander Emulsion

Pregos (choose Piri Piri or Herb Marinade) - 750

Marinated Beef Sirloin, Pan Seared & Served in a Warm Portuguese Roll.

Empadas de Galinha - 500

Flaky Pastry Filled with Confit Chicken, Thyme, And Sea Salt.

DOCES

Tarte De Amêndoa* - 600

Decadent Layers of Caramelized Almonds in A Vanilla Sponge Tart Base

Arroz Doce* - 400

Short Grain Rice Gently Cooked in Cream, Butter & Finished with Citrus & Vanilla Pod.

**Sommeliers Suggestion: These desserts will pair especially well with the Bacalhoa Moscatel de Setubal from just South of Lisbon, Portugal. With tasting notes of Orange Blossom, Candied Fruits & Raisins.*



Contains Nuts



Vegetarian