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## To snack

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### Starters

Bread €1,2 | Olive oil with balsamic vinegar €1 |  
Olive tapenade €1,8

### Our big shrimps <sup>500gr</sup>

Fried with garlic and lemon.  
€17,5

### Our little shrimps <sup>100gr</sup>

Boiled, served warm, seasoned with salt from Rio Maior.  
€5,6

### Cheese board

Serra da Estrela cheese, Alentejo sheep cheese, Alentejo goat cheese and fresh  
goat cheese.  
€10,5

### Grilled sausages

Black pudding, farinheira and blood sausage of Malhado de Alcobaça pork.  
€6

### Pica-pau <sup>300gr</sup>

Fried with garlic and bay leaf, as the tradition says.  
€10,5

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## To satiate

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### Vegetables soup

Soup with vegetables of the season.  
€1,8

### Fish soup

Soup that tastes like sea.  
Ask us what fish is.  
€2,5

## To delight yourself

### **Cod tongues rice** 2 people

The most tender pieces of the codfish involved in a creamy rice with coriander.

€24

### **Cod loin** 500gr

Grilled. Served with punched potatoes, garlic and olive oil.

€15,5

### **Octopus rice** 2 people

Pretty creamy, served with octopus from portuguese coast.

One of our favourite dishes.

€23

### **Vegetarian**

Wild rice with pine nuts, raisin and grilled vegetables.

An healthy option.

€11,5

### **Cozido à portuguesa** Friday (from November to May)

The typical portuguese boiled dinner with meat and sausages of Malhado de Alcobaça pork.

€11,5

### **Tomato rice** Saturday

Served with deep fried fish from portuguese coast.

Ask us what fish is.

€22,5

### **Lamb from Serra de Aire** Sunday

Roasted and served with roasted potatoes, rice, stewed turnip greens and rice of gizzard and liver.

€14,5

### **Razor shell rice** Sunday

A delicious bivalve served with rice with tomato flavour.

€22

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# Our beef cuts

(Includes 2 side dishes)

## Round beef 300gr

Fried. A very typical portuguese beef, with garlic flavour.

€10,5

## Malhado pork mix

Grilled. Mix of cuts of Malhado de Alcobaca pork.

€12,5

## Lamb chops

Grilled. Tender and with an intense flavour.

€13,9

## Chuletón 500gr

Grilled. Tasty breed raised in Portugal.

€14

## Entrecôte Rubia Gallega 400gr

Grilled. Without bones and with a proportion of fat that makes it delicious.

€18

## Shank meat 1,5Kg

Roasted at low temperature.

Stands out for its cut. Impresses by its flavor.

€28

## Chuletón Rubia Gallega 1Kg

Grilled. Stands out for the high level of fat infiltration.

€32

## Chuletón Rubia Gallega Aged 45 days

Grilled. A big chop aged more than 45 days.

Ideal choice for meat lovers.

€55/kg

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## Side dishes

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### Aunt's potatoes

French fries with sautéed fresh mushrooms and bacon.

### Wild rice

Boiled wild rice. Nice choice for every beef cut.

### Açorda

Typical portuguese Açorda with garlic and coriander.

### Esparregado

Steamed turnip greens mixed with flour and vinegar.

### Sweet potatoes

Stick fries.

### Mediterranean salad

Salad of rocket, lettuce and cherry tomato.

### French fries

Stick fries.

### “Mille-feuille” of potatoes

Thin slices of potatoes gratin with cheese.

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## For the greedy

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### Tiara

Conventual pastry.

€2,6

### Awakened pear

Pear in coffee.

€3,5

### Pavlova

With hazelnut cocoa cream and strawberries.

€4

### Cheesecake

Lime cheesecake with chocolate base.

€3,9

### Caia's cake

Cocoa cake with 3 different layers.  
A variety of textures. An unique flavour.

€3,9

### ?

Surprise.

€2,8