

Tia Caia

Uncle Caia, just like the nephews call her, always had a passion for cooking and in 2010 she had her first experience managing a **portuguese food** restaurant. After 9 years, she decided to open Tia Caia restaurant - a place designed to provide an excellent **gastronomical experience** to the clients.

In Tia Caia there is a constant concern to bring the most fresh ingredients to the table. Here, the meat is one of the biggest protagonists. The pork breed is Malhado de Alcobaça, a very tasty meat with a proportion of fat that makes it delicious.

The beef breed is **Rubia Gallega**, a breed raised in Galicia. This breed is known for its high size and distinguishes by its succulence and intense flavour.

But the fish is not forgotten, because this land has a very strong connection to the sea. The **octopus rice** is cooked with octopus from our coast and biologic rice from Baixo Mondego and it is considered by many the best octopus rice.

The restaurant also has an extensive list of wines carefully selected.

Enjoy this experience and above all **have fun!**

To snack

Mata-bicho

Bread **1.3** | Olive oil with balsamic vinegar **1.1** | Olive tapenade **1.9** |
Sweet potato skins with garlic mayo **1.9**

Little prawns 200gr

Boiled, served warm, seasoned with salt.

7.5

Percebes 200gr

Boiled and served cold.

9

Cheese board

Serra da Estrela cheese, Alentejo sheep cheese, Alentejo goat cheese and
fresh goat cheese.

10.5

Pica-pau

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

10.5

Big prawns 500gr

Fried with garlic and lemon.

18.5

To satiate

Vegetables soup

Soup with vegetables of the season.

2

Fish soup

Soup that tastes like sea. Ask us what fish is.

3

To delight yourself

Round beef 300gr	11.5
Fried. A very typical portuguese beef, with garlic flavour.	
Mushrooms and asparagus risotto	13.5
Creamy risotto with mushrooms and asparagus. Ideal for vegetarians,	
Tomato rice	13.5
Served with deep fried fish from portuguese coast. Ask us what fish is.	
Razor shell rice	14
A delicious bivalve served with rice with tomato flavour.	
Cod tongues rice	15
The most tender pieces of the codfish involved in a creamy rice with coriander topped with poached egg.	
Octopus rice	15.5
Very creamy, served with octopus from portuguese coast. Our favourite dish.	
Cod loin 500gr	16.5
Grilled. Served with punched potatoes, garlic and olive oil.	
Shrimp rice	17
An excellent choice for the seafood lovers.	

Our beef cuts

Include 1 side dish

Malhado pork mix

Grilled. Mix of cuts of Malhado de Alcobaça pork.

13.5

Lamb chops

Grilled. Tender and with an intense flavour.

15

Chuletón 500gr

Grilled. Tasty breed raised in Portugal.

16

Entrecôte Rubia Gallega 400gr

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

19

Shank meat 1,5Kg

Roasted at low temperature. Stands out for its cut. Impresses by its flavor.

32

Chuletón Rubia Gallega 1Kg

Grilled. Stands out for the high level of fat infiltration. Ideal to share.

35

Chuletón Rubia Gallega maturado

Grilled. A big chop aged more than 45 days. Ideal choice for meat lovers.

80/Kg

Side dishes

Mediterranean salad Salad of rocket, lettuce and cherry tomato.	3
Beans rice Beans rice, tastes good with every meat.	3.5
Açorda Typical portuguese Açorda with garlic and coriander.	3.5
French fries Stick fries.	3.5
Sweet potatoes Srick fries.	4
Esparregado Steamed turnip greens mixed with flour and vinegar.	4
"Mille-feuille" of potatoes Thin slices of potatoes gratin with cheese.	4
Tia Caia's potatoes French fries with sautéed onions, fresh mushrooms and bacon.	4

For greedies

Tiara	Conventual pastry with a base of eggs and almonds.	3.1
?	Surprise.	3.5
Awakened pear	Pear cooked in coffee.	3.8
Cheesecake	Lime cheesecake with chocolate base.	3.9
Caia's cake	Cocoa cake with 3 different layers. A variety of textures. An unique flavour.	4
Pavlova	With hazelnut cocoa cream and berries.	4.5