



Cold starters

Bread	2,80€	✓
Corn bread	4,20€	✓
Butter unit	1,20€	
Sardine pâté unit	1,70€	
Olive oil	1,70€	✓
Eggplant pâté	3,80€	
Buttery cheese	8€	
Crab pâté	10€	

Olives	1,80€	✓
Fresh cheese	6€	
Dried cheese	7€	
Black pig smoked sausage	15€	
Black pork ham	22€	
Homemade marmalade	2,50€	✓
Vegetables pâté	3,80€	✓

Salads

Small assorted salad	4 €	✓	Big assorted salad	7€	✓
Tomato salad with Fresh cheese	8,50€		Green salad with parmigiano	8,50€	
Cod and chickpea salad	10€				
Octopus salad	16€				
Grilled rabbit salad	14€				
Grilled pepper salad	10€	✓			

Soup

Vegetable soup	4,20€	✓
Fish soup with pasta	5,50€	

Meals for children

Turkey steak (rice, Fries and sunny-side-up egg)	12€	
Beef steak (rice, Fries and sunny-side-up egg)	18€	
Spaghetti with tomato sauce	10€	✓

Vegetarian main courses

(Prep time : 30 to 60 minutes)

Mushroom rice	18€	✓
Chickpea curry with vegetables	20€	✓
Vegetable Moqueca	20€	✓



Appetizers and snacks

(prep time : 15 to 30 minutes)

Clams with garlic and coriander 28€

Fried shrimp 28€

Sautéed seafood platter 28€

Pan-fried lobster 49€

Fish pancakes 10€

Grilled squid with garlic and coriander 17€

Baby squid with garlic and whiskey 17€

Fried soft-shell crab 28€

Oysters unit 3,50€

Razor clam with garlic and coriander 25€

Portuguese style mussels 26€

Sautéed scarlet shrimp 70€

Grilled tiger shrimp with garlic and coriander 55€

Sautéed mushrooms 12€



Fried cuttlefish 16€

Scrambled eggs with portuguese chorizo 12€

Assorted fried portuguese chorizo 12€

Fried kingfish with tartar mayonnaise 10€

Cataplanas

(prep time . 30 to 60 minutes)

Cataplana with fish and seafood 62€
(clams, razor clam, mussels , shrimp) with rice

Cataplana with octopus , monkfish and seafood 66€
(clams, razor clam, mussels, shrimp) with rice

Cataplana with pork tenderloin and seafood 48€
(clams, razor clam, mussels, shrimp) with fries or breadcrumbs

Cataplana with seafood 140€
(lobster, scarlet shrimp, tiger shrimp, clams, razor clam, mussels) with rice

Grilled fish

(prep time: 15 to 60 min.)

Sea bass kg 58€

Sea bream kg 58€

Turbot kg 68€

Sole kg 82€

Grouper kg 82€

Side dishes: cooked vegetables, simple white rice, fries, assorted salad, sautéed vegetables, breadcrumbs. 1 side dish 2 side dishes 3 side dishes

Sea bass or sea bream with rice pot kg 68€

Turbot with rice pot kg 78€

Sole or grouper with rice pot kg 92€

(tomato rice, coriander rice, clam rice, razor clam rice, bean rice, turnip greens rice , seafood rice.



MENU

Tradicional Portuguese dishes freshly prepared with estimated preparation times ranging from 15 to 45 minutes. When the restaurant is busy, these estimated times may exceed the usual time required to prepare the dishes.

 - **vegan dishes**

 - **portion for 1 person**

 - **portion for 2 persons**

 - **portion for 3 or more**



We accept pets.

If you have any allergies or food intolerances, please let us know when placing your order.

take-away bags 0,10€

Small package 0,50€

large package 1€

medium package 0,80€

Decree- Law No.152-D/2017 OF December 11, as amended by Decree- Law No. 102-D/2020 of December 10 - Reuse of packaging for ready-to-eat foods.

Prices include VAT at the current rate !



Rice and pasta pots

prep time 30 to 60 minutes)

Rice/ pasta with razor clam and shrimp	1 person 22€	2 people 44€
Octopus rice with shrimp	1 person 26€	2 people 52€
Rice/Pasta/Breadcrumbs with shrimp and clams	1 person 24€	2 people 48€
Fish pasta soup with shrimp	1 person 20€	2 people 40€
Rice/pasta with grouper, clams and shrimp	2 people 62€	
Cuttlefish rice with ink and shrimp	2 people 45€	
Spaghetti with shrimp and clams	2 people 48€	
Linguine with mussels	1 person 26€	2 people 52€
Fish soup with clams and spinach	2 people 40€	
Rice/pasta with monkfish, clams and shrimp	2 people 48€	
Rice/pasta/spaghetti with scarlet shrimp and clams	1 person 70€	2 people 140€
Rice/pasta with spiny lobster, shrimp and clams	2 people 88€	
Rice/pasta with clawed lobster, shrimp and clams	2 people 88€	
Fisherman's rice/pasta/soup	2 people 48€	
(fish head, clams, shrimp, mussels, razor clam)		
Seafood rice/pasta	2 people 140€	
(spiny lobster, clawed lobster, scarlet shrimp, tiger shrimp, clams, mussels, razor clam)		
Shelled crab pasta with shrimp and clams	1 person 42€	2 people 84€

Meat dishes

prep time 20 to 60 minutes)

Pork tenderloin with shrimp and clams	1 person 21€	2 people 42€
(fries or breadcrumbs)		
Alentejo style pork with clams	1 person 19€	
(fries or breadcrumbs)		
Grilled sirloin steak (grain feed)	1 person 35€	
(fries, sautéed mushrooms, sunny-side-up egg)		
Duck rice Hunter-style	1 person 19€	2 people 38€
(red wine broth, smoked chorizo, coriander, mint, carrot)		
Black pork Secretos (fries, simple rice, assorted salad)	1 person 22€	
Black pork Secretos with bean pasta	2 people 44€	



Fish and seafood dishes

(prep time 30 to 60 minutes)

Hake Fillets with Fries	1 person	18€	
Shrimp in creamy sauce with Fries	1 person	30€	
Sautéed octopus (potatoes, sweet potatoes, broccoli)	1 person	32€	
Fried sea bass with razor clam and coriander rice	2 people	55€	
Fried turbot with turnip greens rice	2 people	68€	
Fried John Dory Fillets with coriander and clam rice	2 people	52€	
Fried sea bream with seafood rice (shrimp, clams, mussels, razor clam)	2 people	55€	
Fried sole with tomato rice	2 people	72€	
Grilled tiger shrimp with coriander rice	1 person	65€	2 people 130€
Pan-fried grouper with tiger shrimp and clams (simple white rice)	1 person	39€	2 people 78€
Pan-fried monkfish with tiger shrimp and clams (simple white rice)	1 person	36€	2 people 72€
Pan-fried octopus with monkfish, tiger shrimp and mussels (white rice)	1 person	41€	2 people 82€
Pan-fried seafood with breadcrumbs	2 people	140€	
(spiny lobster, clawed lobster, tiger shrimp, scarlet shrimp, clams, mussels, razor clam)			
Grouper moqueca with shrimp (simple white rice)	1 person	31€	2 people 62€
Monkfish moqueca with shrimp (simple white rice)	1 person	26€	2 people 52€
Shrimp moqueca (simple white rice)	1 person	26€	2 people 52€
Shrimp curry / Monkfish and shrimp curry (simple white rice)	1 person	26€	
Grouper with scarlet shrimp in creamy sauce (fries)	1 person	75€	
Beans with octopus, monkfish and shrimp (simple white rice)	2 people	55€	
Grilled squid with potatoes, garlic, coriander	1 person	25€	
Hake Fillets with shelled crab breadcrumbs	2 people	58€	

Side dishes

(prep time 10 to 60 minutes)

Breadcrumbs	8€	Spinach breadcrumbs	10€	Turnip greens breadcrumbs	10€
Fries	6€ ✓	Simple white rice	5€ ✓	Potatoes with garlic and coriander	10€ ✓
Cooked vegetables	6€ ✓	Sautéed vegetables	10€ ✓	Sautéed turnip greens	10€ ✓
Coriander rice	12€ ✓	Tomato rice	12€ ✓	Sautéed spinach	10€ ✓
Turnip greens rice	12€ ✓	Bean rice/pasta	12€ ✓	Shelled crab breadcrumbs	35€
Clam and coriander rice	22€	Razor clam and coriander rice	18€		
Seafood rice (clams, razor clam, shrimp, mussels)	22€				
Clams and coriander breadcrumbs	22€	Cooked potatoes	6€ ✓		

Dessert

- Chocolate mousee 6,50€
- Sericaia - typical Alentejo cake 8,50€
- Farófias- poached meringue clouds 5,50€
- Brazilian coconut egg custard 8,50€
- Biscuit cake with coffee 7,50€
- Red berries Cheesecake 10,50
- Creme brûlée 5,50€
- Almond, honey and cinnamon tart 11€
with homemade icecream
- Hot chocolate cake with almond 12€
and homemade icecream
- Apple crumble 9,50€
with homemade icecream
- Seasonal Fruit baket in Moscatel wine 8,50€
with homemade icecream
- Blueberry and cheese tart 9,50€
with homemade icecream
- House made dessert cup "São João" 12€
(coffee, bitter almond liqueur, icecream,)

Pairing

- Porto Tawny Quinta do Portal 10€
10 anos
- Moscatel de Setúbal Horácio Simões 15€
10 Years Superior
- Malhadinha Late Harvest 15€
- Justino's Madeira Sercial 20€
harvest 1997
- Five Farm's single batch 10€
Irish cream liqueur
- Mingorra 2011 white wine 10€
made from overripe grapes
- Ravasqueira late harvest 10€
- Champagne ratafia 20€
Henri Giraud Solera
- Porto Tawny Ramos Pinto 20€
30 years
- Breijinho da Costa de mar 15€
moscatel roxo minimum stay 1 year
- Moscatel de Setúbal 12€
Horácio Simões 2003
- Horácio Simões 15€
Moscatel Roxo Superior 2005
- Sour cherry liqueur Mariquinhas 10€
Selected Harvest

Homemade icecream 1 scoop 3,50€

Strawberry 

Red berries 

Peach 

Cream

Vanilla

Pineapple and mint 

Rum and peanut brittle

chewing gum

Sweet cotton candy

Chocolate

Pistachio

Pine and honey

Nuts

Cream and cherry jam

Dark chocolate 

Salted caramel

Dessert

Fresh cheese 9€
with homemade jam

Dried cheese 10€
with homemade jam

Buttered cheese 11€
with homemade jam

Pairing

Mouchão Tonel Aged 15€
dessert, Portified

Casa do Cônego 15€
Portified wine, vintage 1982

Carcavelos Villa Oeiras 25€
Premium Portified wine

Fruit

Apple 3€

Orange 3€

Pineapple 4,50€

Mango 4,50€

seasonal fruit 5€

Kiwi 3€

1/2 Assorted Fruit platter 10€ 1 Assorted Fruit platter 20€