
COUVERT

Lime and Parsley Butter
Spiced 'saloia' Olives
Chicken pâté and roasted peppers
Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*
6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*
6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream
6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand
6€

Cream Milk

With ice cream ball
6€



CASA VIRTUDE

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oil
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3€ (unit)

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With spicy mayonnaise
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Mussels With Garlic

12€

Scallops

With arugula and pesto
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mashed potatoes and sautéed vegetables
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Sea Rice

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Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

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18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

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and egg's cream*

6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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With mashed potatoes mixed with olives
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Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
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Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
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Approx. 200 Gr, with french fries
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48€

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19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

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and egg's cream*
6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*
6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream
6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand
6€

Cream Milk

With ice cream ball
6€



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Vegetable Minnows

With spicy mayonnaise
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10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*
6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*
6€

Lime Pie

6€

Caramel Fondant

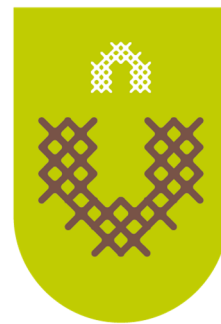
With lemon ice cream
6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand
6€

Cream Milk

With ice cream ball
6€



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Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*

6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*
6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*
6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream
6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand
6€

Cream Milk

With ice cream ball
6€



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Vegetable Minnows

With spicy mayonnaise
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Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

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(Price by person)

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With roasted potatoes and savoy cabbage.
23€

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27€

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6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

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Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

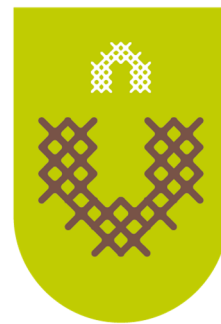
'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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With mashed potatoes mixed with olives
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Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*

6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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COUVERT

Lime and Parsley Butter
Spiced 'saloia' Olives
Chicken pâté and roasted peppers
Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*
6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*
6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream
6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand
6€

Cream Milk

With ice cream ball
6€



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COUVERT

Lime and Parsley Butter
Spiced 'saloia' Olives
Chicken pâté and roasted peppers
Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*

6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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COUVERT

Lime and Parsley Butter
Spiced 'saloia' Olives
Chicken pâté and roasted peppers
Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*

6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

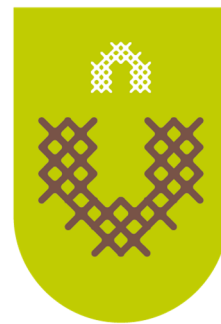
'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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COUVERT

Lime and Parsley Butter
Spiced 'saloia' Olives
Chicken pâté and roasted peppers
Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*

6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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COUVERT

Lime and Parsley Butter
Spiced 'saloia' Olives
Chicken pâté and roasted peppers
Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*

6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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COUVERT

Lime and Parsley Butter
Spiced 'saloia' Olives
Chicken pâté and roasted peppers
Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*

6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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COUVERT

Lime and Parsley Butter
Spiced 'saloia' Olives
Chicken pâté and roasted peppers
Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*

6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*

6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream

6€

Chocolate Mousse

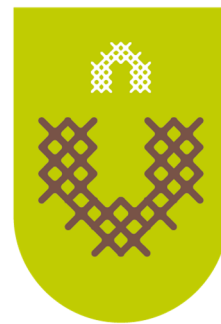
'Fleur de sel', pink pepper and biscuit sand

6€

Cream Milk

With ice cream ball

6€



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COUVERT

Lime and Parsley Butter
Spiced 'saloia' Olives
Chicken pâté and roasted peppers
Bread
2,50€ (price per person)

Cow Cheese with Pepper and Garlic
2,50€

Dose of Bread
1€

STARTERS

'Caldo Verde' Soup

Cabbage, crispy chorizo and chorizo olive
oil
3€

Black Rissol

With cockles and cuttlefish ink
3€ (unit)

'Alheira' Croquettes

6€ (4 units) - 1,8€ (unit)

Ham

Iberian ham
16,50€

Shrimps with Garlic

13€

Goat Cheese

With figs, tomato chutney and toasts
9€

'À Setubalense' Cuttlefish

With cuttlefish ink mayonnaise
9€

Vegetable Minnows

With spicy mayonnaise
8€

Tuna's Steak Tartar

Avocado, coriander and lime mayonnaise
10€

Mussels With Garlic

12€

Scallops

With arugula and pesto
14€ (6 units) - 3€ (unit)

MAIN COURSES

(Price by person)

Codfish with Corn Bread

With roasted potatoes and savoy cabbage.
23€

'À Lagareiro' Octopus

With roasted potatoes and greens
27€

Gratinated Roasted Octopus with 'São Jorge' Cheese (Azores)

With mashed potatoes mixed with olives
27€

Tuna

Fresh tuna with sesame crust, sweet
mashed potatoes and sautéed vegetables
20€

Sea Rice

With Sea bass loin, prawns, mussels, and
peppers
20€

Black Risotto

With sea bass fillet and cherry tomatoes
19€

Big Shrimp

Flamed, with spaghetti sautéed in olive oil,
garlic, thyme, fresh chilli and corianders.
27€

Black Pork Secrets

With chestnuts 'migas' and arugula and
roasted potatoes
19€

Portuguese Style Steak

Approx. 200 Gr, with french fries
19€

Beef Entrecôte (2 people)

Approx. 750 Gr, with dry fruits rice
48€

Bull's Tail with Macaroni and 'São Jorge' Cheese (Azores)

19€

Mushroom Risotto

18€

Extra Portion

Rice, potato, sprouts, mashed potatoes
4€

DESSERTS

'Mil-folhas' of Red Fruits

*Phyllo dough with red fruits and Chantilly
and egg's cream*
6€

Pineapple

*With Madeira wine reduction, peppermint
and pink pepper*
6€

Lime Pie

6€

Caramel Fondant

With lemon ice cream
6€

Chocolate Mousse

'Fleur de sel', pink pepper and biscuit sand
6€

Cream Milk

With ice cream ball
6€



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Travellers
Choice
2023**

C a s a Virtude



Reviews from
millions of Tripadvisor
travellers place this
Restaurant in the top
10% worldwide.

*No plate, food or beverage product,
including the couvert, can be charged
if not requested by the customer or it
is unusable.*

*This menu may contain allergenic
products or substances. For more
information on the mentioned products,
please contact our associates.*
