

COUVERT €2,9 por pessoa

Manteiga trufada, Tapenade de azeitona e tomate seco, Azeite com toque de balsâmico, Pão

ENTRADINHAS

Croquete de presunto (2 unid.)	€4
Pastel de massa tenra com ligueirão	€7,5
Gyozas de camarão (4 unid.)	€9

DO MAR

Ceviche de lírio com gaspacho de maracujá 🍷	€12,5
Tiradito Peruano de vieira com "leche de tigre" e batata doce crocante 🍷	€11
Atum Rabilho braseado, azeite de ervas, miso e togarashi	€15
Calamares artesanais panados com aioli de alho assado	€11
Salmão Braseado com lima, molho teriyaki e mayo wasabi	€11
Salada russa com conserva de barriga de atum dos açores, kimchi e pickles de jalapeño 🍷	€12
"Crudo de barriga de atum (toro), limão, gengibre e pistachio	€18
Gambas salteadas com molho Sambal e lima 🍷	€10
Brioche tostado com santola e camarão	€14
Ostras da Ria Formosa ao natural (6 unid.)	€15
Lula da costa do Algarve com molho de limão	€14

DA TERRA

Presunto ibérico em fatias finas	€12
Carpaccio de novilho com pesto de amêndoa e parmesão	€11
Burguer de picanha, cheddar, bacon, pickles caseiros e molho chipotle fumado 🍷	€14
Picanha Argentina com flor de sal e abacaxi assado	€15
Arroz fumado com peito de pato e vinho do Porto	€16
Cochinhas de Frango com sweet chilli, sementes de sésamo e amendoim 🍷	€9

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Mini prego de novilho com alho e mayo de mostarda	€6,5
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Terrina de foie gras, frutos vermelhos, geleia de moscatel e praliné de nozes	€12,5
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Taco mexicano de porco "BT" com mayo de sriracha (2 unid.) 🍷🍷	€12
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Tataki de novilho com ponzu, sésamo tostado e pickle caseiro	€14
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FRESCOS E QUENTES

Ovos Rotos com presunto ibérico, espargos e trufa	€15
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Folhadinho de queijo chevre figos, redução de vinho do porto, amendoim torrado e mescla alfases 🍷	€8,5
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Carpaccio de Baterraba com pinhão, requeijão e maçã 🍷	€11
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Beringela assada, pesto de tomate seco e hortelã e molho iogurte	€11
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Pimentos padrón fritos com flor de sal "unos picam e otros no" 🍷	€6
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Folhas verdes com parmesão e frutos secos 🍷	€5
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Batata rústica frita com "dip" de chilli chipotle 🍷	€5
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Batata-doce frita em palito 🍷	€5
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Queijo de ovelha Monte da Vinha, gratinado com mel e nozes 🍷 (Medalha de Ouro no World Cheese Awards 2019)	€10
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A FUGA DAS TAPAS

MASSAS FRESCAS

Tagliolini com molho de trufa e parmesão 🍷	€18
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MARISCOS

Paella de lula com camarão e aioli de alho 🍷	€22
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CARNE

Ribeye Argentino	€28
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brava2018



APPETIZERS €2,9 per person

Truffled butter, Olive & dried tomato "tapenade",
Olive oil with balsamic, Bread

SMALL STARTERS

Prosciutto croquetes (2 units)	€4
Tender pastry with razor clams	€7,5
Prawn gyozas (4 units)	€9

FROM THE SEA

Yellow Tail Ceviche with Passion Fruit Gazpacho 🍷	€12,5
Peruvian scallop tiradito with "leche de tigre" and sweet potato crisps 🍷	€11
Braised Rabilho tuna with herbs olive oil, miso and togarashi	€15
Handcrafted breaded calamari with roasted garlic "aioli"	€11
Braised salmon with lime, Teriyaki and Wasabi mayo	€11
Russian Salad with Tuna belly Confit from Açores, Kimchi and Jalapeño Pickles 🍷	€12
'Crudo' of tuna belly with lemon, ginger & pistachio	€18
Sauteed prawns with Sambal and lime sauce 🍷	€10
Toasted brioche with spider crab and shrimp	€14
Fresh oysters from Ria Formosa (6 units)	€15
Algarve Coast squid with lemon sauce	€14

MEAT TAPAS

Iberian prosciutto slices	€12
Beef carpaccio with almonds pesto and parmesan	€11
Rump cap burger with cheddar, bacon, pickles and chipotle sauce 🍷	€14
Argentinian picanha with sea salt and roasted pineapple	€15
Smoked rice with duck breast with Port wine reduction	€16
Chicken tenders with sweet chilli, sesame seeds and peanuts 🍷	€9

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Mini steak sandwich with garlic and mustard mayo	€6,5
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Terrine of foie gras, red fruits, moscatel's jelly and walnut praliné	€12,5
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Mexican taco with slow cooked pork and sriracha mayo (2 units) 🍷🍷	€12
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Beef Tataki with ponzu, roasted sesame and homemade pickle	€14
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HOT & COLD SNACKS

Broken eggs with fried potatoes, iberico ham, asparagus and truffle	€15
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Chevre cheese puffs, Porto wine, figs and toasted peanut salad 🍷	€8,5
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Beetroot Carpaccio with pine nuts, cottage cheese and apple	€11
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Roasted eggplant with dry tomato and mint pesto and yogurt sauce	€11
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Fried "Padrón" green peppers with "flor de sal" (salt flower) 🍷	€6
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Green leaves with parmesan and nuts 🍷	€5
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Fried rustic potatoes with chipotle chilli dip 🍷	€5
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Sweet Potatoes french fries 🍷	€5
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Sheep's cheese gratin with nuts and honey 🍷 (Gold medal World Cheese Awards 2019)	€10
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THE ESCAPE FROM TAPAS

FRESH PASTA

Tagliolini with truffle and parmesan sauce 🍷	€18
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FISH DISH

Squid and prawn paella with aioli 🍷	€22
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MEAT DISH

Ribeye Argentino	€28
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SOBREMESAS | DESSERTS | LES DESSERTS

Fondant de pistachio com espuma de queijo e mel Pistachio Fondant with Cheese and Honey mousse Porto Sandeman Tawny 10 Anos 9€	10€
Crocante de caramelo com gelado de baunilha de bourbon Caramel Crunch with Vanilla Ice Cream from Bourbon Porto Sandeman Tawny 10 Anos 9€	10€
Mil folhas de morangos e mousse de chocolate branco Strawberry mille Feuille with White Chocolate Mousse Vinho da Madeira Barbeito Boal (seco) 5 Anos 7,5€	10€
Mousse de chocolate 70% com amêndoas torradas Chocolate Mousse 70% With Roasted Almonds Porto Sandeman LBV 2018 8€	7€
Tiramisu Porto Sandeman LBV 2018 8€	8,5€
Carpaccio de abacaxi assado com lima Pineapple Carpaccio With Lime Zest Vinho da Madeira Barbeito Malvasia Fina [doce] 5 Anos 7,5€	5€
Bola de gelado artesanal / Homemade ice cream scoop Sorbet de limão e gengibre / Lemon and ginger sorbet Baunilha de bourbon / Bourbon vanilla	6€
Caramelo salgado / Salted caramel	5€
Queijo da Serra com doce de abóbora e nozes Serra cheese with pumpkin jam and walnuts Late Harvest Framingham Noble Riesling 2022 9€	10€