

COUVERT €2,9 por pessoa

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

ENTRADINHAS

Queijo de Serpa amanteigado	€10
Croquete de presunto (2 unid.)	€5
Presunto ibérico 40g	€12
Gyozas de camarão (4 unid.)	€9

DO MAR

Ceviche de lírio com gaspacho de maracujá 🍷	€15
Tártaro de espadarte marinado, sorvet de maçã verde e togarashi 🍷	€16
Atum Rabilho braseado, azeite de ervas e emulsão de miso	€16
Calamares artesanais panados com aioli de alho assado	€12
Salmão Braseado com lima, molho teriyaki e mayo wasabi	€12
Burratina fumada com tártaro de gambas, molho de tomate e pinhão 🍷	€16
Carpaccio de barriga de atum (toro), limão, pistachio e ponzu	€18
Gambas salteadas com molho Sambal e lima 🍷	€12
Brioche tostado com santola e camarão	€14
Pica-pau de polvo com figo seco e Tom Yum 🍷	€15
Ostras da Ria Formosa ao natural (4unid.)	€11

DA TERRA

Roastbeef de presa de novilho, com molho 'tonnato', trufa e pinhão	€16,5
Secretos de porco preto com chimichurri e citrinos	€15
Burguer de picanha, cheddar, bacon, pickles caseiros e molho chipotle fumado 🍷	€14
Picanha Argentina com flôr de sal e abacaxi assado	€16
Arroz fumado no forno com magret de pato, vinho do Porto e laranja	€18
Cochinhas de Frango com sweet chilli, sementes de sésamo e amendoim 🍷	€11

PT



Mini prego de novilho com alho e mayo de mostarda	€6,5
Terrina de foie gras, frutos vermelhos, geleia de moscatel e praliné de nozes	€13
Taco mexicano de porco "BT" com mayo de sriracha (2 unid.) 🍷🍷	€13
Tataki de novilho com ponzu, sésamo tostado e pickle caseiro	€16

FRESCOS E QUENTES

Ovos rotos com presunto ibérico, espargos e trufa	€15
Folhadinho de queijo chevre figos, redução de vinho do porto, amendoim torrado e mescla alfaces 🍷	€9
Carpaccio de beterraba com pinhão, requeijão e maçã 🍷	€12
Beringela assada, pesto de tomate seco, pistachio e molho iogurte 🍷	€11
Espargos salteados com molho romesco 🍷	€11
Folhas verdes com parmesão e frutos secos 🍷	€5
Batata rústica frita com "dip" de chipotle	€5
Batata-doce frita em palito 🍷	€5
Queijo de ovelha Monte da Vinha, gratinado com mel e nozes 🍷 (Medalha de Ouro no World Cheese Awards 2019)	€10

A FUGA DAS TAPAS

MASSAS FRESCAS

Tagliolini com molho de trufa e parmesão 🍷	€22
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MARISCOS

Paella com camarão tigre, lula e aioli de alho negro 🍷	€30
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CARNE

Ribeye Argentino 250g	€30
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APPETIZERS €2,9 per person

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

SMALL START

Prosciutto croquetes (2 units)	€5
Iberian Ham 40g	€12
Prawn gyosas (4 units)	€9
Buttery sheep's cheese from 'Serpa'	€10

FROM THE SEA

Yellow Tail Ceviche with Passion Fruit Gazpacho 🍷	€15
Marinated swordfish tartare, green apple sorbet and togarashi 🍷	€16
Braised bluefin tuna with herbs olive oil and miso emulsion	€16
Handcrafted breaded calamari with roasted garlic "aioli"	€12
Braised salmon with lime, Teriyaki and wasabi mayo	€12
Smoked burratina with prawn tartare, tomato sauce and pine nuts 🍷	€16
Carpaccio of bluefin tuna belly with lemon & pistachio	€18
Sauteed prawns with Sambal and lime sauce 🍷	€12
Toasted brioche with spider crab and shrimp	€14
Sautéed octopus with dried figs and thuy tom yum 🍷	€15
Fresh Oysters from Ria Formosa (4uni)	€11

MEAT TAPAS

Roast beef tonnato style, truffle and pine nuts	€16,5
Black pork secrets with chimichurri and citrus	€15
Rump cap burger with cheddar, bacon, pickles and chipotle sauce 🍷	€14
Argentinian picanha with sea salt and roasted pineapple	€16
Smoked rice in the oven with duck breast, Port wine reduction and orange	€18
Chicken tenders with sweet chilli, sesame seeds and peanuts 🍷	€11

E



Mini steak sandwich with garlic and mustard mayo	€6,5
Terrine of foie gras, red fruits, moscatel's jelly and walnut praliné	€13
Mexican taco with slow cooked pork and sriracha mayo (2 units) 🍷🍷	€13
Beef Tataki with ponzu, roasted sesame and homemade pickle	€16

HOT & COLD SNACKS

Broken eggs with fried potatoes, iberico ham, asparagus and truffle	€15
Chevre cheese puffs, Porto wine, figs and toasted peanut salad 🍷	€9
Beetroot Carpaccio with pine nuts, cottage cheese and apple 🍷	€12
Roasted eggplant with dry tomato pesto, pistachio and yogurt sauce 🍷	€11
Sautéed asparagus with romesco sauce 🍷	€11
Green leaves with parmesan and nuts 🍷	€5
Fried rustic potatoes with chipotle chilli dip	€5
Sweet Potatoes french fries 🍷	€5
Sheep's cheese gratin with nuts and honey (Gold medal World Cheese Awards 2019) 🍷	€10

THE ESCAPE FROM TAPAS

FRESH PASTA

Tagliolini with truffle and parmesan sauce 🍷	€22
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FISH DISH

Squid and tiger prawn paella with aioli 🍷	€30
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MEAT DISH

Ribeye Argentino 250g	€30
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All reservations are for a period of 2 hours, if we do not have any reservations after this time we will be happy for you to stay with us enjoying your evening. Thank you.
No dish, food item or drink, including the couvert, may be charged for it if it was placed on the table without the customer having ordered it and as long as the customer did not consume any part of it (Decreto-Lei nº 10/2015 de 16 Janeiro). For those who have special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff.

Prices in Euros (€) with VAT included at the legal rate. we have a complaints book.