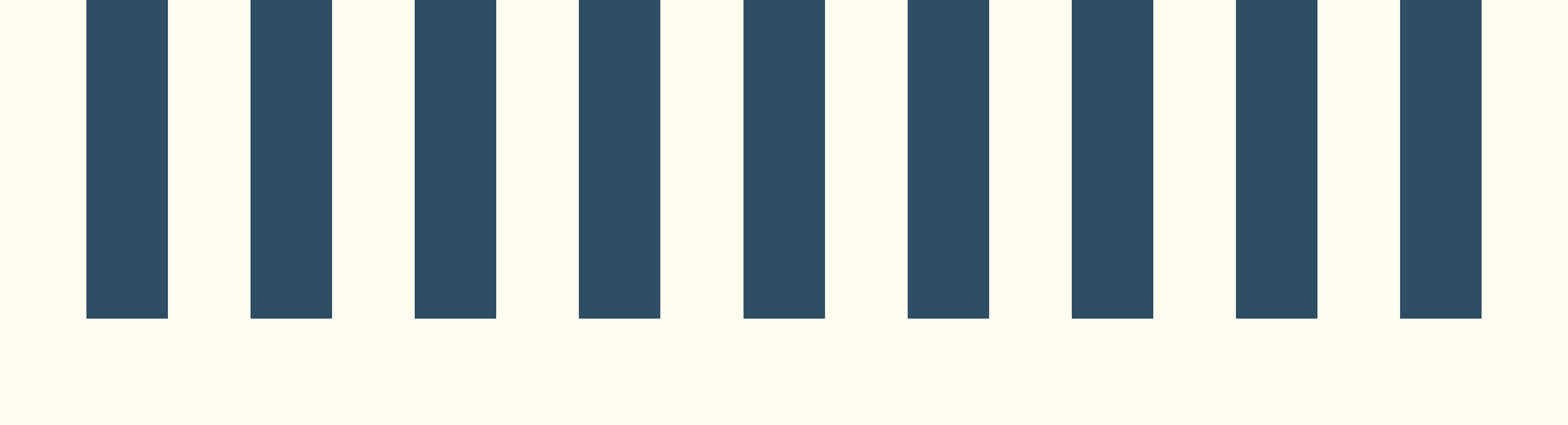




STARTERS

|                                        |    |
|----------------------------------------|----|
| Fish Soup                              | 5  |
| Iberian Prosciutto                     | 9  |
| Cuttlefish Ink Croquettes              | 2  |
| Cockle Fried Patties                   | 2  |
| Salted Cod Cakes                       | 2  |
| Sautéed Prawns “à Guilho”              | 12 |
| Sautéed Squid “à Guilho”               | 15 |
| Grilled Limpets                        | 13 |
| Sautéed Clams with Garlic and Cilantro | 25 |
| Deep Fried Cuttlefish                  | 12 |
| Prawns Tartare                         | 14 |
| Prawn and Avocado Salad                | 14 |

CHEF’S SUGGESTION

|                                        |     |
|----------------------------------------|-----|
| Seafood Paella & Black Rice 2p         | 42  |
| Sea Bass 2p (salt-crust   bread-crust) | MP* |
| Seafood Bread Stew 2p                  | 42  |
| Oven-Baked Rice & Scarlet Prawns 2p    | 46  |
| Rice with Fish and Prawns 2p           | 36  |
| Seafood Rice 2p                        | 68  |

LIGHT MEALS

|                          |    |
|--------------------------|----|
| Dorset Stein Bun         | 13 |
| Ceviche & Avocado Toast  | 13 |
| Beef Tenderloin Sandwich | 18 |
| Panorama Burger          | 24 |
| Shrimp Popcorn           | 10 |

FISH MARKET

|                                        |      |
|----------------------------------------|------|
| Goose Neck Barnacles 200 g             | 14   |
| Oyster per piece                       |      |
| Gigas (Algarve)                        | 2,75 |
| Angulata (Sado)                        | 2,75 |
| Planas (Spain)                         | 5    |
| Steamed Prawns 6 pieces                | 10   |
| Grilled Tiger Prawn 1 piece            | 28   |
| Grilled Scarlet Prawns 1 piece         | 36   |
| Langoustine 200 g                      | MP*  |
| Lobster (grilled / natural)            | MP*  |
| Blue Lobster (grilled / natural)       | MP*  |
| Mussels (Spanish Style   Sailor Style) | 14   |
| Spider Crab kg                         | MP*  |
| Brown Crab kg                          | MP*  |
| Seafood Platter                        | MP*  |

FISH

|                                                 |     |
|-------------------------------------------------|-----|
| Sea Bass (on the charcoal   meunière)           | MP* |
| Sole Fish (fried   on the charcoal   meunière)  | MP* |
| Fresh Squid Grilled on Charcoal                 | 22  |
| Turbot (on the charcoal   oven)                 | MP* |
| Salted Cod Loin (on the charcoal   in the oven) | 28  |
| Hake Fillets with Cockle Rice                   | 22  |
| Sautéed Rock Lobster Steak                      | 33  |

MEAT

|                               |    |
|-------------------------------|----|
| Steak Tartare                 | 22 |
| Grilled / Fried Sirloin Steak | 24 |
| Traditional Sirloin Pica Pau  | 18 |
| Sirloin Steak & Tiger Prawn   | 40 |
| Grilled Iberian Pork          | 20 |

SIDES

|                             |   |
|-----------------------------|---|
| Truffled French Fries       | 5 |
| Garlic Rice                 | 5 |
| Grilled Corn Cobs           | 5 |
| Tomato Rice                 | 7 |
| Cockle Rice                 | 8 |
| Coriander Bread Stew        | 6 |
| Grilled Seasonal Vegetables | 5 |
| Sautéed Green Beans         | 5 |
| Russian Salad               | 5 |

BUBBLES

(by the glass)

|                                     |    |
|-------------------------------------|----|
| Flute Laurent-Perrier La Cuvée Brut | 15 |
| Flute Laurent-Perrier La Cuvée Rosé | 25 |
| Flute Monteirinhos Rosé             | 6  |
| Flute Monteirinhos Blanc de Noirs   | 6  |
| Flute Murganheira Super Reserva     | 12 |

APERITIF

|                   |    |
|-------------------|----|
| Aperol Spritz     | 10 |
| Campari Spritz    | 10 |
| Hugo Spritz       | 10 |
| Manhattan         | 10 |
| Porto Tonic       | 8  |
| Americano Campari | 10 |

COCKTAILS

|                      |    |
|----------------------|----|
| Pornstar Martini     | 10 |
| Espresso Martini     | 10 |
| Dry Martini          | 10 |
| Basil Smash          | 10 |
| Mojito               | 8  |
| Caipirinha           | 8  |
| Caipiroska           | 8  |
| Mezcalita            | 8  |
| Moscow Mule          | 10 |
| Mexican Mule         | 10 |
| Margarita            | 10 |
| Spicy Margarita      | 10 |
| Paloma               | 10 |
| Daiquiri             | 10 |
| Old Fashioned        | 10 |
| Long Island Iced Tea | 10 |

WINE

(by the glass)

|                                           |   |
|-------------------------------------------|---|
| Vilacentinho Curtimenta Douro (Green)     | 6 |
| Monte da Penha Harvest Portalegre (White) | 6 |
| Avó Fernanda Dão (White)                  | 6 |
| Altitude Douro (White)                    | 6 |
| Armani Pinot Grigio Itália (White)        | 6 |
| Monte da Penha Harvest Portalegre (Red)   | 6 |
| Menino Afonso Dão (Red)                   | 6 |
| Altitude Douro (Red)                      | 6 |
| Dona Maria Alentejo (Red)                 | 6 |

SOUR'S & NEGRONIS

|                |    |
|----------------|----|
| Negroni        | 10 |
| Mezcal Negroni | 10 |
| Tegroni        | 10 |
| White Negroni  | 10 |
| Pisco Sour     | 10 |
| Whisky Sour    | 10 |
| Amaretto Sour  | 10 |

\*MP: Check the price at our fishmongers.

All prices are shown in euros (€) and include VAT at the applicable legal rate.

