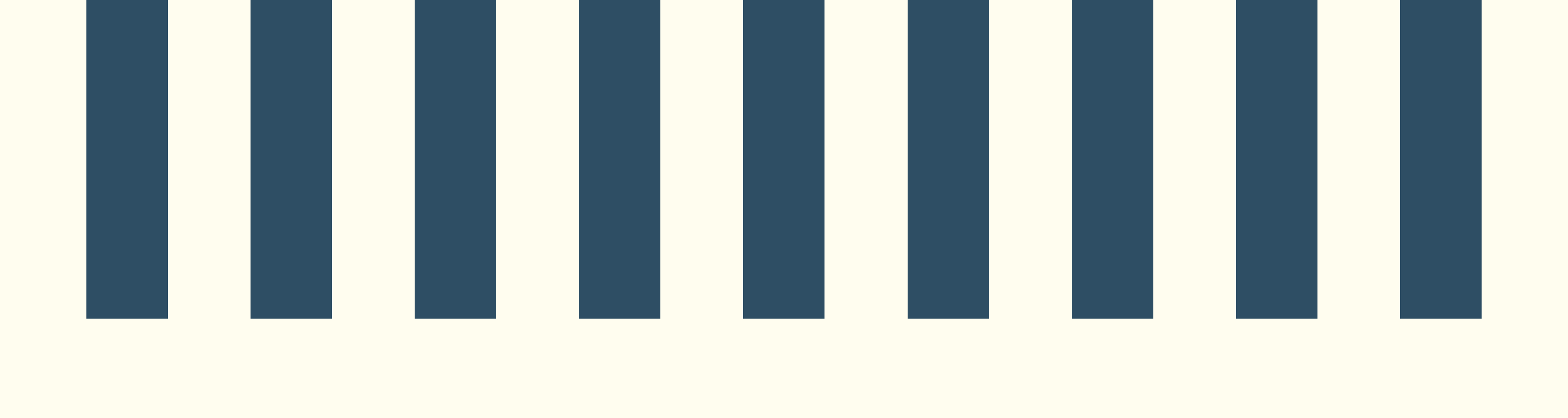




STARTERS

Fish Soup	5
Iberian Prosciutto	12
Cuttlefish Ink Croquettes	2
Cockle Fried Patties	2
Salted Cod Cakes	2
Sautéed Prawns “à Guilho”	14
Sautéed Squid “à Guilho”	16
Sautéed Clams with Garlic and Cilantro	28
Prawns Tartare	16
Prawn and Avocado Salad	16

CHEF’S SUGGESTION

Seafood Paella & Black Rice 2p	48
Sea Bass 2p (salt-crust bread-crust)	MP*
Seafood Bread Stew 2p	44
Oven-Baked Rice & Scarlet Prawns 2p	54
Rice with Fish and Prawns 2p	38
Seafood Rice 2p	72

LIGHT MEALS

Dorset Stein Bun	16
Ceviche & Avocado Toast	16
Sirloin Steak Sandwich	18
Panorama Burger	24
Shrimp Popcorn	10

FISH MARKET

Goose Neck Barnacles 200gr	14
Oyster à l’unité	
Gigas (Algarve)	3
Angulata (Sado)	3
Steamed Prawns 6 pieces	14
Grilled Tiger Prawns kg	MP*
Scarlet Prawns kg	MP*
Locust Lobster kg	MP*
Lobster (grilled / natural)	MP*
Blue Lobster (grilled / natural)	MP*
Mussels (Spanish Style Sailor Style)	18
Spider Crab	MP*
Dorset Crab	MP*
Seafood Platter	95
Coastal Prawn	MP*

FISH

Sole Fish (fried on the charcoal meunière)	MP*
Fresh Squid Grilled on Charcoal	24
Turbot (on the charcoal oven)	MP*
Salted Cod Loin (on the charcoal in the oven)	34
Hake Fillets with Cockle Rice	26
Sautéed Rock Lobster Steak	36
Grilled Red Mullet	MP*

MEAT

Steak Tartare	26
Grilled / Fried Sirloin Steak	28
Traditional Sirloin Pica Pau	20
Sirloin Steak & Tiger Prawn	40
Grilled Iberian Pork	26

SIDES

Truffled French Fries	5
Garlic Rice	5
Grilled Corn Cobs	5
Tomato Rice	7
Cockle Rice	8
Cilantro 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 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
Expresso 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 Ice-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.

