

WINE CELLAR

SOUPS

Carrot and Hokkaido pumpkin soup	€8.00
Potato cold soup Crème fraîche - Allergens: (7)	€8.00

STARTERS

Smoked ham from Alentejo region Figs, balsamic di Modena and walnuts Allergens: (8/12)	€22.00
Sea bass ceviche with red onion and chili pepper Allergens: (4/12)	€19.50
Blood sausage from Burgos with apple from Beira region and heather honey Wild rocket salad, pine nuts and vinegar of honey and citrusAllergens: (1/8/12)	€16.50
Chèvre cheese nest Peppers chutney and walnut oil Allergens: (1/7/8/12)	€16.50
Low temperature egg Asparagus, mushrooms and fennel oil Allergens: (1/3/7)	€15.50

APETIZERS

National cheese board Jams - Allergens: (1/7/8)	€24.00
Cold meats board Allergens: (1/12)	€20.00
Crunchy shrimp Madras curry mayonnaise and coriander Allergens: (1/2/3/10/12)	€19.50
Mozzarella toast with tomato and pesto Allergens: (1/7/8/12)	€16.00
False truffle of smoked pork and bread sausage Garlic and parsley mayonaise, smoked sweet pepper - Allergens: (1/3/10/12)	€11.00
Padrón peppers on the griddle, with salt flower	€9.50
Meat puf pastry from Chaves Allergens: (1/3/7/12)	€9.00

SALADS

Shrimp and artichokes Chicory, egg and cocktail sauce Allergens: (2/3/6/10/12)	€18.50
Chicken and heart lettuce Parmesan, croutons and Caeser sauce Allergens: (1/3/4/6/10/12)	€16.50
Mixed salad Allergens: (12)	€11.00
Eggplant in tempura and rosemary honey Allergens: (1)	€8.50

FISH

Turbot fillets in Panko bread Sweet chili mayonaise Allergens: (1/3/4/10/12)	€23.50
Codfish with pil pil Allergens: (4)	€21.50
Cuttlefish paella and its ink Allergens: (12/14)	€21.50

MEATS

Veal flank from Barroso region with traditional sauce Allergens: (12)	€24.50
Rice with beans and pork ribs marinated in wine and garlic Alergénios: (1/12)	€19.50
Smoked pork and bread sausage from Barroso at "Brás" style Confited tomato and coriander oil Allergens: (1/3/12)	€19.50
Glazed Bísaro pork "secretos" with citrus, ginger and chili Allergens: (12)	€19.50

GARNISH

Broccoli with olive oil and garlic	€9.00
Tomato rice, pumpkin and basil Allergens: (12)	€8.00
Corn crumbs with cabbage and beans Allergens: (1/12)	€8.00
Fries potato with rosemary Allergens: (1)	€4.50
Bread basket Allergens: (1)	€3.50

DESSERTS

Sliced fruits	€12.00
Chocolate cake Allergens: (1/3/7)	€8.50
Chèvre cheesecake Red berries with Port wine and star anise Allergens: (1/3/7/12)	€8.50
Vanilla crème brûlée Olive oil and passion fruit - Allergens: (3/7)	€8.50
Crepe with citrus and Grand Marnier Allergens: (1/3/7/12)	€8.50
Caramelized french toast Tonka bean - Allergens: (1/3/7/8)	€8.50



DINNER 7:00 P.M. - 10:30 P.M

THIS MENU CONTAINS ALLERGENS. PLEASE CHECK THE FOLLOWING DETAILS.
ANNEX / ATTACHEMENT II OF THE REGULATION (EU) 1169/2011 SUBSTANCES OR PRODUCTS WHICH
CAUSE ALLERGIES OR INTOLERANCES

- Cereals containing gluten, in particular: wheat, rye, barley, oats or their hybridised strains and products based on these cereals.
- Crustaceans and crustacean products.
- Eggs and egg products.
- Fish and fish products.
- Peanuts and peanut products.
- Soya and soy products.
- Milk and milk products (including lactose).
- Hard-shelled fruits, in particular: almonds, hazelnuts, walnuts, cashew nuts, pecans, pistachios, macadamia or Queensland nuts and products based on these fruits, with exception hard-shelled fruits used in the production of alcoholic distillates, including ethyl alcohol of agricultural origin.
- Celery and celery products.
- Mustard and mustard products.
- Sesame seeds and sesame seeds products.
- Sulfur dioxide and sulfites in concentrations higher than 10 mg / kg or 10 mg / l
- Lupin bean and lupin bean products.
- Molluscs and mollusc products.