

- ▶ **CEVICHE DE PEIXE {18,00€}** 🌱🌱🌱🌱
 com leche de tigre e abacate
FISH CEVICHE
 with leche de tigre and avocado
- ▶ **PICA PAU DO MAR {16,00€}** 🌱🌱🌱🌱🌱
 com atum, camarão e malagueta fresca
SEA-STYLE PICA-PAU
 with tuna and shrimp, served with fresh chilli
- ▶ **QUEIJO CAMEMBERT ASSADO {17,00€}** 🌱
 com compota de tomate
BAKED CAMEMBERT CHEESE
 with tomato jam
- ▶ **GAMBAS AO ALHINHO {15,00€}** 🌱🌱🌱
PRAWNS IN GARLIC
 and olive oil
- ▶ **AMÊIJOAS À RAIMUNDO {19,00€}** 🌱🌱🌱🌱🌱
RAIMUNDO-STYLE CLAMS
- ▶ **PEIXINHOS DA HORTA {12,00€}** 🌱🌱🌱🌱
 com maionese de lima
PORTUGUESE-STYLE TEMPURA
 vegetables with lime mayonnaise

- ▶ **CREME DE LEGUMES {6,00€}** 🌱🌱🌱
 regado com azeite extra virgem
VEGETABLE CREAM
 drizzled with extra virgin olive oil
- ▶ **CREME DE TOMATE {7,00€}** 🌱🌱🌱🌱
 e ovo escalfado, croutons e manjeriço
TOMATO CREAM
 poached egg, croutons and basil
- ▶ **SOPA DE PEIXE {12,00€}** 🌱🌱🌱🌱🌱
 com coentros frescos e croutons
FISH SOUP
 with fresh coriander and croutons
- ▶ **SOPA FRIA DE MELOA {6,00€}** 🌱🌱🌱
 e hortelã
CHILLED MELON
 and mint soup

▶ **ARROZ DO MAR, POR RAIMUNDO {22,00€}** 🌱🌾🥬🥕🍷
SEAFOOD RICE BY RAIMUNDO

▶ **BIFE DE ATUM {22,00€}** 🌱🍷
 com batata sauté e cebola
TUNA STEAK
 with sautéed potatoes and onions

▶ **CARIL DE CAMARÃO ORIENTAL {23,00€}** 🌱🌾🥬🥕🍷
 com arroz jasmim e pappadums
ORIENTAL PRAWN CURRY
 with jasmine rice and pappadums

▶ **DO MAR E DA TERRA {23,00€}** 🌱
 Robalo grelhado, acompanhado de legumes salteados e batata ao sal
FROM THE SEA AND THE LAND
 Grilled sea bass with sautéed vegetables and salt-baked potatoes

▶ **TORNEDÓ TRUFADO {25,00€}** 🌱🥬
 puré com legumes glaceados
BEEF Tournedo
 purée with truffle and glazed seasonal vegetables

▶ **FRANGINHO DESOSSADO {19,00€}**
 com batatas fritas e salada de tomate com orégãos
BONELESS CHICKEN
 with fries and tomato salad with oregano

▶ **LOW & SLOW: ENTRECOSTO BBQ {20,00€}** 🌱🌾🥬🥕🍷
 e crocante de cebola
LOW & SLOW: BARBECUE RIBS
 with crispy onion

▶ TOFU NAPOLITANO {17,00€}   

com legumes

NEAPOLITAN-STYLE TOFU

with vegetables

▶ CARIL DA HORTA {21,00€}    

com arroz aromático e pappadums

VEGETABLE CURRY

with aromatic rice and pappadums

PRATOS VEGETARIANOS / VEGETARIAN MAIN DISHES

▶ TAGLIATELLE NAPOLITANA {15,00€}    

TAGLIATELLE WITH NEAPOLITAN SAUCE

▶ TAGLIATELLE BOLONHESA {17,00€}     

TAGLIATELLE BOLOGNESE

▶ GNOCCHI COM ABÓBORA {18,00€}      

avelã torrada e molho de queijos

GNOCCHI WITH PUMPKIN

toasted hazelnuts and cheese sauce

MASSAS / PASTA

▶ BOLO DE CHOCOLATE SEM GLÚTEN {9,00€} ⓘ
 com esponja de tangerina
 GLUTEN-FREE CHOCOLATE CAKE
 with tangerine sponge

▶ DUO DE MOUSSES {8,00€} ⓘ ⓘ ⓘ ⓘ
 e Peta Zetas de chocolate
 MOUSSE DUO
 with chocolate Peta Zetas

▶ CLÁSSICO CREME BRÛLÉE {8,00€} ⓘ ⓘ
 CLASSIC CRÈME BRÛLÉE

▶ CHEESECAKE COZIDO {9,00€} ⓘ ⓘ ⓘ ⓘ
 de caramelo salgado e amendoim
 BAKED CHEESECAKE
 with salted caramel and peanuts

▶ GELADOS / SORVETES {4,00€} (a unidade)
 ICE CREAM / SORBET {4,00€} (per scoop)

▶ FRUTA DA ÉPOCA LAMINADA {5,00€}
 SLICED SEASONAL FRUIT PLATTER

► **COUVERT {4,50€}** ⓘⓈ

2 variedades de pão
2 varieties of bread

Azeite extra virgem
Extra virgin olive oil

Manteiga com flor de sal
Butter with fleur de sel

► **COUVERT RAIMUNDO {6,00€}** ⓘⓈ

2 variedades de pão
2 varieties of bread

Azeite extra virgem
Extra virgin olive oil

Manteiga com flor de sal ⓘ
Butter with fleur de sel

Lata à Raimundo ⓘ
(conserva de cavala em escabeche)
“Raimundo” tin
(pickled mackerel preserve)

HORÁRIO / OPENING HOURS

11:30 - 23:00

IVA incluído à taxa legal
em vigor.

Se necessitar de
informação sobre
alergénios consulte,
por favor, os nossos
colaboradores -
Regulamento n.º 1169/2011,
de 25 de outubro.

Nenhum prato, produto
alimentar ou bebida,
incluindo o couvert,
pode ser cobrado se não
for solicitado pelo
cliente ou por este for
inutilizado -
D.L.n.º10/2015.

VAT included.

For information about
allergens, please ask our
staff - Regulation n.º
1169/2011, from 25 of
October.

No course, product or
drink, including couvert,
can be charged if
unsolicited or unused by
the client
- D.L. n.º 10/2015.

M E N U



Restaurante

RAIMUNDO



CRUSTÁCEOS
CRUSTACEAN



SÉSAMO
SESAME



FRUTOS DE CASCA
NUTS



GLÚTEN
GLUTEN



OVO
EGG



PEIXE
FISH



MOLUSCOS
SHELLFISH



MOSTARDA
MUSTARD



AIPO
CELERY



AMENDOIM
PEANUTS



LÁCTEOS
DAIRY



SULFITOS
SULPHITE



SOJA
SOYA



TREMOÇOS
LUPINS



VEGAN



VEGETARIANO
VEGETARIAN