

69€ PER PERSON

SANGRIA AND BEER INCLUDED

Free for children up to 5 years old. 50% discount for children aged between 6 and 12.

Schedule: 7pm to 10pm

BAKERY

SOURDOUGH BREAD RUSTIC BAGUETTE OLIVE BREAD CORN BREAD

STARTERS

TRADITIONAL CODFISH SALAD

ROASTED PEPPERS WITH GARLIC AND CORIANDER VINAIGRETTE

MARINATED CARROTS WITH CORIANDER

MELON WITH SERRANO HAM AND HOMEMADE PICKLES

PADRÓN PEPPERS GLAZED IN VIRGIN OLIVE OIL

OCTOPUS SALAD

CHEESE BOARD WITH JAM

BEEF HEART TOMATO WITH RED ONION

SALAD MIX

OUR TRADITION

SLICED HAM, PEPPERED SALPICÃO AND LOIN SALPICÃO
MARINATED OLIVES AND TRIO OF HOMEMADE PICKLES
CALDO VERDE WITH CORNBREAD
BIFANINHA IN MINI BIJÚ PINGADO

DO GRELHADOR

SARDINES

PIRIPIRI CHICKEN

PORK SECRETOS WITH PAPRIKA PASTE

PORK STEAKS WITH PAPRIKA PASTE

CRIOLLO SAUSAGE AND SPICY FRESH SAUSAGE

PORTOBELLO MUSHROOMS, WHITE ONION, ZUCCHINI AND CORN COBS

SIDE DISHES

BOILED "À MURRO" POTATOES

OVEN RICE

DESSERT

RICE PUDDING WITH CINNAMON
RED FRUIT CHEESECAKE
"ABADE DE PRISCOS" PUDDING
FRESH FRUIT TART
MINI BOLAS DE BERLIM WITH BERRY FILLING
CHURROS WITH DARK CHOCOLATE
SELECTION OF MINI PASTRIES
FRUIT SALAD

BOOK

All our dishes are prepared in a kitchen where nuts, gluten, and other ingredients that may cause allergies are present. If you have any allergies, intolerances, or special requests, please do not hesitate to inform our team. No dish, food product, or drink, including the couvert, can be charged if it has not been requested.

EUROS | PRICES INCLUDE VAT