

COUVERT 5€
Taylor's Quinta de Vargellas Olive Oil & Balsamic Vinegar served with a selection of traditional Portuguese breads

STARTERS

LEEK 14€
Roasted leek, Avintes bread, nori, smoked Vichyssoise, herb croutons, Avruga caviar, crispy leeks, codium, breaded egg yolk, and Samphire olive oil

HORSE MACKEREL 15€
Braised mackerel, fish consommé, pickle red onion, tomato, beetroot textures

PARTRIDGE 17€
Partridge breast with rillette, infused with anise, served with Paris mushrooms, baby corn and jus

SCALLOPS 21€
Seared scallops, creamy parsnip, white asparagus, bimi & jalapeno, Granny Smith apple, red beans

FROM THE SEA

CODFISH 25€
Confit codfish, Pil Pil foam, smoked endive, leek purée

CROAKER 27€
Cuttlefish, coriander emulsion

TUNA 29€
Vanilla noisette butter & smoked bay leaf, roasted onion cream, "Marinheira" sauce, Kale cabbage, tomato-lemon barley risotto

OCTOPUS 30€
Roasted octopus, pumpkin purée, saffron green apple mayonaise, creamy greens, "Bordalesa" sauce

FROM THE EARTH

VEAL 25€
Slow-roasted beef, potato confit, sourdough, seasonal vegetables, veal jus

BLACK PORK 25€
Sous vide black pork, dill root, sheep cheese and potato purée, red currant jus

DUCK 26€
Duck breast with creamy beet and potato purée, mustard crisps, pickled beets and a rich Campari jus

TENDERLOIN 34€
Beef tenderloin, caramelized onion, lettuce, celery, Shiitake mushroom, "Tripas à moda do Porto" sauce

VEGETARIAN

TURNIP Turnip textures, greens, charcoal dust, turnip Beurre Blanc, turnip infuse olive oil	18€
CURRY Vegetables curry, naan bread, basmati rice, marinated seitan, pink ginger	19€

SIDERS

SAUSAGES RICE Sausages rice, basmati, chorizo, bacon, parsley	5€
RUSTIC FRENCH FRIES Anchovy mayonaise, dill	5€
GREEN SALAD Cherry tomato, cucumber, raspberry vinaigrette	7€
POTATO SALAD Mayonaise, cornichons, mustard, bacon, parsley	8€

KIDS MENU

Only available for children up to 12 years old

STARTER + MAIN COURSE + DESSERT	18€
VEGETABLE CREAM SOUP Taylor's Quinta de Vargellas olive oil	4€
SALMON Peas rice, mix green salad	12€
TAGLIATELLI Beef ragout, Parmesan	12€
WAFFLE 2 scoops of ice cream	5€
SLICED FRUIT	6€

DESSERTS

BANANA CHEESECAKE Garam massala, banana leave crème anglaise, lemon confit, salty caramel ice cream	9€
THE RAIN Coconut, blueberry, cotton candy, tangy crunch	10€
ROASTED APPLE Kataifi, chestnut, clove, vanilla Bourbon, pecan	11€
CORN PANACOTTA Smoked, corn stalks gel, ginger, lemon	11€

This menu contains allergens. For your safety, if you suffer from any food allergy or intolerance, ask our staff for the allergen list.