

Wines by the glass

See also our dedicated Port & Cocktail List

Port (75 ml)

Dalva Dry White	2.00		
Porto Pink	1.80	Dalva Lote Miguel Castro e Silva	3.50

Sparkling (125 ml)

Vertice Cuvée 2010	3.20
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White (150 ml)

Dalva Colheita 2013	2.10	Dalva Reserva 2012	2.50
Dalva Sunset 2010	2.30	Douro CASSA lote MCS 2011	3.60

Red (150 ml)

Dalva Colheita 2011	2.10	Douro CASSA lote MCS 2008	3.60
Dalva Reserva 2011	2.50	Dalva Grande Reserva 2011	5.60

Sangrias (300 ml)

Cruz Pink Port	2.80	White Wine	2.80
		Red Wine	2.80

Desserts

Chocolate cake without flour	4.10	Vanilla &/or chocolate Ice Cream	2.80
Almond and egg cake with sherbet	4.40	Raspberry sherbet	2.80
Apple gratin	3.80		
With Anglaise	4.20	Tawny Port Ice Cream with almonds	4.20
“Sericaia” with Elvas plums	4.50	Serra goat cheese	4.40
Soup of red fruits and pear	4.20	Beiras yellow cheese	4.20
Fruit	2.50	Cottage cheese with pumpkin jam	3.20

VAT included

Open for dinner from Tuesday to Saturday, for lunch Saturday and Sunday

For more information on products containing allergens request the file available for consultation

Couvert	2.00		
Tomato soup with smoked sausage	3.20	Chicken broth with mushrooms	2.80

To Nibble

“Bísaro” Ham	7.50	Padron Peppers	3.20
		Filo pastry with	
Smoked codfish with vinaigrette of dried tomato and almonds	7.80	Alheira sausage and spinach(2 un)	5.20
		Beiras Cheese with honey(2 un)	5.20
Smoked Mackerel with onion marinade and Port	6.60	Pork ribs	4.50
		“Isca” of the codfish neck	6.50
Sautéed Vegetables with goat cheese	4.40	Fried squid, sauce tartar	3.80
Green beans tempura	4.60	Octopus “Galega” style	7.20
Fish salad with potatoes and mayonnaise	6.80		
		Scrambled eggs with smoked sausage and fried bread	4.80
Chicken salad with dry fruits, cottage cheese and yogurt sauce	7.50		
		Bread mash with mushrooms and smoked Sausage	4.90
Polenta with clams	6.50	Beira black pudding with apple and onion	4.60
Sautéed mushrooms with onion and Port	4.20	Mini hot meat sandwiches (4 un)	9.60
Duck liver with onion jam	4.80		

Main

Codfish “Brás” Style	12.50	Grilled ‘Alheira’ bread sausage with spinach	9.60
Codfish with onions and Ruby Port	13.50		
		Pork meat with clams	12.20
Codfish, spinach and sweet-potato, poached egg	12.90		
		Duck leg with cinnamon and olives	14.80
“Cataplana” of whiting, mussels, grapes and saffron	16.50	“Brás” of duck with zucchini and mushrooms	12.80
		Rice of sausage with sautéed duck liver	12.50
		Roasted Ribs with rice in the oven	12.80
Bread soup with prawns and egg yolk	11.80		
Clams and butter beans	14.20	Pork Cheeks cooked in red wine and cumin, sautéed spinach	11.40
Octopus fillets with tomato and peppers bread mash	15.20	Stewed veal* with vegetables	11.80
Octopus rice “Provençal” style	13.80	Veal* Steak, mustard sauce and spinach	15.50
Shrimp rice with mussels and clams	14.40	Veal* Steak Portuguese style with ham	16.50