

V.P.

Portuguese Cuisine

M E N U

V.P.

Portuguese Cuisine

Cesto de pão / Bread basket 4€

Tostas alentejanas / Alentejo toast 3€

Couvert 4€

Azeitonas, manteiga, azeite / Olives, butter, olive oil

SOPAS / SOUPS

Canja de Galinha / Chicken broth 3€

Hortelã / Mint

Caldo verde 3€

Chouriço das Beiras / Traditional Portuguese green vegetable soup

Creme de legumes / Cream of vegetable soup 3€

Crouton, cebolinho / Crouton, chives

ENTRADAS / STARTERS

Alheira 5€

Fumada de Mirandela / Traditional Portuguese smoked sausage from Mirandela

Presunto 9€

Cura de 24 meses, meloa / Cured for 24 months, melon

Espargos / Asparagus 7€

Ovo baixa temperatura, Holandês / Low temperature egg, Hollandaise sauce

Amêijoas / Clams 20€

Preta, do Algarve, "Bolhão Pato" / Black clams from the Algarve, "Bolhão Pato"

Queijo da Serra / Serra cheese 8€

Folhas verdes, cebola roxa confitada / Green leaves, purple onion confit

Moelas / Gizzards 3,5€

Molho tomate / Tomato sauce

Peixinhos da horta / Little fishes from the garden 3,5€

Tártaro / Tempura battered green beans, tartar sauce

Salada V.P. / V.P. salad 6€

Queijo Feta, iogurte, cebolinho / Feta cheese, yoghurt, chives

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PRATOS PRINCIPAIS / MAIN DISHES

Bacalhau com natas / Salt cod with cream Queijo da Ilha / Açorean Cheese	11€
Bacalhau com broa / Salt cod with corn and rye bread Batata, gelos, azeite / Potatoes, sprouts, olive oil	14€
Salmão / Salmon Migas de feijão frade e gelos, azeite de tomilho / Traditional Portuguese bread dish of fried beans and sprouts, thyme oil	13€
Pato / Duck Arroz, enchidos / Rice, cured sausage	11€
Bolonhesa / Bolognese Esparguete, Parmesão, manjerição / Spaghetti, Parmesan cheese, basil	12€
Posta Alcatra, batata, molho Mirandês / Rump steak, potato, Mirandese sauce	15€
Steak & Fries Vazia, "Café de Paris", espargos / Sirloin steak, "Café de Paris" butter,	16€
Quiche / Quiche Legumes, folhas verdes, vinagrete / Vegetables, green leaves, vinaigrette	8€
Costela de porco / Pork ribs Molho barbecue, batata, flor de sal de tomilho / Barbecue sauce, potato, thyme	14€

ACOMPANHAMENTOS / SIDES

Salada mista / Mixed salad	2.5€
Batata frita / French fries	2.5€

MENU INFANTIL / CHILDREN MENU

Sopa de legumes / Vegetable soup Creme, crouton, cebolinho	3€
Frango / Chicken Peito grelhado, batata frita, salada mista / Grilled chicken breast, french fries, mixed salad	7€
Bacalhau fresco / Fresh codfish Douradinhos, batata frita, molho tártaro / Fish fingers, french fries, tartar sauce	7€
Bacalhau com natas / Salt cod with cream Queijo da Ilha / Island Cheese	7€
Bolonhesa / Spaghetti Bolognese Esparguete, novilho, parmesão / Spaghetti, veal, parmesan cheese	7€
Prego no prato / Steak sandwich Alcatra, batata frita / Rump steak, French fries	7€

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SOBREMESAS / DESSERTS

Leite creme / Crème Brûlée Queimado / Scorched	2,5€
Toucinho do Céu Gelado baunilha / <i>Traditional Portuguese cake</i>	3€
Arroz doce / Rice pudding Canela / Cinnamon	2,5€
Mousse Chocolate 60%	2,5€
Abade de Priscos Pudim, confit de limão / Pudding, lemon confit	3,5€
Salada de Fruta / Fruit salad Hortelã / Mint	2,5€
Fruta da época / Seasonal fruit	4€
Fruta Tropical / Tropical fruit Papaia, abacaxi, manga, morangos / Papaya, pineapple, mango, strawberries	5€
Queijo / Cheese Seleção do chefe / Chef's selection	5€

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APERITIVOS / APERITIFS

Martini Rosso	4€
Martini Bianco	4€

SANGRIAS

Tinta / Red	25€
Branca / White	25€
Espumante / Sparkling Wine	28€

WINE COCKTAILS SIGNATURE / SIGNATURE WINE COCKTAILS

Pale	9€
Sweet - Long Drink	
Taylor's Chip Dry, água tônica / Taylor's Chip Dry and tonic water	
Pink	9€
Bitter Sweet - Long Drink	
Porto rosé Croft Pink, Aperol e Soda / Porto rosé Croft Pink rosé Port, Aperol and Soda	

MOCKTAILS

Acerbo	5€
Short Drink	
Chá de Hibiscus, Licor de Romã, Lima / Hibiscus Tea, pomegranate liqueur, lime	
Aveluda	5€
Short Drink	
Sumo de cereja, Xarope de açúcar de cana, limão / Cherry juice, cane sugar syrup, lemon	
Domado	5€
Long Drink	
Toranja, Xarope de agave, Chá verde, Alecrim / Grapefruit, agave syrup, green tea, rosemary	

LICORES / LIQUEURS

Baileys	4,5€
Licor Beirão	4,5€

GIN TÓNICO / GIN & TONIC

Ceder's Classic (S/Álcool / Alcohol free)	9€
Zest de Limão, Alecrim e água tônica / Lemon zest, rosemary and tonic water	
Bombay Sapphire	9,5€
Zest de Limão e água tônica / Lemon zest and tonic water	
Beefeater	9,5€
Zest de Limão e água tônica / Lemon zest and tonic water	
Gilpin's	11€
Zest de laranja, Cardamomo e água tônica / Orange zest, Cardamom and tonic water	
Burleighs Distiller's Cut	13€
Zest de limão e água tônica / Lemon zest and tonic water	

AGUARDENTES / BRANDY

Brandy Croft NV	5,5€
Palácio da Brejoeira Bagaceira	9,5€

WHISKY

AMERICANO / AMERICAN BOURBON

Jack Daniels	8€
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IRLANDÊS / IRISH WHISKY

Jameson	7€
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ESCOCÊS / SCOTCH WHISKY

JB	7€
JB 15	10€
Cardhu (Malte / Malt)	12€

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SIDRA / CIDER

Somersby 33cl 4€

CERVEJA / BEER

NACIONAL / NATIONAL

Super Bock pressão / Draft 30cl 1,5€
Super Bock Lager 33cl 2€
Super Bock Stout 33cl 2€
Super Bock Free 33cl (Alcohol Free) 2€
Super Bock Free Stout 33cl (Alcohol Free) 2€

ESTRANGEIRA / INTERNATIONAL

Carlsberg 5,5€

ARTESANAL / ARTISANAL

Red Mosquito 7€

ÁGUAS / WATER

SEM GÁS / STILL

WOWTER 37,5cl 1,5€
Vitalis 37.5cl 1,5€
Vitalis 75cl 3€

COM GÁS / SPARKLING

Pedras Salgadas 25cl 1,5€
Pedras Limão / Lemon 25cl 2,5€
Pedras Salgadas 75cl 3€

REFRIGERANTES / SOFT DRINKS

Nordic Mist tonic 20cl 2,5€
Compal Ananás / Pineapple juice 20cl 2,5€
Compal Pera / Pear juice 20cl 2,5€
Compal Pêssego / Peach juice 20cl 2,5€
Compal Tutti-Frutti 20cl 2,5€
Compal Vital Manga Laranja / Mango and Orange juice 20cl 2,5€
Compal Vital Frutos Vermelhos / Red Berries juice 20cl 2,5€
Coca-Cola 35cl 2,5€
Coca-Cola zero 35cl 2,5€
Nestea Limão / Lemon 30cl 2,5€
Nestea Pêssego / Peach 30cl 2,5€
Fanta Laranja / Orange 35cl 2,5€
Sprite 35cl 2,5€
Red Bull 25cl 5€

SUMOS NATURAIS / FRESH JUICES & SMOOTHIES

Sumo laranja natural / Fresh orange juice 3,5€
Smoothies 4,5€

CHÁS E INFUSÕES / TEAS & INFUSIONS

Preto / Black tea 2,5€
Preto Descafeinado / Decaffeinated 2,5€
Verde / Green tea 2,5€
Vermelho / Red tea 2,5€
Menta / Mint 2,5€
Limão / Lemon 2,5€
Tilia / Linden Tea 2,5€
Camomila / Chamomile 2,5€
Cidreira / Lemon Balm 2,5€

CAFÉS E DERIVADOS / COFFEE AND HOT DRINKS

Expresso 1,5€
Descafeinado / Decaffeinated 1,5€
Pingo / Expresso with milk 1,5€
Carioca Café 1,5€
Carioca Limão / Carioca Lemon 1€
Café Duplo / Double Expresso 2€
Latte 2€
Café Americano / Americano 2€
Macchiato 2€
Cappuccino 2,5€
Chocolate quente / Hot chocolate 2,5€

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PORTOS DE APERITIVO / APERITIF PORTS

Taylor's Chip Dry Port NV
Porto & Douro Douro Blend

COPO
GLASS

4€

GARRAFA
BOTTLE

19€

Croft Pink Rosé Port NV
Porto & Douro Douro Blend

5€

21€

ESPUMANTES / SPARKLING

Portal da Calçada Cuvée Prestige Bruto NV
Vinho Verde - Minho Arinto | Loureiro

4€

14€

Comenda Grande Rosé Bruto NV
Alentejo Touriga Nacional

6€

23€

Vértice Cuvée Bruto NV
Porto & Douro Douro Blend

25€

CHAMPANHE / CHAMPAGNE

Bollinger Special Cuvée Brut NV
Aÿ Pinot Noir | Pinot Meunier | Chardonnay

17€

66€

Philipponnat Blanc de Noirs Brut 2012
Aÿ Pinot Noir

71€

VINHO BRANCO / WHITE WINE

LEVE & SECO | LIGHT & DRY

Quinta do Passadouro Passa 2019
Porto & Douro Rabigato | Códega do Larinho

4€

17€

Herdade de Coelheiros 2019
Alentejo Arinto | Antão Vaz

17€

AROMÁTICO & SECO | AROMATIC & DRY

Quinta do Ameal 2018
Vinho Verde - Minho Loureiro

4€

17€

Vale dos Ares 2019
Vinho Verde - Minho Alvarinho

19€

ENCORPADO | OAKY & RICH

Quinta da Romaneira Reserva 2019
Porto & Douro Douro Blend

23€

Quinta de Pancas Reserva 2015
Lisboa Arinto

7€

26€

VINHO ROSÉ / ROSÉ WINE

AROMÁTICO & SECO | AROMATIC & DRY

Quinta do Vallado Rosé 2019
Porto & Douro Touriga Nacional

4€

17€

VINHO TINTO / RED WINECOPO
GLASSGARRAFA
BOTTLE**DELICADO & COMPLEXO | DELICATE & COMPLEX**

Quinta de Lemos Lucita 2017 Dão - Beiras Touriga Nacional Tinta Roriz Jaen Alfrocheiro	5€	19€
Quinta do Pessegueiro Aluzé 2015 Porto & Douro Douro Blend		21€
Quinta do Perdigão 2013 Dão - Beiras Jaen		21€
Luis Pato Vinha Pan 2016 Bairrada - Beiras Baga		37€

FRUTADO & VERSÁTIL | MEDIUM BODIED

Prats & Symington Prazo de Roriz 2017 Porto & Douro Douro Blend	5€	19€
Quinta de S. José 2015 Porto & Douro Douro Blend		21€
Mouchão Ponte das Canas 2014 Alentejo Touriga Nacional Touriga Francesa Syrah		27€

ENCORPADO | FULL BODIED

Quinta da Romaneira 2016 Porto & Douro Syrah	7€	27€
Adega Mayor Reserva do Comendador 2014 Alentejo Alicante Bouschet Syrah Touriga Nacional		37€

PORTOS ENCORPADOS & FRUTADOS / FRUITY & FULL BODIED PORTS

Croft Late Bottled Vintage Port 2013 Porto & Porto Douro Blend	5€	23€
Fonseca Terra Prima Organic Port NV Porto & Porto Douro Blend	5€	23€

**PORTOS COM NOTAS DE FRUTOS SECOS, CARAMELO
& ESPECIARIAS / CAMEL, NUTTY & SPICY PORTS**

Croft Reserve Tawny Port NV Porto & Porto Douro Blend	5€	25€
Taylor's 10 Year Old Tawny Port Porto & Porto Douro Blend	5€	29€
Wiese & Krohn Colheita Tawny Port 2003 Porto & Porto Douro Blend	7€	46€

**PORTOS VINTAGE CLÁSSICOS & SINGLE QUINTA VINTAGE /
CLASSIC VINTAGES & SINGLE QUINTA PORTS**

Fonseca Guimaraens Vintage Port 2012 Porto & Porto Douro Blend	12€	66€
Taylor's Vintage Port 2009 Porto & Porto Douro Blend	14€	79€

MADEIRA WINE | VINHO DA MADEIRA

Barbeito 5 Year Old Madeira 500ML Madeira Boal	5€	19€
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