



COUVERT

Seasoned Olives, Mafra Bread and Chef's Olive Oil Chef $\,3\,\mathrm{p/pax}$ Suckling Pig Croquette 2.5

STARTERS

Alheira Puff Pastry garlic and paprika mayonnaise	12
Veal "Pica-Pau" pickles, olives	18
Mushroom Escabeche ⊚ confit egg yolk, almonds, Aioli sauce	14

SALADS

Roast Beef Salad roasted peppers, mushroom pickles, capers, Island cheese	18
Sautéed Vegetables © goat cheese, watercress, confit tomato	11

MAIN

Tempura Cuttlefish Sandwich coriander and lime mayonnaise, french fries	20
Salted Cod "à Brás" confit egg yolk	21
Roasted Octopus beans rice and spinach	25
White Asparagus Rice ⊗ chives, confit egg yolk, Island cheese	18
Cuttlefish and Prawn "Feijoada" basmati rice	23
Confit Suckling Pig turnip leaves purée, "Bairrada" sauce	23
Roasted Duck baked rice and sausage	28
Bacon and Egg Burger lettuce heart, tomato, caramelized onion, Cheddar cheese, garlic mayonnaise, french fries with rosemary	19

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Chef's Restaurants

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