Burger & Sandwich

Buiger & buildmon		Ualat
Double smash burger Two beef patties, cheddar cheese, caramelized onion, pickles, grilled bacon and house sauce on brioche bun *1, 2, 3, 9, 10	13,5	Soup o Courge Marinat 'Queijo *1, 2
Vegan Beyond smash burger ^{\$100% PB} One vegan burger, cheddar cheese, caramelized onion, pickles and house sauce on a brioche bun *1, 6, 9, 10, 12	15	Piri-Pir Grilled o sweet p oxheard
Dip A Prego 🚟 Steak sandwich on 'Bolo do Caco', aged cow's cheese, caramelized onion purée, spinach, musta and a Port jus to dip in *1, 2, 9, 10, 12	10,5 ard	*9, 10
Veggie melt ^{*flox PB} Roasted carrot, peppers, onions, courgette, eggplant, spicy romesco sauce and vegan chedd *1, 3, 4, 9, 10	9 Iar	
Petiscos Couvert Sourdough bread, olive oil and pâté/butter of the e	4 day	'Bacalh Chickpe *1, 7, 10 Steak t
*1 Brás style salicornia & leeks 🚟 Shoestring potatoes, cured egg yolk and olive pur	11 ée	Truffled *1, 3, 9 LFF - Lo
*3, 10 Vegetable 'Pica-pau' ^{Stook PB} Cauliflower, carrot, eggplant, courgette, shiitake mushroom, croutons and homemade pickles	8	Handcur and frar *1, 9, 10 Crispy
*1, 6, 9, 10 Portuguese clams 'à Bulhão Pato' Traditional recipe - clams cooked in garlic, coriand and wine sauce	16,5 der	With gre *2, 3, 10 'Reque A local f
 *10, 13 Cured sea bass Capers, onion pickles, coriander, herbs oil and 'le de tigre' *7 For two 	14,5 oche	romesca *1, 2, 4 Open sa Sourdou onion pu *1, 2, 10
Meat cut of the day Min 400gr - chimichurri sauce 10	75/kg	Sides Hand c
Bolhão catch of the day 🚟 Lemon, butter and caper sauce *2, 7	75/kg	Choppe Fried p *2
Spring pea risotto Green curry, brie cheese, mint, pea sprouts, herb oil *2, 10, 12 Vegan Option - without brie cheese Mox PB	29 s	Padrón Fried p Seasor
LOCAL DISH 100% PB = PLANT BASED		MURTARE 10
ALERGENS: 1. GLUTEN, 2. MILK, 3. EGGS, 4. TREE NUTS, 5. PEANUTS, 6. SOY, 7. FIS	SH, 8. CRUSTACEANS, 9	. MUSTARD, 10. S

Salad & Bowls

Soup of the day	3,5
Courgette ribbon salad	8,5
Marinated in lemon & basil, with radish, apple,	
'Queijo da Ilha' sauce and sourdough croutons	
*1, 2	
Piri-Piri chicken salad	9,5
Grilled chicken, mixed lettuce leaves, roasted	
sweet potato, grilled tenderstem broccoli,	
oxheart tomato and honey-mustard dressing	
*9, 10	

'Bacalhau' - Cod fillet 🔤	13,5
Chickpeas velouté, onions, parsley and squid ink	
*1, 7, 10	
Steak tartare	14
Truffled yolk, 'Queijo da Ilha' and sourdough toast	
*1, 3, 9	
LFF - Loaded french fries 🚟	13,5
Handcut fries, fried egg, beef, sausage from Leandro	
and francesinha sauce	
*1, 9, 10, 12	
Crispy pork belly 'Torresmo' 🚟	8
With green sauce and coleslaw	
*2, 3, 10	
'Requeijão' cheese and tomato	9
A local fresh cow's cheese with oxheart tomatoes,	
romesco sauce and croutons	
*1, 2, 4	
Open sandwich with cured duck breast	10,5
Sourdough toast, thinly sliced smoked duck, rocket,	
onion purée and balsamic glaze	
*1, 2, 10	
Sides	
JIUE3	
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Hand cut French fries Took PB	3
Chopped salad 'pico de gallo' style 🗤 🕫	3
Fried polenta ^{fox, pb}	3
*2	
Padrón peppers ^{tocx pb}	5
Fried potato wedges Took PB	4,5
Seasonal mixed roasted vegetables MON PB	5

ALERGENS: 1. GLUTEN, 2. MILK, 3. EGGS, 4. TREE NUTS, 5. PEANUTS, 6. SOY, 7. FISH, 8. CRUSTACEANS, 9. MUSTARD, 10. SULPHITES, 11. SESAME, 12. CELERY, 13. MOLLUSCS, 14. LUPIN NOTE NOT ALL INGREDIENTS ARE LISTED IN THE MENU DESCRIPTIONS. IF YOU HAVE A FOOD ALLERGY PLEASE INFORM YOUR WAITER BEFORE ORDERING PRICES IN EURO WITH TAXES INCLUDED.