Copita Dry-cured shoulder of black pork from the Alentejo
Couvert Coombeshead farm bread, olive oil, whipped pork lard 'unto'

Vindalho Empada Goan-spiced pork pie Tosta de Cavala Grilled mackerel and roasted green peppers on toast Chouriço & Beef Tartare Alentejo-style smoked tartare

Wood Pigeon Cooked in a beetroot escabeche

Mushroom Açorda Wild mushrooms with an egg yolk bread sauce

Bacalhau à Brás Confit cod, caramelised onions & potatoes

Arroz de Marisco Red prawn and seafood rice

+ one of the below, for the table to share

Arroz de Pato Roasted crown of duck with fragrant duck rice

Robalo "Gomes de Sá" Butterflied sea bass with potatoes, eggs, and olives

Cataplana de Lavagante Lobster with chouriço, fennel, and carrot

Farófias Poached meringue with orange & cinnamon

Pão de Ló Olive oil cake

Please inform your server of any allergies or dietary requirements

Copita Dry-cured shoulder of black pork from the Alentejo
Couvert Coombeshead farm bread, olive oil, whipped pork lard 'unto'

Vindalho Empada Goan-spiced pork pie Tosta de Cavala Grilled mackerel and roasted green peppers on toast Chouriço & Beef Tartare Alentejo-style smoked tartare

Wood Pigeon Cooked in a beetroot escabeche

Mushroom Açorda Wild mushrooms with an egg yolk bread sauce
Bacalhau à Brás Confit cod, caramelised onions & potatoes

Grilled Carabineiro Large deep-sea scarlet prawn with garlic & piri-piri

Arroz de Marisco Red prawn and seafood rice + one of the below, for the table to share

Arroz de Pato Roasted crown of duck with fragrant duck rice
Robalo "Gomes de Sá" Butterflied sea bass with potatoes, eggs, and olives
Cataplana de Lavagante Lobster with chouriço, fennel, and carrot

Farófias Poached meringue with orange & cinnamon

Toucinho do Céu 'Bacon from heaven', almond tart with pork lard

Please inform your server of any allergies or dietary requirements

LISBOETA