

Ementa · Menu

— PARA ACOMPANHAR O VINHO · TO ACCOMPANY THE WINE

Pão artesanal, manteiga, azeite e azeitonas 6,00 €
Artisan bread, butter, olive oil and olives

Amêndoas torradas 3,50 €
Roasted almonds

Pickles caseiros 4,50 €
House-made pickles

— HORTA E SAZONALIDADE · GARDEN & SEASONALITY

Cenouras assadas, labneh e ervas aromáticas 9,00 €
Roasted carrots, labneh and aromatic herbs

Salada de tomate, pêssago, ervas frescas e amêndoas torradas
Tomato and peach salad, fresh herbs and roasted almonds

Escabeche de cogumelos com pão tostado
Mushroom escabeche with toasted bread

— TÁBUAS · BOARDS

Tábua de queijos 15,00 €
Cheese board

Tábua mista — queijo e enchidos 19,00 €
Mixed cheese and cured meats board

— PRATOS MAIS SUBSTANCIAIS · MORE SUBSTANTIAL DISHES

Truta fumada, nata ácida, ervas aromáticas e limão 12,50 €
Smoked trout, sour cream, aromatic herbs and lemon

Sanduíche de bochecha de porco estufada, mostarda e pickles caseiros
Braised pork cheek sandwich, mustard and house-made pickles

Prato de tacho
Slow-cooked dish

— SOBREMESA · DESSERT

Brownie com gelado 6,00 €
Brownie with ice cream

