



Menu

Petiscos, Portuguese snacks

Menus

Chefs's choice: Five small servings	150,-
Lunch offer: three courses, ask your waiter	165,-

Warm petiscos

Ovos mexidos com Alheira – Poultry and pork sausage in scrambled eggs with coriander and garlic (waiting time 15 min) ..	90,-
Bifana – warm sandwich with spicy marinated pork & crisps	95,-
Hot dish of the day – ask your waiter	110,-

Cold petiscos

Tremoços, lupine seeds in brine, guilt free protein snack ..	20,-
Olives, small North Portuguese ones	25,-
Salad of the day, ask your waiter	60,-
Cheese board – 3 Portuguese cheeses	160,-

Ask your waiter about allergenes

Our cheeses

We import traditional Portuguese cheese from Santa Maria da Feira (Aveiro) and Quinta do Anjo (Setúbal) directly from small family-owned productions of quality cheese.

The mild ones on cow's milk

Manjar da Quintã, buttery, mild and creamy	125,-
A Queijeira, medium soft, mild and lightly creamy	190,-
A Queijeira apimentado, medium hard, medium cured	275,-

The intense ones on sheep's milk

O Alentejano, hard medium cured	60,-
Azeitão DOP, soft, famous and tasteful, small	85,-
Azeitão DOP, soft, famous and tasteful, large	175,-
Manjar da Quintã, buttery, intense and creamy	150,-

Our canned fish

We import our own canned fish directly from Portugal. The niche production, José Gourmet and the biological line Maria Orgânico. The fish is caught sustainably, and all ingredients are hand-picked for their high quality. The taste combinations were developed by the chef Luis Baena and the box design by illustrator Luís Mendonça.

The classics in extra virgin olive oil

Tuna in extra Virgin organic olive oil	80,-
Sardines in organic extra virgin olive oil	80,-
Trout fillets with chopped capers, onion & white pepper	150,-
Small horse mackerel filets with chili pepper	140,-
Skate fish with aromatic curry	150,-
Croaker with chili pepper	165,-
Wild Shrimp with garlic and chili pepper	360,-

The naughty ones in sauce (by increasing naughtiness)

Trout fillets with onion relish	150,-
Sardines in tomato (light years from the 80ies!)	80,-
John Dory with mint, white pepper and chili	200,-
Mackerel in creamy garlic sauce	165,-
Salted codfish with bell pepper, tomato, garlic and chili	185,-
Mackerel with bell pepper, tomato, coconut milk, chili	165,-
Small mackerel filets with bell pepper, garlic and chili	135,-
Small sardines with bell pepper, garlic, mustard and chili	135,-
Octopus with tomato, garlic, bell pepper and chili	240,-

Sparkling wine

	Glass	Bottle
● 🍷 Adegado Pico Bruto Natural 2018 DOP	215,-	850,-
Azores – Arinto dos Açores. Bone-dry sparkling wine from the island of Pico. The wine commission of Pico created a DOP for this wine! It is the so far only released sparkling from Pico. Fantastic wine with persistent bubbles, a hyper minerality, and a wonderful acidity.		

Pair with: Practically anything!

White wines of the week

● 🍷 Tongobriga Loureiro & Alvarinho 2025	80,-	295,-
Vinho Verde – Loureiro & Alvarinho – Crisp, light and mineral with notes of lime and a pleasant slight bitterness in the finish..		
Pair with: Tremoços (Lupin seeds) or tinned sardines		

● 🍷 CARM Branco Natural 2021	100,-	385,-
Douro Superior – Gouveio, Rabigato & Moscatel Galego – Completely sulphit free steelmatured white. No added sulphites and no fermentation generated either!! Fine fruitiness and wonderful mouthfill from Gouveio, and a fine aromatic note from Moscatel Galego.		
Pair with: Ray fish in mild aromatic curry		

● 🍷 Rocim White Clay Aged 2022	170,-	640,-
Bairrada – Maria Gomes & Bical – The winemaker's tribute to his father, Abel. Exceptional mouth fill and buttery notes from battonage.		
Pair with: Alheira com ovos mexidos or creamy mountain cheese		

Rosés of the week

● 🍷 Rocim Rosé 2024	95,-	330,-
Alentejo – Touriga Nacional – Fresh, fruity & mouth-watering. Lovely notes of red fruits and lightly floral nose. Slow fermentation secures a super balanced wine with delicious fruit.		
Pair with: Bifana-sandwich with spicy porc or cures ham.		

See more wines and other beverages on next page

We will also serve you all other whole bottles in the shop for a cork fee of 150,-

Production method

- Sustainable production
- Certified organic production
- De facto but not certified organic

- Conventional production
- Biodynamic production
- Natural wine

Vessel of maturation

- Bottle
- Stainless Steel
- Cement

- Oak
- Amphora

Red wines of the week

☉ ☼ Alves Vieira Red 2025 75,- 285,-
 Alentejo – Alicante Bouschet, Trincadeira & Castelão – Lovely bold red wine with fruitiness and yummy notes of dark berries.
Pair with: Charcuterie on Iberian Pork, or Bifana-sandwich with spicy pork

Glass Bottle

☉ ☼ Rocim Amphora red 2024 110,- 415,-
 Alentejo – Manteúdo, Moreto, Trincadeira & Argonez – Amphora matured red wine from the very cradle of Portuguese wine. An elegant and modern wine made from old forgotten regional grape varieties. Despite whole bunch fermentation, the wine is light and fresh and pairs well with even fish!
Pairs well with: Poultry ragout (*Moelas*) or small mackerels in extra virgin olive oil with chili pepper.

☉ ☼ Quinta da Gaivosa Red 2022 175,- 650,-
 Douro – Field blend – Price winning red wine from the cooler sub region Corgo Baixo. Latest vintage of the legendary wine made by Domingos Alves de Sousa in 1992 that is still in the absolute top tier of Portuguese red wines. Slow fermentation and long maceration at low temperature have resulted in an expressive and sensitive wine that appeals to both nose and mouth... Enjoy the wonderful long finish!
Pairs well with: *Moelas* (chicken guizzards in sauce) or Bifana warm sandwich with spicy marinated pork.

Sweet and fortified wines of the week

Glass

We sell Port wine, Madeira wine etc. by the glass from already opened bottles.

Fortified wine Festival, glass **75,-**
 Luxury (over 500,-/bottle), glass **100,-**
 True Luxury (800-1.500,-/bottle), glass **150,-**

Cocktail of the week

Port tonic, the classic 80,-
Princesinha, sweet Pink Port and Tangerine Tonic 120,-
 Madeira Tonic, naughty and complex 130,-
 Stirred not shaken, Madeira Gin, intense and adult 150,-

Other beverages

Elderflower drink, glass 30,-
 Água das Pedras, sparkling Portuguese mineral water. 30,-
 Superbock Mini – Portuguese beer 20 cl 30,-
 Spanish Tangerine tonic 30,-

Coffee and tea

Espresso 35,-
 Double espresso 40,-
 Americano 40,-
 Flat White 45,-
 Latte 55,-
 Black tea, blend of black Ceylon, Keemun & Darjeeling 25,-
 Green tea, blend of Sencha, Gunpowder & green Ceylon 25,-
 Linden flower tea 25,-

All of our coffees are organic and are also served “to-go”

Our very own coffee blend was made to us by Kontra coffee on medium-roasted Arabica from São Silvestre in Brazil, Columbia and Sumatra, in order to offer a balanced coffee experience like the one that we have in Portugal.



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