

## APPETIZERS

Oysters on ice with mignonette  
- 19

Pata negra 50gr.  
- 27

Roasted sardine filets with fleur de sel, grilled peppers & corn bread  
croutons  
- 15

Burrata, heirloom tomatoes, watermelon, balsamic reduction and fresh  
herbs  
- 22

Artisanal smoked salmon, capers, red onions & lemon  
- 17

Grilled squid, lemon vinaigrette & F olive oil  
- 21

Crispy octopus, salsa verde & smoked paprika oil  
- 22

Ceviche of the moment  
- MP

## MAIN COURSES

Daily catch & fresh arrivals from the market and Portugal  
- MP

Wild Carabineiros from the Algarve  
- MP

Quinoa salad with vegetables (*vegan & gluten free*)  
- 28 - Grilled tuna 45

Porcini crusted roasted black cod, F olive oil potato purée, sautéed  
mushrooms, asparagus & Port wine sauce  
- 56

*Lagareiro* octopus, roasted grelot potatoes, onions confit, cherry tomatoes,  
rosemary  
- 40

Fish and seafood *bouillabaisse* (+lobster MP)  
- 42

Seafood rice casserole (+lobster MP)  
- 44

Mushroom and duck confit risotto, Port wine reduction  
- 40

Grilled meats served with homemade fries & vegetables  
Filet mignon - 49

16 oz Angus rib eye quality 1855 - 59

60 days dry aged rib steak from Marchand du Bourg - 148 pour 2

Tomahawk - 148 pour 2/3

*Ferreira*