

## APPETIZERS

Oysters on ice with mignonette

- 19

### Included with your main course

Soup of the day

Organic green salad, cherry tomatoes, sumac,  
fresh herbs & F vinaigrette

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

### Appetizers with supplement

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

- 14

Tartare of the day

- PM

Grilled squid, lemon vinaigrette & F olive oil

- 14

Crispy octopus, salsa verde & smoked paprika oil

- 18

## MAIN COURSES

Daily catch & fresh arrivals from Portugal

- MP

Catch of the day

- 32

Brochette of the day

- 30

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

- 40

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

- 56

Fish and seafood *bouillabaisse*

- 42

Seafood rice casserole

- 44

7 oz. tartare served with salad or fries

- *Fish of the day MP*

Filet mignon, Port wine sauce, homemade fries & vegetables

- 49

Wild mushroom and duck confit risotto with a Port wine reduction

- 40

Quinoa salad with vegetables (*vegan & gluten free*)

- 28 - *Grilled tuna 45*

*Ferreira*