

Sourdough, butter, biodynamic olive oil (av) - 4.5

*Pão, manteiga e azeite biodinâmico(Alentejo) (av) - 4.5*

Oyster, “leche de tigre”, peach vinaigrette - 3,5

*Ostra, “leche de tigre”, vinagrete de pessego- 3,5*

Panissa, truffle aioli, pecorino (av) - 9,5

*Panissa, aioli trufado, pecorino (av) - 9,5*

Burrata, tomato and fig salad, fried onion (av) - 14

*Salada de tomate e figos, burrata, cebola frita (av) - 14*

Mushroom tikka masala, sour cream, coconut chips (v) - 14

*Cogumelos em tikka masala, creme azedo, chips de coco (v) - 14*

Onion tarte, blue cheese mousse, PX gastrique - 13

*Tarte de cebolas, mousse de queijo azul da arrabida, gastrique de PX - 13*

Atlantic prawn and ‘nduja dumpling, bisque, fennel salad - 18

*Dumpling de gamba e ‘nduja, bisque e salada de funcho - 18*

Fried chicken, nori, kewpie mayo - 12

*Frango frito, nori, maionese japonesa - 12*

Cod loin, mussels, saffron and corn stew - 21

*Lombo de bacalhau, mexilhão, canjica de milho - 21*

Iberico pork, scallion, peach mustard - 22

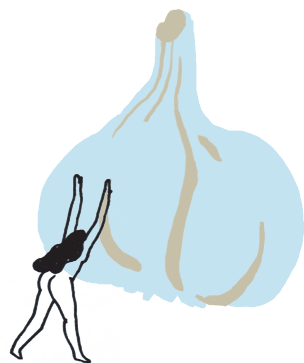
*Presa de porco alentejano, cebolete, mostarda de pêssego - 22*

Chocolate tarte, salted caramel - 8

*Tarte de chocolate, caramelo salgado - 8*

Apple “pie”, tonka bean custard - 7

*“Tarte” de maçã, creme de fava tonka- 7*



(v) = vegan

(av) = also available as vegan

IVA incluido