

Petiscos

Seleção de azeitonas rústicas £3.50 

Portuguese olives from the varieties verdial and galega.

Azeitonas verdes gigantes £3.75 

Giant green olives.

Pão rústico com azeite £4.25  


Freshly baked local sourdough bread served with extra virgin olive oil.

Torrada de pão rústico com tomates & queijo cremoso fresco £9.50   

Fresh sourdough toast with summer tomatoes and creamy burrata cheese.

Tomates da época com queijo cremoso fresco £12.00  

Seasonal tomatoes and creamy burrata cheese.

Pata negra £10.50 

One of the most expensive hams in the world from prized pork bred in Spain and Portugal. Sliced thin and served with roasted almonds, enjoy the unique sweetness and strength of this delicacy.

Seleção de enchidos & fumados fatiados £15.00  

Serrano ham, salame toscano, chorizo & coppa.

Seleção de 4 queijos Portugueses £15.00  

Selection of 4 cheeses served with almonds, guava quince.

Seleção de enchidos & fumados fatiados & queijos £15.00   

Selection of 2 cured meats and 2 cheeses.

Petiscos quentes

Bifana especial £9.70   

Sliced pork slow cooked in white wine and spices, served on a toasted Portuguese white bun and topped with cheese and straw potatoes crisps.

Chouriço da Beira Alta assado na mesa £12.00  

Flaming chourico from Beira Alta, cooked live at the table, served with sourdough bread.

Pataniscas de bacalhau £9.50  

Portuguese salted cod fried cakes, served with smoked paprika aioli.

Feijoada £7.50 

Authentic Portuguese stew. Slow cooked pork shoulder and cured meats, red beans and vegetables. Served with sourdough bread.

Gambas a navalheiro £12.50  

Fried peeled prawns with garlic, beer, chillies & spices.

Torrada de bijou com sapateira £8.50 

Two toast with brown crab meat, season with beer & spices.

Ameijoas à bulhão pato £12.50 

Fresh black clams, extra virgin olive oil, garlic & coriander sauce.

Bife da vazia com molho £18.50 

36 month Angus sirloin steak sliced served with red wine & wholegrain mustard sauce and fresh rocket salad.

Peixinhos da horta £7.50  

Crunchy green beans, turmeric tempura & Lisbon lemon aioli.

Cogumelos selvagens £9.80 

Sautéed wild mushrooms.

Couve-flor apimentada £7.50 

Grill cauliflower, roasted almonds & exotic spices.

Vegetais da época £7.50  

Seasonal vegetables & roasted almonds.

Abóbora com Caril de Coco £8.50 

Dry aged pumpkin served with mild coconut curry sauce.

Batatas fritas £3.95 

Hand cut Koffmann's potatoes & fried.

Petiscos do grelhados

Polvo grelhado £16.50

Atlantic octopus served with roasted sweet potatoes & thyme roasted.

Bife T-Bone (two sharing) £59.00

Grass feed 48 days, T-Bone served with hand cut Koffmann's potatoes & fried.

Asinhas de frango com piri-piri £8.50

Five roasted chicken wings, sweet piri piri sauce & spring onions.

Docinhos

Pastel de nata £2.50  

World famous Portuguese custard tarts.

Mousse de chocolate £5.50 

54% cacao served with virgin olive oil & flower of salt.

Docinho do dia £5.50

Ask to the team please.

Food allergies & intolerances

Before ordering please speak to our team about your requirements.

Allergen Information

The allergen info listed here is intended as a guide only.

 gluten  dairy  nuts  mustard  sulphate