

## Traditional Cuisine from Beira

Fall/Winter Menu

Chef Hélder Ribeiro





### DAILY SPECIALS

#### MONDAY

Octopus Fillet with Creamy Tomato Rice and Arugula	18,00€
Coarse-ground Cornmeal seasoned with Wine and Garlic	16,00€
Rice Seasoned with Wine and Garlic	16,00€
Vegetable Pastry with Nuts 	12,00€



#### TUESDAY

Rice with Fish from Figueira da Foz	20,00€
Roasted Duck, Truffle Mashed Potatoes and Sautéed Vegetables	18,50€
Lentil Stew with Poached Egg  	18,00€

#### WEDNESDAY

Fish and Shrimp Stew with Coconut Rice	18,50€
Oven-baked Rice with Roasted Kid (Young Goat)	20,00€
Mushroom and Asparagus Rice 	18,00€

#### FRIDAY

Codfish with Potatoes and Cream à la D.Dilar	16,50€
Grilled Swordfish, Celery Purée and Passion Fruit	18,50€
Braised Veal Cheek, Mashed Sweet Potato and Sautéed Turnip Greens	18,50€
Wild Mushroom Rice and Grilled Pork Neck	20,00€
Chickpea, Tomato and Tofu Stew  	18,00€

#### SATURDAY AND SUNDAY







Octopus "à Lagareiro" (With Garlic and Olive Oil)	24,00€
Fish and Seafood Stew (For Two)	38,00€
Veal Roast "à Moda de Lafões"	18,00€
Roasted Kid (Young Goat)	21,00€

2

### STARTERS






Seasoned Galician Olives, Bread Assortment and a Gift from the Chef	2,50€
---	-------

### APPETIZERS

Soup of the Day	3,50€
Pastry with Cheese from Serra da Estrela and Honey  	6,00€
Scrambled Eggs with <i>Farinheira</i> (Pork and Flour Sausage)	6,00€
Venison and Wild Boar Croquette with Mustard	6,00€
Pastry with Veal Lafões	6,00€
Codfish Cakes	6,50€
Sautéed Mushrooms with Rosemary  	7,00€
Fried <i>Alheira</i> (Pork and Bread Sausage)	7,00€
Braised Blood Sausage with Pineapple and Coriander	7,50€
<i>Alheira</i> and <i>Migas</i> (Bread and Kid Sausage with Corn Bread)	8,00€
<i>Chorizo</i> Cooked in Red Wine	8,50€
Scrambled Eggs with Green Asparagus  	9,00€
<i>Huevos Rotos à la Cabriz</i>	9,00€
Octopus Salad	10,50€
Shiitake and Bread Sausage with Arugula and Truffles	11,00€
Sautéed Shrimp	55,00€/KG

3

### VEGETARIAN DISHES

Vegetable Pastry with Nuts  	12,00€
Mushroom, Asparagus and Seitan Rice 	18,00€
Lentil, Tomato and Tofu Stew  	18,00€

### FISH

Steamed Sea Bass, Sautéed Vegetables and Roasted Potatoes	18,00€
Brothy Rice with Codfish Tongue and Coriander	18,50€
Codfish <i>à la Cabriz</i>	19,50€
Brothy Monkfish Rice	22,00€
Codfish "à Lagareiro" (With Garlic and Olive Oil)	22,00€
Octopus "à Lagareiro" (With Garlic and Olive Oil) For One	24,00€
Octopus "à Lagareiro" (With Garlic and Olive Oil) For Two	46,00€
Brothy Octopus and Shrimp Rice	25,00€
Octopus <i>Cataplane</i> (For Two)	44,00€

### MEAT

Grilled Chicken Scallops with a Mustard Emulsion	13,50€
Pork Loin with Mushrooms	17,00€
Our Steak "à Portuguesa"	18,00€
Veal Steak <i>à la Cabriz</i>	20,00€
Grilled Young Goat, Brothy Rice with Beans, Corn Bread with Turnip Greens	21,00€
Fried Young Goat with Rosemary, Brothy Rice with Beans, Corn Bread with Turnip Greens	21,00€

4

### DRY-AGED BEEF - Aged for 30 days

*Perfect to Share*

Brisket Steak	35,00€
Rump Steak	38,00€
Entrecôte	41,00€
<i>Picanha</i> (Rump Steak)	42,50€
<i>Chuletón</i> (Prime Rib Steak)	88,00€

### ESCOLHA O SEU ACOMPANHAMENTO




Rustic Potatoes with Oregano  	2,50€
Mixed Potatoes with Cheese  	4,00€
Roasted Vegetables 	4,50€
Mushrooms with Eggs and Potatoes 	6,50€





### KIDS MENU

Soup   Steak with French - Fries   Ice Cream Cup (One Drink Included)	14,00€
--	--------

5

### DESSERTS

<i>Priscos Pudding</i> with Ice Cream made with Ímpar Cabriz	7,00€
Custard Tart <i>Crème Brulée</i>	6,00€
Peanut Butter and Chocolate Truffle	7,50€
Hazelnut and Caramel Brownie	6,00€
Strawberry, Persimmon and Lemongrass Sphere   	5,00€
Rice Pudding	3,50€
<i>Tigelada</i> (Baked Dessert with Eggs)	4,50€
Chocolate Mousse with 85% Cocoa	5,00€
Cheese Board (Sheep and Goat), Pumpkin Jam and Marmalade (For Two)	12,50€

 gluten free  vegetarian  vegan  sugar free

### LEGAL REGULATIONS

If you have any allergies or dietary restrictions, please let us know.  
The prices shown include VAT at the legal rate in effect.  
We have a complaints book.  
No dish, food product or drink, including the appetizers, can be charged unless it was ordered or rendered unusable by the customer.

6