

Traditional Cuisine from Beira

Spring/Summer Menu

Chef Hélder Ribeiro



DAILY SPECIALS

MONDAY

Fresh Codfish, Sautéed Broad Beans, Tomato and Mint 20,00€

Veal Steak, Cheese from Serra da Estrela and Rustic Potatoes 22,00€

Shrimp and Pineapple Salad 18,00€

TUESDAY

Creamy Rice with Saffron and Grouper 22,00€

Pea Stew with Free-range Chicken and a Poached Egg 18,00€

Smoked Salmon and Fennel Salad 18,50€

WEDNESDAY

Tuna with "Açorda à Bulhão Pato" (Bread, Garlic and Coriander Dish) 22,00€

Oven-baked Rice with Roasted Kid (Young Goat) 20,00€

Chicken and Cheese Salad 16,00€

FRIDAY

Grilled Iberico Pork Shoulder, Potato Salad, Basil and Cream Cheese 19,00€

Brothy Rice with Seafood from Our Shores (For Two) 45,00€

Duck and Tarragon Salad 16,00€

SATURDAY AND SUNDAY

Octopus "à Lagareiro" (With Garlic and Olive Oil) 24,50€

Fish and Seafood Stew (For Two) 41,00€

Oven Baked Arouquesa Veal 22,00€

Roasted Kid (Young Goat) 23,00€

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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 7,50€

Scrambled Eggs with Farinheira (Pork and Flour Sausage) 7,00€

Pastry with Shrimp and Lime 8,00€

Codfish Salad, Humus and Home-made Pickles 12,00€

Tuna Tartar with Avocado and Mango 13,00€

Codfish Cakes 6,50€

Sautéed Mushrooms with Rosemary 9,00€

Fried Alheira (Pork and Bread Sausage) 8,00€

Braised Blood Sausage with Pineapple and Coriander 7,50€

Chourizo Cooked in Red Wine 9,00€

Scrambled Eggs with Green Asparagus 9,50€

Huevos Rotos à la Cabriz 9,50€

Octopus Salad 12,00€

Shiitake and Bread Sausage with Arugula and Truffles 12,50€

Sautéed Shrimp with Coriander 17,00€

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FISH

Steamed Sea Bass, Sautéed Vegetables and Roasted Potatoes 19,00€

Brothy Rice with Codfish Tongue and Coriander 22,00€

Codfish à la Cabriz 19,50€

Brothy Monkfish Rice 22,50€

Codfish "à Lagareiro" (With Garlic and Olive Oil) 23,50€

Octopus "à Lagareiro" (With Garlic and Olive Oil) For One 24,50€

Octopus "à Lagareiro" (With Garlic and Olive Oil) For Two 46,00€

Octopus and Shrimp Rice 25,00€

VEGETARIAN DISHES

Pastry with Vegetables and Nuts 12,00€

Rice with Mushrooms and Asparagus 18,00€

Lentil Stew with Tomato and a Poached Egg 18,00€

MEAT

Grilled Chicken Scallops with a Mustard Emulsion 13,50€

Pork Loin with Mushrooms 18,00€

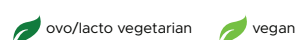
Our Steak "à Portuguesa" 19,00€

Veal Steak à la Cabriz 20,00€

Grilled Young Goat, Brothy Rice with Beans, Corn Bread with Turnip Greens 23,00€

Fried Young Goat with Rosemary, Brothy Rice with Beans, Corn Bread with Turnip Greens 23,00€

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Grilled Certified Arouquesa Veal



Sirloin Steak 300 g (Approx.) 20,00€

Chuletón/Prime Rib Steak 600 g (Approx.) 40,00€

CHOOSE YOUR SIDES

Rustic Potatoes with Oregano 3,50€

Mixed Potatoes with Cheese 5,00€

Baked Vegetables 5,50€

Mushrooms with Scrambled Eggs 7,50€

Rice with Beans 4,50€

Plain White Rice 3,50€

Lettuce and Tomato Salad 4,50€

KIDS MENU

Soup | Steak with French - Fries | Ice Cream Cup 15,00€

(One Drink Included)

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DESSERTS

Priscos Pudding with Ice Cream made with Ímpar Cabriz 7,50€

Passionfruit Crème Brûlée 6,00€

Raspberry Lime Cheesecake 7,00€

Pina Colada, Pineapple and Mint Sphere 5,00€

Chocolate Mousse with 85% Cocoa 5,00€

Rice Pudding 3,50€

Tigelada (Baked Dessert with Eggs) 4,50€

Cheese Board (For Two) 12,50€

Sliced fruit 4,50€

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.

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