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FAMINTO

LX.PT



COUVERT

Sourdough bread, Azores butter
and marinated olives

PER PERSON **3€**

STARTERS

Bellota iberian ham ^{50 G}	18€
Spicy iberian chorizo ^{35 G}	6,5€
Carbonara croquette ^{2 PIECES}	3,5€
Artisanal beef empanada	3,5€
Burrata, pesto and smoked tomato	15€
Truffled bikini ^{3 PIECES / 6 PIECES}	8€ / 14€
Artisanal grilled txistorra	12,5€
Grilled baby squid with smoked butter	17€
Aged steak tartare	16€
Truffled tortilla with ham shavings	12,5€

MAIN COURSES

Creamy polenta, roasted mushrooms and PDO parmesan	14€
Algarve tuna steak with fried egg	34€
Grilled cod, smashed potatoes and pil-pil sauce	39€
Iberian pork with oven-baked rice and cured sausages	34€



MEAT CUTS

Bavette ^{250 G}	20€
Picanha ^{250 G}	26€
Short ribs ^{400 G}	28€
Angus sirloin steak ^{250 G}	32€
Sirloin, 45 days dry-aged	76€
Rib steak, 45 days dry-aged	96€

EXTRAS

Foie gras escalope ^{50 G} 12€ | **Oscietra caviar** ^{15 G} 55€

SAUCES

Mustard sauce | **Peppercorn sauce** | **Béarnaise sauce** | **Chimichurri**

SIDE DISHES AND GREENS

Coleslaw	3€
Truffled mashed potatoes	7€
Roasted sweet potato	4,5€
French fries	3,5€
White rice	3,5€
Oven-baked rice <small>APPROX. 20 MIN.</small>	8€
Grilled lettuce, Caesar dressing, parmesan and bacon	6€
Roasted carrots, spices and yogurt	6,5€



FAMINTO

DESSERTS

Burnt custard	4,5€
Chocolate and hazelnut brownie	7,5€
Basque cheesecake	5€
Faminto Berliner	7€

DESSERT WINE ^{GLASS}

Poças Dry White	6€
Poças 10 anos	9€
Poças 20 anos	16€
Poças 40 anos	30€
Carcavelos Villa Oeiras Superior	16€



COCKTAILS

- Negroni** 12€
Campari, La Quintinye Rouge, Bombay Sapphire
STIRRED OVER SOLID ICE AND FINISHED WITH AN ORANGE TWIST.
ELEGANCE AND BALANCE IN THE GLASS.
- Classic Margarita** 12€
Tequila Cazadores Blanco, fresh lime juice,
artisanal agave syrup, Cointreau
BALANCED, ELEGANT AND REFRESHING.
- Vodka Dirty Martini** 12€
Ketel One, La Quintinye Extra Dry, Italian olive brine
SALINE, STRUCTURED AND GASTRONOMIC.
- Vodka Dry Martini** 12€
Ketel One, La Quintinye Extra Dry
DIRECT, CRYSTAL-CLEAR AND PRECISE.
- Old Fashioned** 12€
Monkey Shoulder blended whisky, brown sugar, Angostura bitters
A TIMELESS CLASSIC, BALANCING SWEETNESS, BITTERNESS AND STRUCTURED SPIRIT.
- Paloma** 11€
Tequila Cazadores Blanco, fresh lime juice, artisan grapefruit
soda, a touch of sea salt
REFRESHING, VIBRANT AND CITRUS-LED.
- Bloody Mary** 11€
Ketel One vodka, fresh tomato juice, house sauces
and seasonings
SAVOURY, SPICED AND REVITALISING.
- Old Cuban** 14€
Santisima Trinidad 3-Year-Old rum, Champagne or premium
sparkling wine, fresh lime juice, mint leaves
ELEGANT, EFFERVESCENT AND HERBAL.



Espresso Martini 12€

Premium vodka, selected coffee liqueur, freshly pulled espresso, sugar syrup

INTENSE, CREAMY AND ENERGISING.

Naked & Famous 13€

Mezcal, Italian aperitif, yellow herbal liqueur, fresh lime juice

A PERFECT BALANCE OF SMOKE, ACIDITY AND AROMATIC BITTERNESS.

ALCOHOL-FREE COCKTAILS

Negroni 0% 10€

Seedlip Grove 42 Citrus 0%, Giffard Alcohol Free Bitter 0%, Alcohol-Free Vermouth

Spritz 0% 10€

Giffard Alcohol Free Spritz 0%, Alcohol-Free Sparkling Wine, Soda water



FAMINTO

SOFT DRINKS

WATER

Still ^{37,5CL}	2,5€
Still ^{75CL}	4,5€
Sparkling ^{25CL PEDRAS}	2,8€
S. Pellegrino ^{75CL}	5,5€

BEER

3,5€

SANGRIA

Passion Fruit Sangria

GLASS 8€ / JAR 26€

Mojito Sangria

GLASS 10€ / JAR 28€

SOFT DRINKS

3,5€

Coca-Cola / Zero

Sprite

Iced Tea Frutea ^{PEACH / LEMON}

Tonic Water

FRESH JUICE

Fresh Orange Juice

5,5€

Lemonade

4€

Sedento Iced Tea

4,5€

COFFEE

Espresso

1,6€

Double espresso

2,6€

Decaf

1,6€

Weak Coffee

1,2€

Americano

2€

Cappuccino

3,2€



WHITE WINE

Vilar Torpim BEIRA INTERIOR	GLASS 6€ / 22€
Qta. do Cardo Reserva BEIRA INTERIOR	28€
Qta. Do Cardo, Vinha do Lomedo BEIRA INTERIOR	45€
Xisto Ilimitado DOURO	31€
Lacrau Superior DOURO	31€
Maçanita, Os Caniveis DOURO	39€
Guru DOURO	65€
Poças, Branco da Ribeira DOURO	85€
M.O.B Encruzado DÃO	36€
Druida DÃO	42€
Monte da Raposinha Reserva ALENTEJO	30€
Herdade do Sobroso Cellar Selection ALENTEJO	38€
Monte Branco ALENTEJO	70€
Qta. da Boa Esperança Sauvignon Blanc LISBOA	GLASS 8€ / 28€
Qta. da Boa Esperança Reserva LISBOA	30€
Génese Alvarinho V. VERDE	23€
Qta. de Amares, Vinesa Loureiro V. VERDE	34€



RED WINE

Vilar Torpim	BEIRA INTERIOR	GLASS 6€ / 22€
Qta. do Cardo Reserva	BEIRA INTERIOR	29€
Qta. do Cardo Grande Reserva	BEIRA INTERIOR	54€
Qta. da Boa Esperança Alicante Bouschet	LISBOA	GLASS 8€ / 28€
Qta. da Boa Esperança Reserva	LISBOA	30€
Casa Cadaval, Pinot Noir	TEJO	GLASS 9€ / 32€
Cedro do Noval	DOURO	30€
Lacrau Superior	DOURO	32€
Maçanita, Os Caniveis	DOURO	44€
Pintas Character	DOURO	48€
Bela Luz, Vinhas Velhas	DOURO	60€
Titan Vale dos Mil	DOURO	70€
Xisto Cru	DOURO	80€
Qta. da Romaneira Apontador, Syrah	DOURO	80€
Poeira	DOURO	78€
Qta. das Carvalhas Vinhas Velhas	DOURO	95€
Chryseia	DOURO	115€
Pintas	DOURO	170€
Qta. da Pellada Mulher Nua	DÃO	48€
Qta. de Lemos Touriga Nacional	DÃO	50€
Druida	DÃO	55€
Sidónio de Sousa Reserva	BAIRRADA	26€
Monte da Raposinha Reserva	ALENTEJO	28€
Herdade do Sobroso Cellar Selection	ALENTEJO	38€
Mouchão	ALENTEJO	90€
Júlio Bastos, Alicante Bouschet	ALENTEJO	160€



ROSÉ WINE

Qta. da Boa Esperança Rosé Atlântico LISBOA	GLASS 7€ / 28€
São Luiz Winemaker's Rosé DOURO	35€
Herdade do Sobroso Cellar Selection Rosé ALENTEJO	30€
Minuty 281 PROVENCE	105€

CHAMPAGNE / SPARKLING WINE

Hehn Reserva TÁVORA VAROSA	27€
Qta. do Rol Blanc de Blancs LISBOA	38€
Real Companhia Velha DOURO	50€
Qta. de Lemos, Geraldine DÃO	45€
Billecart Salmon Brut Reserve CHAMPAGNE	95€
Jacquesson Cuvée CHAMPAGNE	120€
Billecart Salmon Rosé CHAMPAGNE	130€
Dom Pérignon	420€
Pol Roger Sir Winston Churchill	480€



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GRUPO B AVESSO

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IF YOU HAVE ANY ALLERGIES, PLEASE INFORM A MEMBER OF OUR STAFF.

ALL PRICES ARE IN EUROS / VAT INCLUDED AT THE LEGAL RATE IN FORCE.

NO DISH, FOOD PRODUCT OR BEVERAGE, INCLUDING THE COUVERT, MAY BE CHARGED IF IT HAS NOT BEEN REQUESTED BY THE CUSTOMER OR REMAINS UNUSED (IN ACCORDANCE WITH DECREE-LAW 10/2015, IN FORCE SINCE 14/10/2019).

OUR PRODUCTS ARE PREPARED IN ENVIRONMENTS THAT ARE NOT COMPLETELY ALLERGEN-FREE. THERE IS ALWAYS A POTENTIAL RISK OF CROSS-CONTAMINATION. IF YOU REQUIRE FURTHER INFORMATION ON THIS MATTER, PLEASE CONTACT OUR STAFF.