

ENTRADAS | STARTERS

Creme de legumes Vegetable creamy soup		€6
Carpaccio de novilho com parmesão e óleo de trufa Veal carpaccio with parmesan and truffle oil		€16
Ovos mexidos com crumble de farinha Scrambled eggs with portuguese smoked sausage		€8
Burrata di Parma Burrata di Parma		€15

PRATOS DE AUTOR | SIGNATURE DISHES

Raia a vapor, arroz de berbigão e coentros Steamed skate, cockle rice with coriander	€21
Robalo em folha de banana e leite de coco Sea bass wrapped in banana leaf with coconut milk	€29
Entrecôte com espargos e batata brava <i>Ribeye with asparagus and spiced potatoes</i>	€22
Gnocchi com peito de frango salteado em pesto Gnocchi with grilled chicken breast sautéed in pesto	 €21
Penne com molho pomodoro Penne with pomodoro sauce	 €16
Risotto de camarão e lima Shrimp and lime risotto	 €17

PARA PARTILHAR | SHARED BITES

Guasacaca com pão sírio de especiarias Guasacaca with spiced pita bread	  €9
Salada de polvo, peixinhos da horta, calamares, hummus Octopus salad, green bean fritters, calamari, hummus	 €18
Entrecosto com batata brava Pork ribs with spicy potatoes	€21
Bife tártaro com batata frita Steak tartare with french fries	€21
Ovos rotos trufados com batata frita Truffled fried eggs with french fries	  €12
Pica pau de novilho Beef strips with garlic and olive oil	 €12
Gambas à la guilho Sautéed prawns with garlic	€12
Ceviche de robalo, leite de tigre e manga Seabass ceviche with tiger's milk and mango	€19
Beringela à parmegiana Eggplant parmegiana	  €12
Trigo sarraceno e romã Buckwheat and pomegranate	 €12
Caril de legumes e arroz basmati Seasonal vegetable curry with basmati rice	 €12

ACOMPANHAMENTOS | SIDES

Batata frita French fries	€3
Batata brava Spiced potato	€4
Arroz basmati Basmati rice	€2
Grelos salteados Sautéed turnip greens	€5
Legumes grelhados Grilled vegetables	€2

DOCES | SWEETS

Pastel de baunilha crocante Crunchy vanilla pastry	  €8
Carpaccio de ananás com lima e gelado de coco Pineapple carpaccio with lime and coconut ice cream	 €7
Tiramisu à colherada Spoon-served tiramisu	 €8
Petit gâteau e sorvete de tangerina Petit gâteau with tangerine sorbet	 €7



Vegano
Vegan



Lactose
Lactose



Glúten
Gluten

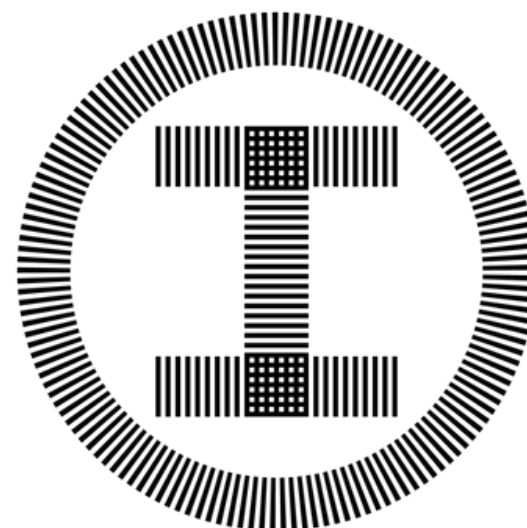


Vegetariano
Vegetarian

Tenha em atenção que os produtos vendidos podem conter substâncias ou ingredientes que causam alergias ou intolerâncias alimentares. Se desejar mais informações, solicite assistência à nossa equipa. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, poderá ser cobrado se não for solicitado pelo cliente ou se não for consumido.

Please note that the products sold may contain substances or ingredients that cause allergies or food intolerances. If you would like more information, please ask our team for assistance. No dish, food product, or beverage, including the couvert, can be charged if it is not requested by the customer or if it is unused

Preços em euros, iva incluído. All prices are inclusive of VAT



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Get to know us !

