

Conscious cuisine

OPEN



Local by Choice
Flavor by Nature

Our Manifesto

No OPEN, cozinhar é um gesto de abertura.

Ao produto, à estação, ao território e ao mundo.

A nossa cozinha nasce de uma escolha consciente: valorizar a origem, respeitar o ritmo natural dos ingredientes e deixar entrar influências, técnicas e sabores que acrescentam identidade.

Aqui, tradição e contemporaneidade dialogam com naturalidade.

Portugal está presente, mas nunca fechado sobre si próprio.

O vegetal ganha espaço, o mar mantém o seu, a partilha faz parte da experiência, e cada prato procura equilíbrio entre conforto, leveza e intenção.

Mais do que um menu, uma forma de estar à mesa:

curiosa, leve, consciente.

Sempre aberta.



At OPEN, cooking is an act of openness.

To the product, the season, the territory and the world.

Our cuisine is rooted in conscious choice: valuing origin, respecting the natural rhythm of the ingredients, and welcoming influences, techniques and flavors that bring identity.

Here, tradition and contemporaneity exist in natural dialogue.

Portugal is present but never closed on itself.

Vegetables gain space, the sea keeps its place and sharing is part of the experience, every dish seeks balance between comfort, lightness and intention.

More than a menu, a way of being at the table:

curious, relaxed, conscious.

Always open

ENTRADAS | STARTERS

Creme de legumes

Vegetable creamy soup



€6

Gaspacho de tomate

Tomato gazpacho



€8

Carpaccio de novilho com parmesão e óleo de trufa

Beef carpaccio with parmesan and truffle oil



€16

Ovos mexidos com crumble de farinha

Scrambled eggs with portuguese smoked sausage



€8

Salada de tomate coração-de-boi e queijo fresco com pesto

Beefsteak tomato and fresh
cheese salad with pesto



€14

PRATOS DE AUTOR | SIGNATURE DISHES

Bacalhau à lagareiro com batata e grelos salteados

Roasted codfish with potatoes and sautéed turnip greens

€29

Robalo em folha de bananeira e leite de coco

Sea bass wrapped in banana leaf with coconut milk

€29

Raia a vapor com arroz de berbigão e coentros

Steamed ray with cockle rice and coriander

€21

Entrecôte com espargos e batata brava

Ribeye with asparagus and spiced potatoes

€22

Filete de peixe-galo com arroz de tomate ou coentros

John dory fillet with tomato or coriander rice

€22

Pataniscas de bacalhau com arroz de tomate ou coentros

Codfish fritters with tomato or coriander rice



€21

Risotto de camarão e lima

Shrimp and lime risotto



€17

Entrecosto com batata brava

Pork ribs with spicy potatoes

€21



PARA PARTILHAR | SHARED BITES



Salada de polvo, peixinhos da horta, calamares, hummus  €18
Octopus salad, green bean fritters, calamari, hummus

Bife tártaro com batata frita €21
Steak tartare with french fries

Pica pau de novilho  €12
Beef strips with garlic and olive oil

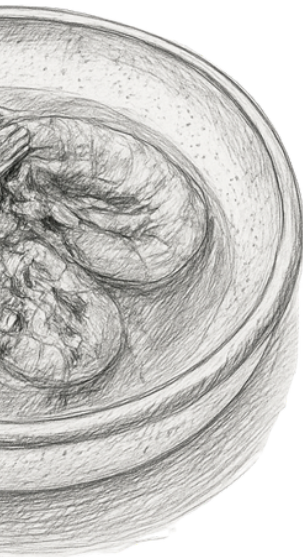
Gambas à la guilho €12
Sautéed prawns with garlic

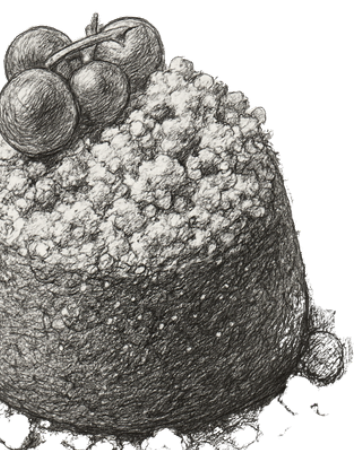
Ceviche de robalo com leite de tigre e manga €19
Seabass ceviche with tiger's milk and mango

Beringela à Parmigiana    €12
Eggplant Parmigiana

Trigo sarraceno e romã  €12
Buckwheat and pomegranate

Caril de legumes  €12
Seasonal vegetable curry





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





Pop the Mood | Elevar o Momento

Hehn Espumante Bruto – Beiras (Gouveio, Malvasia Fina, Cerceal Branco)	€28/€9
Billecart Salmon Brut Réserve (Chardonnay, Pinot Meunier & Pinot Noir)	€120

Fresh & Unapologetic | Frescura com Atitude

Almanua – Monção e Melgaço (Loureiro)	€21/€6
Sílca De Raul Riba D’Ave – Douro (Gouveio, Viosinho & Moscatel)	€24/€8
Mar da Palha – Lisboa (Sauvignon Blanc)	€25
Lacrau – Douro (Chardonnay)	€30
Quinta Saes – Dão (Encruzado, Cerceal Branco, Malvasia)	€22/€7

Somewhere Between Yes and Yes | Quando a resposta já é sim

Quinta Santa Teresa – Vinho Verde (Touriga Nacional e Vinhão)	€35
Quinta de Saes – Dão (Alfrocheiro preto, Cabernet Sauvignon, Touriga Nacional)	€23/€7
Barranco Longo – Algarve (Touriga Nacional, Aragonez)	€28

For those Born Bold | Para espíritos audazes

Lacrau – Douro (Touriga Nacional e Blend)	€21/€6
Contraste – Douro (Touriga Nacional, Souzão, Touriga Franca & Tinta Roriz)	€28
Chocapalha – Lisboa (Syrah, Alicante Bouschet, Touriga Nacional, Tinta Roriz)	€28/€9
MOB Lote 3 – Dão (Touriga Nacional, Alfrocheiro Preto & Jaen)	€30
Dona Maria – Alentejo (Aragonez)	€30/€9
Roquette & Cazes – Douro (Touriga Nacional, Touriga Franca & Tinta Roriz)	€68

Cocktails de Chá | Tea Cocktails

€14

Earl Grey Negroni
Jasmine Green Tea Sour
Rooibos Old Fashioned
Matcha Collins
Smoked Black Tea Mule
Chamomile Spritz

Cocktails Clássicos | Classic Cocktails

€12

Old Fashioned
Negroni
Dry Martini
Pisco Sour
Mojito
Caipiroska
Cosmopolitan
Manhattan
Whiskey Sour
Tom Collins

Mocktails

Inspiration Garden
San Francisco
Virgin Mojito
Iced Green Tea & Citrus
Inspira Spritz

Cafetaria & Chás | Coffees & Teas

Espresso | Decaf
Cappuccino | Macchiato | Americano
Seleção de chás | Tea selection
Chá gelado artesanal | Inspira Iced Tea



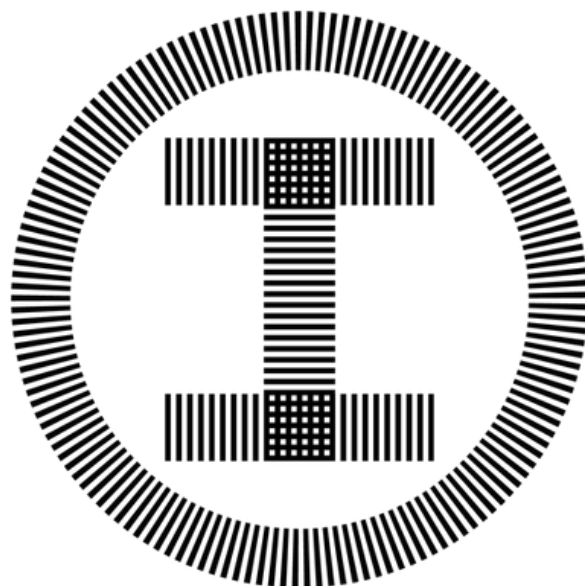
€10

€2.5

€3.5

€2.5

€3.5



Get to know us!

