HARDCORE HOME COOKING

4400-245 PORTO

7-11

TO GET STARTED

MUSHROOM BARLEY (V)

COUVERT	
SELECTION OF BREADS (suckling pig, sourdough and tostinis) and olive oil	€4
ROASTED CHESTNUT BUTTER	€2
HOMEMADE PICKLED MUSHROOMS	€2.5
AZEITÃO DOP CHEESE	€7
SOUPS & STARTERS	
SOUP OF THE DAY	€5
CALDO VERDE OUR WAY	€6.5
COD PASTEL DE NATA (2PCS)	€9
SELECTION OF PORTUGUESE SMOKED MEATS	€14
SAUTÉED MUSHROOMS with egg yolk and chicken demi-glace	€15
BEETROOT AND FENNEL CARPACCIO (VG)	€12
PÉZINHOS DE COENTRADA	€13
HORSE MACKEREL FILLET IN ESCABECHE	€14
SALADS	
SEARED TUNA SALAD with with season vegetables	€18
FETA PASTA SALAD WITH PESTO (VG)	€15
CAESAR SALAD with crispy chicken or avocado	€17
RICE	
SEA BASS RICE with coriander	€22
CARAMELISED SAUSAGE AND BLACK PUDDING-STUFFED PORK TENDERLOIN	€25
VEGETARIAN	

€19

GRILLED CAULIFLOWER (VG) with quinoa and homemade pickles	€18
SPECIALS (BY RESERVATION)	
CREAMY SEAFOOD RICE (4 PAX)	€140
SALT BAKED SEA BASS (4 PAX) with shrimp and coriander rice	€95
CARAMELISED BEEF SHORT RIB (4 PAX) with wild broccoli	€120
FISH	
FRIED RAY with lime mayonnaise, coriander and roasted potatoes	€22
OCTOPUS AND PRAWN FEIJOADA	€29
CODFISH 'À NARCISA' (2 PAX)	€45
MEAT	
LAMB SHANK with chestnut purée and berry sauce	€26
SIRLOIN STEAK with chips, presunto and Portuguese sauce	€24
CHICKEN STUFFED with raisins, chestnuts and wild rice	€22
DESSERT	
SLICED FRUIT (VG)	€8
TOUCINHO DO CÉU (Portuguese egg pudding) (V)	€9
BEER MOUSSE WITH LUPIN NOUGAT (V)	€8
PERSIMMON CHEESECAKE (V)	€8
CHESTNUT CAKE IN JEROPIGA (liqueur wine) AND OVOS MOLES (V)	€10

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter. VAT included.