Carta/*Menu*

Couvert	2.50/Pax

Petiscos/ *Snacks*

Queijo de Azeitão c/ Chutney de Tomate *Azeitão Cheese w/ Tomato Chutney*	7.50€
Ameijoas c/ Coentros e Azeite *Clams w/ Coriander and Olive Oil*	11.00€
Camarão Salteado c/ Alho e Ervas Aromáticas *Sautéed Shrimp w/ Garlic and Fine Herbs*	12.00€
Meia Dúzia de Ostras, Tostas e Manteiga de Salicórnia *Oysters, Toasts and Samphire Butter*	12.50€
Tábua de Queijos Nacionais *Board of Portuguese Cheese*	12.50€

Sopas/ *Soups*

Sopa de Legumes do Dia *Daily Vegetable Soup*	2.80€
Creme de Castanhas c/ Gelado de Foie Gras *Chestnuts Cream Soup w/ Foie Gras Ice Cream*	5.00€
Creme de Lavagante e Sapateira *Lobster and Crab Cream Soup*	5.50€

Entradas/*Starters*/ *Hors d'oeuvre*

Bombom de Azeitão c/ Pêra Bêbeda e Salada *Crispy Azeitão Cheese w/ Drunken Pear and Salad*	10.50€
Cogumelos Selvagens Salteados c/ Parmesão e Rúcula *Sautéed Mushrooms w/ Parmesan and Rucula*	10.50€
Salmão Marinado c/ Abacate e Salicórnia *Marinated Salmon, Avocato and Samphire*	11.00€
Tiborna de Bacalhau Marinado Incomum *Incomum's Codfish "Tiborna"*	11.50€
Salada c/ Magret de Pato Fumado e Escabeche de Perdiz *Salad w/ Smoked Duck Magret and Pickled Partridge*	12.50€
Foie Gras, Doce de Maçã, Tostas e Salada *Foie Gras, Apple Jam, Toasts and Salad*	12.50€

Os preços incluem o IVA à taxa legal em vigor
The prices include VAT

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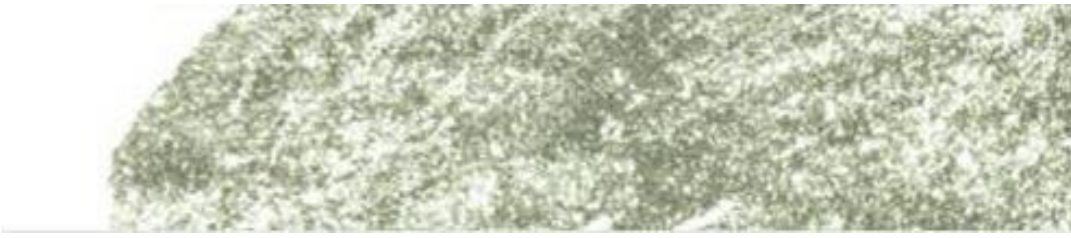

Vegetariano/ *Vegetarian*

Batata-Doce Corada, Legumes no Forno e Espinafres 12.50€
Sweet Potato, Vegetables "al horno" and Spinach Vegan

Gnocchi de Batata Doce, Espinafres e Perfume de Trufas 12.50€
Sweet Potatoes Gnocchi, Spinach and Truffles

Peixes/*Fish*

Caril Verde de Camarão c/Risotto ou Linguini de Fruta 16.00€
Shrimp Grenn Curry w/ Fruits Risotto or Linguini

Bacalhau Confitado c/ "Brás" de Legumes 16.50€
Confit Codfish w/ Sautéed Vegetables

Polvo Corado c/ Espinafres e Batata-Doce 16.50€
Stewed Octopus w/Spinach and Sweet-Potato

Robalo c/ Arroz Basmati e Legumes 16.50€
Seabass w/ Basmati Rice and Vegetables

Vieiras Coradas c/ Risotto de Cogumelos Selvagens 17.50€
Sautéed Scallops with Wild Mushrooms Risotto

Carnes/*Meat*

Lombinho de Porco Preto c/ Xarêm de Ameijôas 15.50€
Iberian Pork Loin w/ Clams Polenta

Magret de Pato c/ Cacau e Puré de Castanhas 15.50€
Duck Magret w/ Cocoa and Chestnuts Purée

Bife de Carne Maturada c/ Batata-Doce e Legumes 16.50€
Matured Veal w/ Sweet Potato and Vegetables "al horno"

Foie Gras Corado sobre o seu Risotto c/ Pêra 16.50€
Foie Gras on it's Risotto w/ Pear

Supremo de Pintada c/ Chévre e Arroz de Fruta 15.50€
Guineafowl w/ Chévre and Fruit Rice

Acompanhamento Extra 2.50€
Extra Side Dish

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Sobremesas/*Desserts*

Fruta da Época Fatiada *Sliced Seasonal Fruit*	5.00€
Leite Creme c/ Fruta da Época *Crème Brûlée w/ Seasonal Fruit*	5.00€
Tiramisu *Incomum* *Incomum Tiramisu*	5.00€
Affogato de Beirão c/ Gelado de Côco Beirão Affogato w/ Coconut Ice Cream	5.00€
Fondant de Chocolate 70%, Framboesas e Gelado de Nata *70% Cocoa Chocolate Fondant, Raspberries and Ice-Cream*	5.00€
Castanhas Confitadas c/ Sorbet de Pêra *Confit Chestnuts w/ Pear Sorbet*	5.00€
Pudim de Azeite, Sorbet de Framboesas e Queijo "Ilha" *Olive Oil Pudding, Raspberries Sorbet and Azores Cheese*	5.00€

Gelados e Sorbets:
Ice Creams:

1 Bola / *Scoop*	2.00€
2 Bolas / *Scoops*	3.50€

Alguns alimentos podem conter ingredientes ou derivados que podem provocar intolerâncias alimentares. Por favor informe e solicite informações com os nossos colaboradores.
Some foods may contain ingredients or derivatives that can cause food intolerances. Please inform and request information with our staff.

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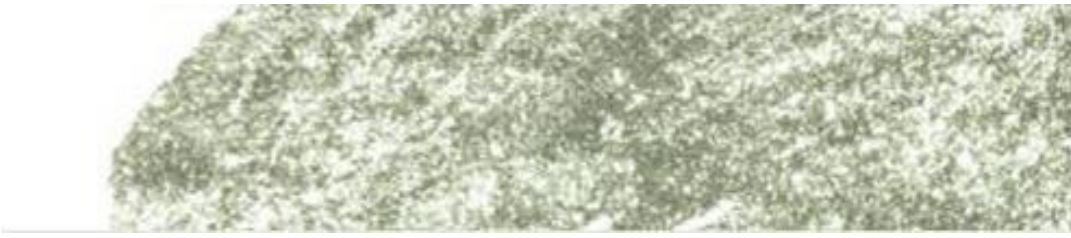


Menu Degustação/ ***Tasting Menu***

Creme de Castanhas c/ Gelado de Foie Gras

Chestnuts Cream Soup w/ Foei Gran Ice Cream

Vieiras com Cogumelos, Salicórnia e Ovas de Salmão

Scallops with Mushrooms, Samphire and Salmon Eggs

Bacalhau Confitado com "Brás" de Legumes

Confit Codfish with Sautéed Vegetables

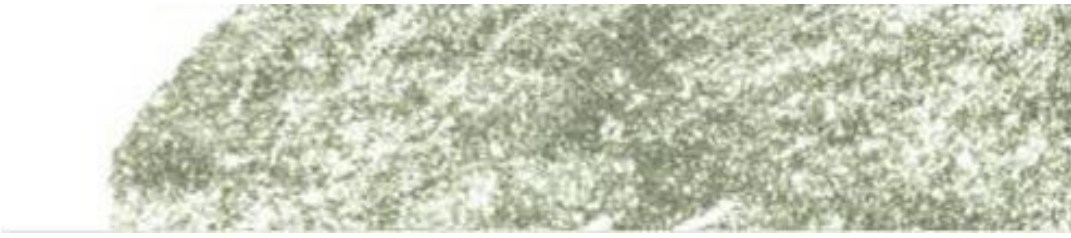
Magret de Pato c/ Cacau e Gnocchi de Batata Doce

Duck Magret w/ Cocoa and Sweet Potatoes Gnocchi

Sobremesa à escolha da nossa carta

Dessert to choose from our menu

42.50€ / Por Pessoa

Per Person

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