

# SET LUNCH MENU

**3 Course \$208**  
Starter, Main & Dessert

**4 Course \$268**  
Petisco, Starter, Main & Dessert

## SUMMER MOCKTAILS

\$38

### **Casa Lisboa Breeze**

Pineapple Juice, Cranberry Juice & Lychee Puree  
*Refreshing Fruity Mocktail*

### **Passion Fruit Iced Tea**

Passion Fruit Puree, Breakfast Tea & Honey Syrup  
*Floral & Fruity Iced Tea*

### **Aromatic Collins**

Fresh Lime & Lemon, Lemongrass infused syrup,  
Soda & Angostura Bitters  
*Our way of Lemon Lime Bitters*

## PETISCOS (CHOOSE ONE)

### **SAPATEIRA**

Portuguese brown crab salad (cold)

### **PUNHETA DE BACALHAU**

Pulled Bacalhau, onion, garlic, olive oil,  
white beans and coriander

### **ALHEIRA CROQUETTES (3pcs)**

Served with kale and port wine confit onion

### **GARLIC OCTOPUS**

Chili, coriander & Vinho Verde

### **CODFISH CAKES (2pcs)**

Served with parsley and garlic mayonnaise

### **PICA PAU**

A3 beef cubes with pickles, olives, mustard,  
meat sauce and coriander

## STARTERS (CHOOSE ONE)

### **SOUP OF THE DAY**

See server for information



### **"ALGARAVIA" SALAD**

Beetroot, Carrot, Fresh cheese,  
mint, honey mustard vinaigrette

### **CONFIT TUNA BELLY SALAD**

Tuna belly, roasted peppers, olives,  
tomato and olive oil

### **CLAMS BULHÃO PATO**

Garlic, olive oil, coriander, white wine and lemon juice

### **BEANS CASSOULET**

Soft boiled egg, broad beans, Iberico chorizo,  
grass potatoes

### **OCTOPUS SALAD**

Portuguese Octopus Carpaccio,  
Alentejo vinaigrette, mixed leaves salad

## MAINS (CHOOSE ONE)

### **LEITAO A BARRADA**

Slow roasted suckling pig  
"À Bairrada" style

### **ARROZ DE PATO**

Oven baked duck rice, chorizo  
and bacon

### **CARNE DE PORCO ALENTEJANA**

Marinated pork, clams, potatoes,  
coriander, lemon and pickles

### **FISH OF THE DAY**

See server for information

### **PORTUGUESE BITOQUE**

Sirloin steak, egg, chorizo rice, salad and house sauce

### **PORTUGUESE SEAFOOD RICE**

Rice, shrimps, clams, mussels, coriander

### **PIRI-PIRI CHICKEN (Limited quantity)**

Served with house potato & piri piri sauce



### **ZUCCHINI AND BARLEY CISOTTO**

With smoky eggplant & coriander tartare

### **BACALHAU A BRAZ**

Shredded Bacalhau, eggs, grass potatoes,  
poached onion, parsley, black olives & salad

## DESSERTS (CHOOSE ONE)

### **SERRADURA**

Saw dust pudding

### **TIGELADA**

Egg pudding with vanilla ice cream

### **BOLO DE BOLACHA**

Portuguese biscuit cake

### **PERA BEBEDA**

Drunken pear cooked in port

Served with Coffee/Tea

10% Service Charge



Suitable for Vegetarian