



SET LUNCH MENU

3 Course \$208

Starter, Main & Dessert

4 Course \$268

Petisco, Starter, Main & Dessert

PETISCOS

(Choose one)

SAPATEIRA SLIDERS

Crab, brioche toast

BACALHAU PUNHETA

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

PICA PAU

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

GARLIC OCTOPUS

Chili, coriander & Vinho Verde

CODFISH CAKES (2pcs)

Served with parsley and garlic mayonnaise

SHRIMP CASA LISBOA

Shrimp, Garlic, Tomato, chili

CHORIZO

Chorizo, Garlic, Coriander

STARTERS

(Choose one)

SOUP OF THE DAY

See server for information



"ALGARVIA" SALAD

Beetroot, carrot, goat cheese, mint, honey mustard vinaigrette

CONFIT TUNA BELLY SALAD

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

FOIE THYME & APPLE

Foie gras, golden apple, port wine

Add \$30

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

CALDO VERDE SOUP

Potato, Chorizo, Kale

MAINS

(Choose one)

LEITAO A BAIRRADA

Slow roasted suckling pig "À Bairrada" style

CARNE DE PORCO ALENTEJANA

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

ALHEIRA MIRANDELA

Alheira game sausage, Potato Cream, Kale, Boiled Egg

BACALHAU LAGAREIRO

Portuguese Salt Cured Cod, Olive Oil and Garlic Sauce, Potato, Kale

Add \$40

FISH OF THE DAY

See server for information

ARROZ DE PATO

Oven baked duck rice, chorizo and bacon

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

CHOCOLATE MOUSSE

Portuguese chocolate mousse

BOLO DE BOLACHA

Portuguese biscuit cake

PERA BEBEDA

Drunken pear cooked in port

Served with Coffee/Tea
10% Service Charge



Suitable for Vegetarian