



GASTRONOMIA PORTUGUESA

SET LUNCH MENU

3 Course \$248
Starter, Main & Dessert

PETISCOS

SANTOS POPULARES SMOKED SARDINES \$90
With roasted peppers and sour dough

SAPATEIRA SLIDERS (2pcs) \$80
Brown crab on brioche toast

SHRIMPS CASA LISBOA \$85
Shrimps, Garlic, Tomato, chili

GARLIC OCTOPUS \$95
Chili, coriander & Vinho Verde

FOIE THYME & APPLE \$88
Foie gras, golden apple, port wine

IBERICO PORK SECRETO BIFANA \$95
Portuguese pork sandwich with confit onion and green chili

GLAMS BULHÃO PATO \$90
Garlic, olive oil, coriander, white wine and lemon juice


CODFISH CAKES (2pcs) \$70
Served with parsley and garlic mayonnaise

PICA PAU \$90
A3 Beef cubes with pickles, olives, mustard, meat sauce and coriander

CHORIZO \$75
Chorizo, Garlic, Coriander

STARTERS (Choose one)

SOUP OF THE DAY
See server for information

 **"ALGARVIA" SALAD**
Beetroot, carrot, fresh cheese, mint, honey mustard vinaigrette

CONFIT TUNA BELLY SALAD
Tuna belly, roasted peppers, olives, tomato and olive oil

CALDO VERDE SOUP
Potato, Chorizo, Kale

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

OCTOPUS SALAD
Portuguese Octopus Carpaccio, Alentejo vinaigrette, mixed leaves salad

MAINS (Choose one)

FISH OF THE DAY
See server for information

BACALHAU LAGAREIRO
Portuguese Salt Cured Cod, Olive Oil and Garlic Sauce, Potato, Kale **Add \$40**

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

PORTUGUESE OCTOPUS
In Moscatel and grilled, kale and smashed potatoes **Add \$75**

PORTUGUESE SEAFOOD RICE
Rice, shrimps, clams, mussels & coriander

 **ZUCCHINI AND BARLEY CISOTTO**

LEITAO A BAIARRADA
Slow roasted suckling pig "À Bairrada" style

ANGUS BEEF CHEEKS
Slow cooked with sweet potatoes "Esmagada" **Add \$70**

ARROZ DE PATO
Oven baked duck rice, chorizo and bacon

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

Piri-Piri Chicken (Limited quantity)
Served with house potato & piri piri sauce

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

PASTEIS DE NATA
Mini egg tarts with ice cream **Add \$15**

Served with Coffee/Tea

 Suitable for Vegetarian

10% Service Charge