



### STRAIGHT ON THE TABLE

Two varieties of artisan bread, olives and homemade butter • 2,5

### HAVE A SMALL BITE...

Pork croquettes with Dijon mustard (*uni.*) • 2

Cod fish fritter and aioli sauce (*uni.*) • 2

Cockle rissole (*uni.*) • 2

Codfish and octopus fritters (*4 uni.*) • 5

Caramelized chicken wings, ginger and spring onion (*4 chicken wings*) • 5,5

### THOSE WHO DO NOT TAKE A RISK DO NOT SNACK...

Fried squid and aioli sauce • 4

Mini steak sandwich (*2 uni.*) • 6

Suckling pig, avocado and purple onion in bao bread (*2 uni.*) • 7

Beer battered rockfish in a tempura style • 9

Octopus carpaccio, gazpacho with roasted tomatoes, padron peppers and thin toasts with olive oil and garlic • 10

Cockles with caramelized onions, grilled bread with garlic and olive oil • 10

Warm tuna fish "escabeche", grilled bread with garlic and olive oil • 11

Sautéed shrimps with garlic, ground pepper and coriander • 12

### FROM OUR VEGETABLE GARDEN

Soup of the day • 4,5

Classic Caesar salad: lettuce with Caesar dressing, thin toasts with garlic, anchovies and parmesan shavings • 9,5

*Add:*

Grilled chicken breast • 2,5

Sautéed shrimps • 4

Avocado, mango, tomato, cucumber, onion and Santo da Serra curd cheese salad • 11

Quinoa salad, grilled lettuce, roasted pumpkin and tomato, parmesan cheese, avocado, almonds and citrus vinaigrette • 11

Goat cheese, pear and caramelized seeds salad • 12

### FISH MAIN COURSES

Grilled tuna belly, virgin sauce, sweet potatoes and asparagus • 14

Octopus, kimuchi, sweet potatoes and chorizo • 16

Codfish à Brás style • 16

Typical Madeiran fish and shrimp stew with pasta • 17

Fish and shrimp rice • 17

Salt baked snapper fish, roasted potatoes and vegetables • 30/kg\*

*\* availability on request*

Fish and seafood cataplana (*2 pax*) • 32

### MEAT MAIN COURSES

Baby chicken with chili and lemon, a tomato salad with vinegar and potato chips • 9,5

Duck, asparagus, bread and game sausage à Brás style • 14

Crispy suckling pig belly, spinach mousse with Santo da Serra curd cheese, bitter baby onions and potato chips • 15

Black Angus rump steak and Caesar salad • 16

Beef steak, Pont-Neuf potatoes, fried egg, beer and roasted garlic sauce • 16

Rib eye, garlic, parmesan cheese and coffee mayonnaise, French fries and roasted vegetables • 18

Roasted baby lamb shoulder, Calheta couscous with savory herb in the oven and a fresh salad from our vegetable garden (*2 pax*) • 29,5

### VEGETARIAN

Tomato, rocket salad and pumpkin risotto • 9,5

Roasted sweet potato gnocchi with sage, sun-dried tomatoes, avocado and pine kernels • 11

Roasted vegetables, mozzarella cheese and capers • 13

### YOUR DIET STARTS ONLY TOMORROW

Chocolate mousse with rum • 6

Homemade wafer cake, Amaretto ice cream • 6,5

Caramel pudding, orange flower ice cream • 6,5

Custard tart and coffee • 7

Hot chocolate cake, salted peanuts and banana ice cream • 7,5

Ice cream and sorbets with homemade Belgium style biscuit

1 scoop • 2

2 scoops • 3

3 scoops • 4,5

Selection of cheeses, thin toasts, homemade jam and caramelized dried fruits with salt flower • 9,5

### FOR THE LITTLE ONES

Soup of the day • 4,5

Spaghetti with Bolognese sauce • 7

Fish & chips • 8,5

Beef steak with fried egg and homemade French fries • 11

Chocolate mousse with M&M's • 4