

**EASTER
SUNDAY
LUNCH**

COUVERT

Selection of breads
(Broa de Avintes, sourdough
and codfish crackers) **€5**

Herb and spice butter (V) **€3**

Chef's choice cheese (V) **€12**

STARTERS & SALADS

Sopa da Pedra
(Portuguese "stone soup" with beans,
pork, chouriço, and vegetables) **€8**

Feijoada with a taste of cod **€13**

Alheira sausage with black garlic
purée, pork terrine and egg yolk **€16**

Mushrooms with corn textures
and peanut sauce (V) **€15**

SIDES

Salad (VG) **€8**

Sautéed vegetables (VG) **€8**

Padrón peppers (VG) **€5**

White rice (VG) **€4**

French fries (VG) **€5**

FISH

Caramelised seafood rice (serves 3) **€75**

Grilled cod with potato
mille-feuille and cod foam **€26**

MEAT

Traditional Portuguese stew with
a bread dough top (serves 2) €45

Rack of lamb served with celery and
ginger purée, roast potatoes and meat jus €29

VEGETARIAN

Roasted pumpkin with risoni, pesto
and Sparkling Wine sauce (V) €16

Grilled aubergine with yoghurt,
roasted cashews and spices (V) €18

DESSERT

Fig cake with a stilton cheese
foam and a balsamic reduction (V) €13

Cavacas with cheese cream,
Mulled Wine and bread ice cream (V) €9

Abbot of Priscos pudding (typical
Portuguese dessert, a rich crème
caramel pudding) €8

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter. VAT included.

(V) vegetarian (VG) vegan