

ENTRADAS

COUVERT €2,60

pão €1,40 • manteiga €0,20 • azeitonas €1,00

COUVERT ESPECIAL €8,00

pão • queijo marinado • presunto • azeitonas • compota

ideal para partilhar

CREME DE LEGUMES €3,20

CHOURIÇO ASSADO €5,00

pão • chouriço

COCKTAIL DE CAMARÃO €6,90

camarão • alface • molho cocktail

MELÃO COM PRESUNTO €5,50

melão • presunto • azeite marinado

CAMARÃO PIRIPIRI SALTEADO €9,00

camarão • azeite • alho • pimentos • piri-piri • vinho branco • ervas • limão

SALMÃO FUMADO €8,50

salmão fumado • pêra abacate • crème fraîche

CAMEMBERT PANADO €6,50

queijo camembert • mel • nozes • molho de arando

COGUMELOS SALTEADOS €6,70

cogumelos • alho • azeite

CARNE

FRANGO GRELHADO €9,50

frango • piri-piri • batata frita • salada temperada

CARIL DE FRANGO €12,00

peito de frango • caril • leite de coco • coentros • abacaxi • arroz

HAMBÚRGUER 200G €10,00

hambúrguer de vaca black angus • batata frita • salada temperada
Ingredientes Extra 1,20€ cada: queijo, bacon, ovo

CARRÉ DE BORREGO €20,00

borrego • molho provençal • batata salteada • azeite • alecrim

PEITO DE PATO E LARANJA €16,00

peito pato • molho de laranja • azeite • batata salteada • alecrim

BIFE VAZIA €18,00

batata nova salteada *ou* gratinado de batata e beterraba • azeite • alecrim
escolha o seu molho: à portuguesa ou pimenta ou cogumelos ou queijo azul

LOMBO DE PORCO €14,00

molho de queijo cheddar • gratinado de batata e beterraba

MASSA

LASANHA €10,50

legumes • molho de tomate e pimentão • ervas aromáticas

ESPARGUETE BOLONHESA €9,50

legumes • molho de tomate e pimentão • ervas aromáticas

HUGO BEATY €13,50

legumes da época • frango • camarão • azeite • ervas aromáticas
versão vegetariana disponível €11,50

TAGLIATELLE DEL MAR €13,50

camarão • mexilhão • amêijoia • molho de tomate e manjeriço

PEIXE

CARIL DE CAMARÃO €17,50

doze camarões • caril • leite de coco • coentros • abacaxi • arroz

DOURADA €16,00

batata salteada • alecrim • salada temperada

CAMARÃO PIRIPIRI SALTEADO €17,50

dez camarões • azeite • alho • pimentos • piri-piri • vinho branco
ervas • limão • arroz • salada temperada

ESPETADA DE TAMBORIL €16,00

tamboril • camarão • pimentos • batata salteada • alecrim • salada temperada

CATAPLANA DO CHEFE (2PAX) €36,00

peixe • camarão • batata • pimentos • alho

CAMARÃO TIGRE GRELHADO €28,50

três camarões tigre • azeite • alho • piri-piri • arroz • salada temperada

MENU CRIANÇA

servidos com batata salteada ou batata frita ou arroz

PANADINHOS DE FRANGO €5,50

DOURADINHOS DE PEIXE €5,50

SALSICHAS GRELHADAS €5,50

HAMBÚRGUER NO PÃO €5,50

BOLONHESA €5,50

BIFINHO GRELHADO €7,50

PEITO DE FRANGO GRELHADO €6,50

STARTERS

COUVERT €2,60

bread €1,40 • butter €0,20 • olives €1,00

SPECIAL COUVERT €8,00

bread • marinated cheese • parma ham • olives • compote

ideal for sharing

VEGETABLE CREAM €3,20

ROASTED CHORITZO €5,00

bread • choritzo

PRAWN COCKTAIL €6,90

prawn • lettuce • cocktail sauce

MELON & PARMA HAM €5,50

melon • parma ham • marinated olive oil

SAUTEED PIRIPIRI PRAWNS €9,00

prawns • olive oil • garlic • peppers • piri piri • white wine • herbs • lemon

SMOKED SALMON €8,50

smoked salmon • avocado • crème fraîche

BREADED CAMEMBERT €6,50

camembert cheese • honey • nuts • cranberry sauce

SAUTEED MUSHROOMS €6,70

mushrooms • garlic • olive oil

MEAT

GRILLED CHICKEN €9,50

chicken • piri piri • french fries • seasoned salad

CHICKEN CURRY €12,00

chicken breast • curry • coconut milk • coriander • pineapple • rice

HAMBURGER 200G €10,00

*beef burger black angus • french fries • seasoned salad
Extra ingredients 1,20€ each: cheese, bacon, egg*

RACK OF LAMB €20,00

lamb • provençal sauce • sauteed potatoes • rosemary • olive oil

DUCK & ORANGE €16,00

duck breast • orange • olive oil • sauteed potatoes • rosemary

STEAK €18,00

*sauteed potatoes or potato and beetroot gratin • rosemary • olive oil
choose your sauce: portuguese or pepper or mushrooms or blue cheese*

PORK LOIN €14,00

cheddar cheese sauce • potato and beetroot gratin

PASTA

LASAGNA €10,50

vegetables • tomato and pepper sauce • aromatic herbs

SPAGHETTI BOLOGNESE €9,50

vegetables • tomato and pepper sauce • aromatic herbs

HUGO BEATY €13,50

*seasonal vegetables • chicken • prawns • olive oil • aromatic herbs
vegetarian version available €11,50*

TAGLIATELLE DEL MAR €13,50

prawns • mussels • clams • basil and tomato sauce

FISH

PRAWN CURRY €17,50

twelve prawns • curry • coconut milk • coriander • pineapple • rice

SEABREAM €16,00

sauteed potatoes • rosemary • seasoned salad

SAUTEED PIRIPIRI PRAWNS €17,50

*ten prawns • olive oil • garlic • peppers • piri piri • white wine
herbs • lemon • rice • seasoned salad*

MONKFISH KEBAB €16,00

monkfish • prawns • peppers • sauteed potatoes • rosemary • seasoned salad

CHEFS CATAPLANA (2PAX) €36,00

fish • prawns • potatoes • peppers • garlic

GRILLED TIGER PRAWNS €28,50

three tiger prawns • olive oil • garlic • piri piri • rice • seasoned salad

KIDS MENU

served with sauteed potatoes or french fries or rice

CHICKEN NUGGETS €5,50

FISH FINGERS €5,50

GRILLED SAUSAGES €5,50

BURGER €5,50

SPAGHETTI BOLOGNESE €5,50

GRILLED STEAK €7,50

GRILLED CHICKEN BREAST €6,50