

Aperitivos

Burata & Abóbora 12

*Burata 250g, abóbora assada, pickles de uva seca
salvia frita (para partilhar)*

Queijo Conte 36 meses 9

Polpette di Bollito 8

*Traditional romana almôndega de carne
e ervas frescas*

Presunto Reserva 28 meses 8

Presunto 28 meses

Pata Negra 36 meses 12

Presunto iberico

Cesta de batatas fritas com orégãos frescos 5

ou com flores de za'arta & cbd

Entradas

Salada de funcho & açafraão 9

Funcho, açafraão, laranja

Butternutt gaspacho 8

Gaspacho di butternutt

Camarões ao Estilo Cubano 11

Camarões, lima e cabuno de alho

Arco-íris de Cenouras bebé 9

Cenouras bebé, funcho assado no forno, iogurte picante



Pratos

Robalo 21

Robalo assado com chutney de limão, azeitonas e azeite

*** Bourguignon 23**

*Medalhão de bochecha de vaca braseado, puré de
cabeça de aipo. mousse de rábano picante*

Polpetta Tradicional Italiana 19

*Almôndega de carne bovina e suína e misturas
de ervas aromáticas. Puré de batata fresco e
molho de tomate seco*

Murgh Makhani 18

Curry de vegetais, arroz pilau e papadom indiano

**servido com batatas fritas ou vegetais*

Sobremesa

Pêra marinada 7

*Com creme de baunilha anglaise e
raspas de chocolate negro*

Lima & Malgueta Cheesecake 8

Borboleta negra 8

"creme brûlée" de chocolat noir com flores de Java

Sorbet's de época caseira 6

diferentes opcoes

Criança

Panko frango com batatas 8

Pasta com molho tomato 8

Couvert artístico

*Apenas à noite, para adultos que jantam,
cobramos um valor de 4 euros, incluindo um copo de
cava, pela sustentabilidade do projecto de artistico.*

Appetizers

Burata & Pumpkin 12

Burata 250g, roasted pumpkin, pickled raisins, crispy sage (to share)

Conté 36 months 9

Polpette di Bollito 8

Traditional Roman meatball, beef and fresh herbs

Ham Reserve 28 months 8

Ham Reserve 28 months

Pata Negra 36 months 12

Iberic ham 28 months

French fries with fresh oregano 5

or with za'arta & cbd flowers

Entries

Fennel salad with saffron 9

Fennel salad with saffron & orange's reduction dressing

Butternut squash gazpacho 8

Butternut squash gazpacho with asian infused ginger galangal & lemon grass

Dark Rum shrimps 11

Marinated fried shrimps, dark Rum, lime, garlic cabuno & chilli

Rainbow baby carrots 9

Oven roasted rainbow baby carrots and fennel, spiced yogurt & roasted hazelnuts



Dishes

*** Seabass 21**

Seabass with pickled raisins, roasted lemon & olive chutney

*** Bourguignon 23**

Medallion of braised beef cheek, celery root purée, spicy horseradish cream & horseradish crumble

Traditional Italian Polpetta 19

*Beef and pork meatballs and mixed herbs
Fresh mashed potatoes and sun-dried tomato sauce*

Murgh makhani 18

Seasonned roots vegetables curry, rice pilau and Indian papadom

**served with fries or vegetables*

Dessert

Spiced poched pear 7

With vanilla crème anglaise and dark chocolate shavings

Lime & Chilli Cheesecake 8

Dark butterfly 8

Dark creme brûlé, Java butterfly pea flowers

Homemade season sorbet's 6

several choices

Kids

Panko chicken and fries 8

Pasta with tomato sauce 8

Artistic fee

Only in the evening for adults who dine, we charge a value of 4€ including a glass of cava, for the sustainability of the artistic project.