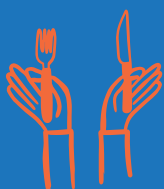


ALL DAY



GET STARTED €

COUVERT 4

Bread, organic olive oil from Trás-os-Montes and artisan butter from the Azores

Roasted pumpkin soup with coconut, ginger and sourdough rye bread [VG] [V] 8

Burrata and quinoa salad with roasted vegetables, almond butter and fig vinegar [V] 14.50

Cod and clam patties with roasted pepper aioli 11.5

Bulhão Pato style sautéed squid with sun-dried tomatoes, lime and chilli flakes 12

TO SHARE

Pica-Pau 17.5
Traditional Portuguese beef cubes in a pickle sauce

Sautéed spicy prawns 18

Buttery sheep's cheese au gratin with chilli flakes, honey and pecan nuts [V] 9.5

HANDS ON

Much better than a burger 18.5
Black pork sandwich on beer bread with caramelised onion, pickled red cabbage, fat chips

Crunchy scabbard tacos 16.5
with pickles, coriander and lime

Spicy chicken wings 10.5

SOMETHING FOR THE SOUL €

Mushroom risotto with roasted pumpkin and poached egg [V] 15.5

Orecchiette with vegan basil pesto, broccolini and toasted cashews [VG] [V] 16.50

Roasted octopus with smashed sweet potato and padrón pepper 19

Roasted codfish 'à Brás' with onions and matchstick fries 17

48h-cooked pork shank, rice with black pork sausages and sautéed greens 45

Chicken skewer on pita bread with spicy yoghurt sauce 18.5

Sirloin steak with chips, fried egg and dijon mustard sauce 22

SWEET ENDINGS

Pumpkin and mixed nuts cheesecake [V] 9

Vegan apple-cinnamon crumble [VG] [V] 9

Lemongrass crème brûlée [V] 8

Chocolate brownie with berries, crème fraîche and granola [V] 8

[V] Vegetarian, [VG] Vegan

VAT included. 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.

BLUE

BISTROT