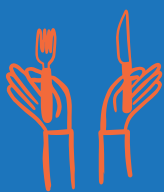


# ALL DAY



## GET STARTED €

Chestnut and ginger soup with rye bread [VG] 8

Smoked burrata salad with quinoa, roasted vegetables, walnuts and honey vinaigrette [V] 14.5

Cod and clam fritters with roasted pepper aioli 11.5

## TO SHARE

Cheese and charcuterie platter 21

Pica-Pau 18.5  
Traditional Portuguese beef slices in a pickle sauce

Sautéed spicy prawns [S] 18

Tuna with ginger and lime [SS] 16.5

## HANDS ON

Much Better Than a Burger 18.5  
Black pork sandwich on beer bread with caramelised onion, pickled red cabbage and fat chips

Artisanal sheep cheese au gratin with honey, rosemary and chilli flakes [V] 10.5

Chicken wings [SS] 13.5

## SOMETHING FOR THE SOUL €

Prawn and lime risotto 17.5

Homemade gnocchi with Hokkaido pumpkin, mushrooms, vegan basil pesto and toasted cashews [VG] 16.5

Beetroot risotto with feta cheese and pecans [V] 16

Roasted octopus with sweet potato mash and padrón peppers 19

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

48h-cooked pork shank, rice with black pork sausages and sautéed greens (for 2) 35

Chicken skewer on pita bread with spicy yoghurt sauce [S] 18.5

Sirloin steak with chips, fried egg and dijon mustard sauce 28

## SWEET ENDINGS

Pumpkin and nuts cheesecake [V] 8

Abananado [VG] 8  
Banana, peanut and cocoa ice cream

Lemongrass crème brûlée [V] 8

Chocolate brownie with berries, vanilla ice cream and granola [V] 8

[V] Vegetarian, [VG] Vegan, [S] Slightly Spicy, [SS] Spicy

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. 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

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