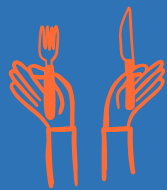


ALL DAY



GET STARTED €

Couvert [V] 5

Bread, organic olive oil from Trás-os-Montes, salted butter and marinated olives

White gazpacho [VG] 9

with toasted almonds and crispy mango

TO SHARE

Cheese and charcuterie platter 23

Cod fritters 12

with cuttlefish ink aioli

Pica-pau do lombo 21

Traditional Portuguese beef slices in a pickle sauce

Octopus salad 20

with red peppers, green beans, charcoal purée and chickpeas

Green pea falafel [VG] [SS] 16

with cashew cream, cucumber and tomato salad, flatbread and chilli oil

Cured mackerel 16.5

with tomato, smoked labneh and focaccia croutons

Duck spring roll [S] 16.5

with peanut, ginger and orange sauce

Requeijão cheese [V] 16.5

with tomato, basil and garlic-herb crust

SOMETHING FOR THE SOUL €

Prawn and lime risotto 22

Tagliatelle [VG] 16.5
with carrot and miso pesto, oyster mushrooms and courgette

Catch of the day 24
with roasted tomato rice, stuffed padrón peppers and coriander olive oil

Oven-roasted cod “À Lagareiro” 21
with crushed potatoes, asparagus and roasted garlic emulsion

18-hour slow-cooked pork ribs* 42
with tomato *migas*, asparagus, sautéed peas and sweet potato chips (serves 2)

Chicken skewer in pita [S] 19
with a spicy yoghurt sauce

Sirloin steak topped with a fried egg 28
with chunky chips and served with a Dijon mustard sauce

SWEET ENDINGS

Raspberry & Passion Fruit Mille-Feuille [V] 9

Crispy banana [VG] 9
with peanut and coconut sorbet

Lemon meringue tart [V] 9
and pistachio ice cream

Chocolate-miso mousse sphere [V] 10
with strawberries, meringue and crumble

* not available in conjunction with any other offer

[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



Another table, the same creative perspective. Visit LUMI ROOFTOP at our sister hotel, The Lumiares, with Chef João's signature.

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