

## Couvert

<b>Pão de fermentação natural com acompanhamento sazonal</b> <i>Sourdough bread with seasonal accompaniment</i>	4.00
<b>Queijo</b> <i>Cheese</i>	6.00

## Starters

<b>Caldo verde</b> v <i>Potato and cabbage soup garnished with plant-based chorizo and Avintes cornbread</i>	6.00
<b>Choco* Frito</b> v <i>Oyster Mushrooms immersed in a corn-flour batter and then fried. Served with a side of lemon and lime mayonnaise</i>	9.00
<b>Ovos rotos</b> ⊗ <i>Roasted potato enveloped in a creamy Cheddar cheese and plant-based bacon bit sauce, topped off with a fried egg and chives</i>	11.00
<b>Vol-au-vent de cogumelos</b> <i>Puff pastry filled with Crème Fraîche, Marron mushrooms and spinach</i>	12.00
<b>Alho Francês Meunière</b> ⊗ <i>Grilled Leek in a butter sauce, capers, lemon and seaweed pearls</i>	11.50
<b>Ovos escalfados com ervilhas</b> <i>Stewed peas, topped off with poached eggs accompanied with a side of toasted bread and herb butter</i>	11.00

## Main

<b>Peixinhos da horta com arroz de feijão / tomate</b> v <i>Tempura green string beans served with bean / tomato rice</i>	17.00
<b>Lagareiro</b> <i>Potato baked in salt, and collard greens stir-fried in garlic and olive oil, leek cooked in a red wine sauce, then enveloped in corn flour before being fried. It is finally topped off with toasted corn bread</i>	16.00
<b>Empadão</b> ⊗ <i>Truffle mashed potatoes, plant-based minced meat substitute and served with a fine hollandaise sauce</i>	18.00
<b>Tripas* à moda do Porto</b> v ⊗ <i>A Rich stew comprised of white beans, carrots, Pleurotus mushrooms and spices, served with white rice</i>	18.00
<b>Salsicha* enrolada em couve</b> ⊗ <i>Stewed plant-based sausage wrapped in savoy cabbage, served with mashed or fried potatoes</i>	16.00
<b>Arroz de Pato*</b> ⊗ <i>Rice cooked in a black garlic broth with our vegetable substitute. Finished with gratin cheese and vegetable sausage</i>	18.00
<b>Wellington</b> <i>Puff pastry stuffed with a plant-based meat substitute and spices, enveloped in a creamy mushroom and mustard sauce, potato salad with season vegetables</i>	20.00
<b>Lasanha</b> <i>Plant-based minced-meat and a creamy Béchamel sauce assembled in lasagna layers</i>	17.00
<b>Francesinha com batata-frita</b> <i>Sausage and plant-based meat alternative on toasted bread, topped with cheese and drizzled with roasted vegetable sauce</i>	17.00

## Dessert

<b>Mousse de chocolate</b> ⊗ <i>Chocolate and toasted hazelnut mousse</i>	7.00
<b>Crumble de Maçã</b> <i>Cinnamon crumble, baked apple and English cream</i>	8.00
<b>Tiramisù</b> <i>Italian classic with a chocolate and coffee cookie and a coffee and liqueur cream</i>	8.00
<b>Natas do Céu</b> <i>A butter-cookie base layered with whipped cream, egg custard and hazelnuts</i>	7.00
<b>Rabanada</b> <i>Brioche marinated in milk, fried and topped off with sugar and cinnammon, served with condensed milk</i>	7.00
<b>Pêra Bêbeda</b> v ⊗ <i>Poached pears on Port Wine</i>	6.00
<b>Salada de Fruta</b> v ⊗ <i>A selection of fruit cut into small bits, softened in Port Wine and sugar</i>	6.00

\*Substituted by a creative vegetable alternative

v Vegan ⊗ Without Glúten