



PETISCOS / TAPAS / TIDBITS

- 1. COGUMELOS SALTEADOS** 9,00€
Sautéed mushrooms.
- 2. PEIXINHO DA HORTA** Feito com Misto de Legumes   11,50€
Mix Vegetables On Home Made Tempura".
- 3. PETINGA FRITA** em azeite   9,50€
Fried Small Sardines.
- 4. SALADA DE POLVO** 11,50€
Octopus salad.
- 5. SALADA DE ATUM c/ FEIJÃO**  8,90€
Tuna salad with beans.
- 6. AMÉIJOAS À BULHÃO DE PATO**  12,50€
Clams with Olive oil, garlic and coriander.
- 7. CAMARÃO c/ AZEITE E ALHO**  11,50€
Shrimp with olive oil and garlic.
- 8. MOELAS PIRI PIRI** 9,80€
Chicken gizzards Piri Piri.
- 9. PICA PAU DE NOVILHO** 11,50€
Pica pau style beef.
- 10. FRANGO FRITO À PASSARINHO** 9,50€
Fried chicken on home made sauce(with bonnes).
- 11. TIRAS DE PORCO À PORTUGUESA** 9,80€
Pork meat Portuguese Style.
- 12. BOCHECHAS DE PORCO PRETO** 11,50€
Oven roasted black pork cheeks with red wine.
- 13. OVOS ROTOS COM CAMARÃO**  12€
French fries envolved with eggs and shrimps with home made seafood sauce.
- 14. OVOS ROTOS COM LOMBINHOS DE PORCO** 11€
French fries envolved with eggs tenderloin pork on meat sauce.
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- 15. PATANISCAS DE BACALHAU**   9,50€
Typical Fried Codfish cake "Patanisca".
- 16. BACALHAU À BRAS**  10€
Codfish envolved with eggs, fries and onion.
- 17. BACALHAU COM NATAS e grelos gratinados**   11,50€
Codfish with cream sauce and sprouts au gratin.
- 18. MEIA DESFEITA DE BACALHAU**  9,50€
Codfish salad wth chickpeas.
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- 19. MENU PETISCO DA TABERNA**   13,50€
M 4 Petiscos regionais Portugueses preseleccionados
4 Typical Portuguese preselected Tidbits
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SELEÇÃO QUEIJOS & CHARCUTARIA



- 20. PRESUNTO REGIONAL À TABERNA** 12,50€
Regional Prosciutto.
- 21. PRESUNTO IBÉRICO PATA NEGRA** 18,50€
Prosciutto Pata Negra.
- 22. CHOURIÇO ASSADO** 1 unid 12,50€
Grilled Chorizo.
- 23. ALHEIRA**  10,50€
"Alheira" with poultry meat.
- 24. TORRESMOS** 12,50€
Pork meat traditional slow fried cooked.
- 25. TÁBUA DE ENCHIDOS REGIONAIS**  13,50€
Mixed regional sausages, typical blood sausage and Prosciutto.
- 26. DEGUSTAÇÃO DE QUEIJOS REGIONAIS**  10€
Taste selection of Regional Cheeses.
- 27. TÁBUA DE QUEIJOS REGIONAIS**  14,50€
House Chose Regional Cheeses.
- 28. QUEIJOS REGIONAIS (uni)**  7,5€
Regional Cheeses.
- 29. TÁBUA MISTA DE QUEIJOS E ENCHIDOS**  13,50€
Mixed Plate of Portuguese cheese, typical blood sausage & Prosciutto.

ACOMPANHAMENTO EXTRA EXTRA SIDE DISHES

- Batata frita, legumes, arroz de feijão ou salada 4,50€
French Fries, vegetables, rice beans or salad.


Inclui IVA à taxa legal em vigor/
VAT Included
Livro de reclamações disponível.
Acresce 10% Gratificação
Add 10% Gratuity.







MENU JANTAR / DINNER


ENTRADAS E SOPAS/ ENTREES AND SOUPS

19. CALDO VERDE/ Traditional Green Carbage soup 3,5€
20. AZEITONAS TEMPERADAS/Marinated Olives / Humus 2,5€
21. CESTO DE PÃO/ Basket bread  3€
22. AZEITE/ MANTEIGA/ PATÊ - Olive oil/ butter 3€

SALADAS/ SALAD

9. SALADA DE 4 QUEIJOS com melão e presunto  14,50€
4 Cheese salad with melon and prosciutto.
10. SALADA DE GAMBAS com coentros  20,00€
Shrimp salad with coriander.
11. SALADA DE FRANGO com abacaxi 17,50€
Chicken salad with pineapple.

MASSAS/ PASTA

1. ESPARGUETE VEGETARIANO  14,80€
Meatball spaguetti and farinheira sauce.
1. ESPARGUETE COM ALMÔNDEGAS E FARINHEIRA  14,80€
Meatball spaguetti and farinheira sauce.
2. ESPAGUETE DE GAMBAS à "Bilhão Pato"   15,90€
Bilhão Pato prawn spaguetti(in garlic and coriander sauce).

RISOTTO

3. ARROZ DE MARISCO 22,50€
ARROZ DE MARISCO ---- for 2   40,00€
Tradicional Seadfood Rice.
4. RISOTTO DE BACALHAU DO ATLÂNTICO com grelos  15,60€
Atlantic codfish risotto with turnip greens.
4. RISOTTO DE COGUMELOS SELVAGENS 15,60€
Wild Mushroom Risotto.
5. RISOTTO DE GAMBAS au Chef  17,50€
Chef's prawn risotto.



PEIXE / FISH



6. PATANISCA DE BACALHAU com arroz de feijão  13,50€
Fried codfish cakes coated in batter with bean rice.
7. BACALHAU COM NATAS E GRELOS gratinado  16,50€
Codfish and turnip greens in cream sauce au gratin
8. BACALHAU À LAGAREIRO  20,00€
em cama de couve e broa toastada
Lagareiro grilled cod, with cabbage and corn crumble in olive oil and garlic.
9. BACALHAU À BRAS  14,50€
Cod with scrambled eggs and envolved with french fries.
11. SALMÃO NA GRELHA  17,50€
Grilled salmon.
10. POLVO À LAGAREIRO 20,00€
Octopus, grilled, served on garlic olive oil.



CARNES/MEAT

12. PEITO DE FRANGO grelhado com molho citrinos 15,50€
Chicken breast with citrinus.
13. BOCHECHAS DE PORCO PRETO 18,50€
Oven roasted black pork cheeks with red wine.
13. ESPETADA DE NOVILHO COM GAMBAS  18,50€
Beef skewers with shrimp.
14. BIFE DA VAZIA NA GRELHA 18,50€
Grilled sirloin steak
15. BIFE DA VAZIA À TABERNA 20,00€
House sirloin steak with cured ham and Taberna style meat sauce
16. LOMBINHOS DE PORCO com molho à Taberna 17,50€
Pork with Taberna sauce.

SOBREMESAS / DESSERT








17. SALADA DE FRUTAS 5€
Fruit salad.
18. CHEESECAKE com frutos silvestres  5,5€
Cheesecake with red fruits
25. MOUSSE DE CHOCOLATE  5,5€
Chocolate Mousse.
26. LEITE DE CREME QUEIMADO  5,5€
Homemade Cream Brulee.
27. PUDIM  5€
Pudding cream caramel.
28. CRUMBLE MAÇA com vinho & canela 6€
Crumbled Baked apple with Porto wine and cinnamon
*COM 1 BOLA GELADO / with 1 scoop iced cream +1,50€
28. PERA BÊBADA "ROSÉ" 5,5€
aromatizada c vinho Moscatel
"Drunk Pear" Rosé and Moscatel wine poached pears
*COM 1 BOLA GELADO / with 1 scoop iced cream +1,50€



SPECIAL CAFÉ



17. CAFÉ TABERNA - café, natas, brandy   
17. CAFÉ BEIRÃO - café, natas, licor Beirão  
17. CAFÉ ALGARVE - café, licor de amendoa/almond liquer
17. CAFÉ au PORTO - 1 café e 1 porto
34. PORTO & GINJA TASTE "5 types" 20€

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MENU TABERNA "4 courses" 35€

Couvert:

Pão, azeitonas, meia desfeita de bacalhau e azeite

Entrada: Caldo Verde ou Patanisca

Prato principal: Patanisca de bacalhau com arroz de feijão, ou bacalhau com natas, ou bacalhau lascado à lagareiro, ou bochechas de porco ou lombinhos da taberna

Sobremesa(1)

Bebida (1): 1 Porto, 1/4 água, ou 1 taça de vinho da casa e café.



"4 courses"

Couvert:

Bread, olives, Codfish salad and olive oil,

Starter: Caldo verde soup or codfish cake.

Main Dish: Fried codfish cakes with rice and beans, or cream codfish, or Lagareiro grilled cod, or pork cheeks or pork tenderloin.

Dessert (1)

Drinks(1):Port wine, or 1/4 water, or 1 glass of house wine and coffee.



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