

PETISCOS/ TAPAS / TIDBITS



QUEIJOS & CHARCUTARIA SELEÇÃO



1. **COGUMELOS SALTEADOS** 9,80€
Sautéed mushrooms.
2. **PEIXINHO DA HORTA** Feito com Misto de Legumes 12,50€
Mix Vegetables On Home Made Tempura.
3. **LEGUMES À BRÁS** 11,50€
Vegetables Bras Style
4. **PETINGA FRITA** em azeite 10€
Fried Small Sardines.
5. **SALADA DE POLVO** 12,50€
Octopus salad.
6. **SALADA DE ATUM c/ FEIJÃO** 9,90€
Tuna salad with beans.
7. **AMÊIJAS À BULHÃO DE PATO** 14,50€
Clams with Olive oil, garlic and coriander.
8. **CAMARÃO c/ AZEITE E ALHO** 15,50€
Shrimp with olive oil and garlic.
9. **MOELAS PIRI PIRI** 10€
Chicken gizzards Piri Piri.
10. **PICA PAU DE NOVILHO** 12,50€
Pica pau style beef.
11. **FRANGO FRITO À PASSARINHO** 9,50€
Fried chicken on home made sauce(with bonnes).
12. **TIRAS DE PORCO À PORTUGUESA** 10€
Pork meat Portuguese Style.
13. **BOCHECHAS DE PORCO PRETO** 12,50€
Oven roasted black pork cheeks with red wine.
14. **OVOS ROTOS COM CAMARÃO** 15€
French fries envolved with eggs and shrimps with home made seafood sauce.
15. **OVOS ROTOS COM LOMBINHOS DE PORCO** 13€
French fries envolved with eggs tenderloin pork on meat sauce.
16. **PATANISCAS DE BACALHAU** 9,80€
Typical Fried Codfish cake "Patanisca".
17. **BACALHAU À BRAS** 11€
Codfish envolved with eggs, fries and onion.
18. **BACALHAU COM NATAS e grelos gratinados** 12,50€
Codfish with cream sauce and sprouts au gratin.
19. **MEIA DESFEITA DE BACALHAU** 10€
Codfish salad wth chickpeas.
20. **BACALHAU LASCADO À LAGAREIRO** 14,50€
Lagareiro grilled sliced cod, on olive oil and garlic.
21. **TRIOLOGIA DE BACALHAU** 11,50€
"Pataniscas, pastéis e bolinhos de bacalhau"
Cod Trilogy (Cod Fritters, cod cakes, cod balls)

22. **PRESUNTO REGIONAL À TABERNA** 15€
Regional Prosciutto.

23. **PRESUNTO IBÉRICO PATA NEGRA** 20€
Prosciutto Pata Negra.
24. **CHOURIÇO ASSADO** 1 unid 15€
Grilled Chorizo.
27. **TÁBUA DE ENCHIDOS REGIONAIS** 20€
Mixed regional sausages, typical blood sausage and Prosciutto.
28. **QUARTETO DE ENCHIDOS REGIONAIS NA BRASA** 15,00€
Chouriço, Morcela, Alheira e Farinheira
Grilled quartet of regional sausages
29. **ALMONDEGA DE NOVILHO COM FARINHEIRA** 11,5€
Veal meatball with farinheira sausage
30. **DEGUSTAÇÃO DE QUEIJOS REGIONAIS** 15€
Taste selection of Regional Cheeses.
31. **TÁBUA DE QUEIJOS REGIONAIS** 20€
House Chose Regional Cheeses.
32. **QUEIJO GRATINADO** com mel e nozes 15€
Goat cheese gratin with honey and walnuts
33. **TÁBUA MISTA DE QUEIJOS E ENCHIDOS** 20€
Mixed Plate of Portuguese cheese, typical blood sausage & Prosciutto.

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34. **Degustação PETISCO DA TABERNA** 17.50€
4 Petiscos regionais Portugueses preselecionados
4 Typical tasting Portuguese preselected Tidbits

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35. **MENU SUGESTÃO DO CHEFE** 25.00€
Couvert, especial do dia e sobremesa
Dailly Chef's suggestion
Couvert, daily special and dessert

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.

MENU JANTAR / DINNER COUVERT



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| 1. AZEITONAS TEMPERADAS/ Marinated Olives | 2.80€ |
| 2. CESTO DE PÃO/ Basket bread | 3.50€ |
| 3. AZEITE/ MANTEIGA/ - Olive oil/ butter | 2€ |
| 4. MANTEIGA d'ALHO/ - garlic butter | 3,5€ |

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| 5. Couvert- Pao, Manteiga D'alho, azeitona, azeite e degustação petisco
Bread, garlic butter, olive, olive oil and snack tasting | 14,00€ |
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ENTRADAS E SOPAS/ ENTREES AND SOUPS

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| 6. CALDO VERDE/ Traditional Green Carbbage soup | 4€ |
| 7. PATANISCA, PASTEL DE BACALHAU, CROQUETE OU ROLINHOS
Cod Pastries or croquette(1 uni) | 4€ |
| 8. SALADINHA DEGUSTAÇÃO/ Tasting snack salad | 6€ |

MASSAS/ PASTA

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| 9. ESPARGUETE VEGETARIANO á Bolhao Pato
Vegetarian spaghetti. | 14,80€ |
| 10. ESPARGUETE COM ALMÔNDEGAS E FARINHEIRA
Meatball spaguetti and farinheira sauce. | 15,20€ |
| 11. ESPAGUETE DE GAMBAS à "Bilhão Pato"
Bilhão Pato prawn spaguetti(in garlic and coriander sauce). | 15,90€ |

RISOTTO

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| 12. ARROZ DE MARISCO
ARROZ DE MARISCO ---- for 2 | 25,00€
45,00€ |
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- Tradicional Seafood Rice.

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| 13. RISOTTO DE BACALHAU DO ATLÂNTICO com grelos
Atlantic codfish risotto with turnip greens. | 16,60€ |
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| 14. RISOTTO DE COGUMELOS SELVAGENS
Wild Mushroom Risotto. | 15,90€ |
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| 15. RISOTTO DE GAMBAS au Chef
Chef's prawn risotto. | 18,50€ |
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PEIXE / FISH



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| 16. PATANISCA DE BACALHAU com arroz de feijão
Fried codfish cakes coated in batter with bean rice. | 13,50€ |
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| 17. SARDINHA ASSADA
Grilled sardines | 14,50€ |
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| 18. BACALHAU COM NATAS E GRELOS gratinado
Codfish and turnip greens in cream sauce au gratin | 17,50€ |
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| 19. BACALHAU À LAGAREIRO
em cama de couve e broa toastada
Lagareiro grilled cod, with cabage and corn crumble in olive oil and garlic. | 21,00€ |
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| 20. BACALHAU À BRAS
Cod with scrambled eggs and envolved with french fries. | 15,50€ |
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| 21. SALMÃO NA GRELHA
Grilled salmon. | 18,50€ |
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| 22. DOURADA NA GRELHA
Grilled Sea Bream | 17,00€ |
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| 23. POLVO À LAGAREIRO
Octopus, grilled, served on garlic olive oil. | 21,00€ |
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SALADAS/ SALAD

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| 6. SALADA DE 4 QUEIJOS com melão e presunto
Four Cheese salad with melon and prosciutto. | 15,20€ |
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| 7. SALADA DE GAMBAS com coentros
Shrimp salad with coriander. | 15,80€ |
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| 8. SALADA DE FRANGO com abacaxi
Chicken salad with pineapple. | 14,90€ |
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CARNES/ MEAT

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| 24. HANGUS BURGUER, maynese trufada, cheddar & bacon
15,5€
Hangus Burguer with trufa maynese, cheddar & bacon | |
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| 25. PEITO DE FRANGO grelhado com molho citrinos
Chicken breast with citrinus. | 15,5€ |
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| 26. BOCHECHAS DE PORCO PRETO com pure de batat
Roasted black pork cheek on a red wine with smash potato | 19,50€ |
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| 27. ESPETADA DE NOVILHO COM GAMBAS
Beef skewers with shrimp. | 22,00€ |
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| 28. BIFE DA VAZIA NA GRELHA
Grilled sirloin steak | 19,00€ |
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| 29. BIFE DA VAZIA À TABERNA
sirloin steak with cured ham and Taberna meat sauce | 20,00€ |
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| 30. LOMBINHOS DE PORCO com risotto de cogumelos
Tenderloin Pork with meat sauce and mushroom risotto | 18,50€ |
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SOBREMESAS / DESSERT

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| 31. SALADA DE FRUTAS
Fruit salad. | 6,00€ |
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| 32. CHEESECAKE com frutos silvestres
Cheesecake with red fruits | 6,50€ |
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| 33. MOUSSE DE CHOCOLATE
Chocolate Mousse. | 6,00€ |
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| 34. LEITE DE CREME QUEIMADO
Homemade Cream Brulee. | 6,00€ |
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| 35. PUDIM
Pudding cream caramel. | 6,00€ |
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| 36. MAÇA ASSADA com vinho & canela
Baked apple with Porto wine and cinnamon
*COM 1 BOLA GELADO / with 1 scoop iced cream +1,50€ | 6,50€ |
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| 37. PERA BÊBADA "ROSÉ"
aromatizada c vinho Moscatel
"Drunk Pear" Rosé and Moscatel wine poached pears
*COM 1 BOLA GELADO / with 1 scoop iced cream +1,50€ | 6,50€ |
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SPECIAL CAFÉ



7,5

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| 38. CAFÉ TABERNA - café, natas, brandy | |
| 39. CAFÉ BEIRÃO - café, natas, licor Beirão | |
| 40. CAFÉ ALGARVE - café, licor de amendoa/ almond liquer | |
| 41. CAFÉ au PORTO - 1 café e 1 porto | |

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| 42. PORTO & GINJA TASTE "5 types" | 20€ |
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Glutén



Fish



Lactose



Crustaceo



Shrimp