



## PETISCOS / SNACKS

AZEITONAS	warm olives, olive oil, lemon, garlic, herbs	5
RISSOIS DE CAMARÃO	shrimp turnovers, béchamel, piri-piri aioli	8
PÃO COM MANTEIGA	house-made bread, chouriço butter, olive butter	5
PASTEIS DE BACALHAU	salt cod fritters, cilantro mayo	10
CENOURAS ALENTEJANAS	marinated carrots, fennel, radish, coriander	6
CORTUM	house-pickled vegetables	5
PRATO PETISCOS	linguiça, chouriço, topo & são miguel cheeses olives, pickles, bread	21

## MARISCOS SEAFOOD

### OSTRAS 3 ea

please ask your server for today's selection

### SALADA DE MARISCOS 14

shrimp, octopus, squid, mussels, garbanzos, molho

### CAMARÃO COZIDO 12

poached head-on shrimp, lemon aioli, piri piri

### “SALADA DE ATUM” 15

raw yellowfin tuna, quail egg, onion puree,  
crumbled olives, herbs, potato chips

## SOPAS E SALADAS SOUPS & SALADS

### SALADA DA TERRA 12

beets, turnip, carrots, radish,  
citrus, herb vinaigrette

### CALDO VERDE 9

potatoes, linguica, collard greens, olive oil,

### SOPA DE FEIJOAO BRANCO 9

white bean-fennel puree, pistou,  
olive oil, broa croutons

### SALADA DE RUCULA 11

arugula, pears, são jorge cheese,  
almonds, port vinaigrette

## PRATOS PEQUENOS SMALL PLATES

### ASAS DE FRANGO PIRI-PIRI 12

spicy char-grilled chicken wings,  
greens, grilled bread

### GAMBAS MOÇAMBIQUE 16

gulf shrimp, garlic, white wine,  
olive oil, malagueta

### MILHO FRITO 12

crispy polenta cake, kale,  
roasted mushrooms, madeira sauce

### “ARROZ DE PATO” 16

smoked duck breast, confit-mushroom risotto,  
cherries, red wine reduction

### CODORNIZ VINHO D'ALHOS 15

fried marinated quail, squash puree,  
jus, pearl onion, herbs

## PRATOS GRANDES LARGE PLATES

### CARNE DE PORCO À ALENTEJANA 22

braised pork, tomato-wine sauce, clams,  
fingerling potatoes, cilantro

### “CALDEIRADA” 28

sea bass, gulf shrimp, mussels, braised potato,  
saffron-tomato broth, cilantro, grilled bread

### “ALCATRA” 27

red wine braised short rib, sweet potato,  
braised greens, pistou

### FRANGO CHURRASCO 22

grilled half mary's chicken, piri-piri glaze,  
fries, greens

### ROBALO 26

pan roasted sea bass, olive oil poached potatoes,  
sautéed collard greens, garbanzos, *molho cru*

