

Dinner Menu

Get ready to have your taste buds
tickled by the most scrumptious
treat around!



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Entradas

Couvert - 3,90€

Manteiga, pasta de azeitona, azeite aromatizado, pão

Creme de legumes - 5€

Salmão Gravlax - 13€

com agrião, vinagrete de endro e cebola frita

Camarão Frito - 14€

com alhos, coentros e malagueta

Tártaro de Atum - 14€

com manga, cebola roxa, tomate, maçã Verde, abacate, coentros, vinagrete e sementes de sésamo.

Tártaro de Novilho - 14€

com alcaparras, cebola roxa, pepino, cornicho, cebolinho, mostarda, ovo, maionese de ostra e batata doce frita.

Bolinhas de Alheira - 9€

com maionese de doce de abóbora e canela

Pratos principais

Peixe



Polvo com Puré de Batata Doce - 23€

couve Romanesca, milho baby

Bacalhau com xerém de ameijoas - 25€

couve romanesca, cenoura baby e espuma de Coentros

Bacalhau com risoto - 25€

com risoto verde, presunto crocante e cenoura baby

Robalo com esmagada de Grão - 25€

Pak-choi, cenoura baby e molho de carril

Salmão com puré de batata - 23€

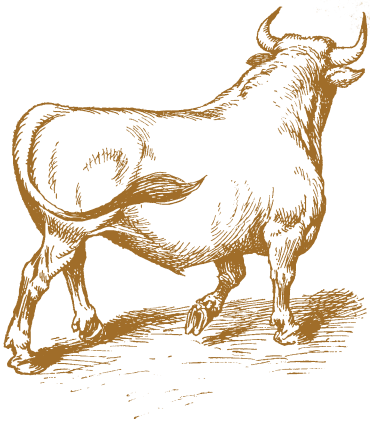
Brócolos e cenoura baby com molho beurre blanc

Garoupa com Risoto de bivalves - 21€

Milho baby, brócolos e espuma de coentros

Risoto de Camarão - 24€





Carne

Lombo de Novilho - 29€

Puré de batata trufado Couve Pak-choi, cogumelos e jus

Lombinho de porco Preto - 24€

com puré de cenoura, batata gratinada, Pak-choi, milho baby e jus

Carré de Borrego - 29€

Puré de batata com cogumelos, cenoura baby, couve Romanesca e Molho de menta

Frango Estaladiço- 19€

com risoto de cogumelos e cebolinho

Wallenbergare, Vitela Picada Sueco - 19€

com puré de batata, ervilhas e arando

Bife da Vazia - 23€

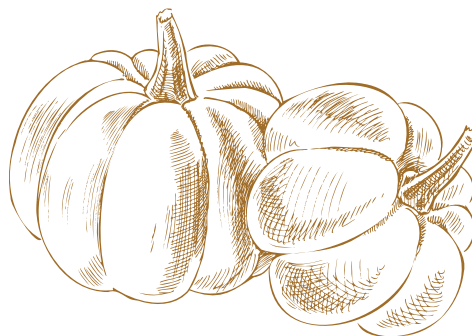
com batatas às rodelas e molho pimenta

Vegetariano

Risotto de Cogumelos Trufados - 19€

Risotto de Abóbora e Espinafres - 19€

Esparguete de Legumes - 17€





Starters

Couvert - 3,90€

Butter, olive paste, flavored olive oil, bread

Vegetable cream soup - 5€

Gravlax salmon - 13€

with watercress, dill vinaigrette and fried onion

Fried shrimps - 14€

with garlic, coriander and chilli

Tuna tartare - 14€

with mango, red onion, tomato, green apple, avocado, coriander, vinaigrette and sesame seeds.

Beef tartare - 14€

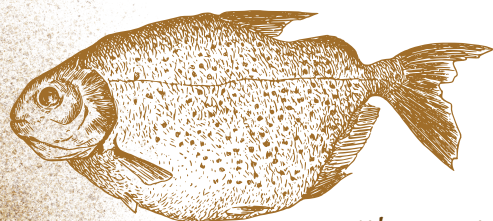
with capers, red onion, cornichon, cucumber, chives, mustard, egg, oyster mayonnaise and fried sweet potatoes.

Alheira sausage balls - 9€

with pumpkin and cinnamon jam mayonnaise

Main courses

Fish



Octopus - 23€

with sweet potato purée, romanesque cabbage and baby corn

Fresh Cod with clam xerém - 25€

with clam xerém, Romanesque cabbage, baby carrot and coriander foam

Fresh Cod with green risotto- 25€

with green risotto, crispy ham and baby carrots

Seabass - 25€

with crushed chickpeas, Pak-choi, baby carrots and curry sauce

Salmon - 23€

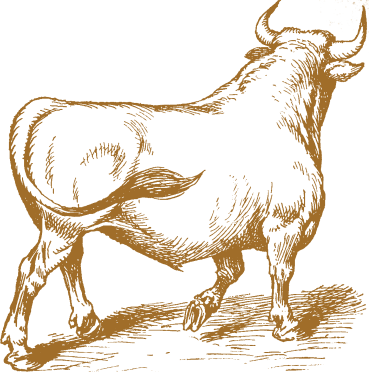
with mashed potatoes, broccoli, baby carrots and beurre blanc sauce

Grouper - 21€

with shellfish risotto, baby corn, broccoli and coriander foam

Prawn risotto - 24€





Meat

Beef tenderloin - 29€

with truffled mashed potatoes, Pak-choi cabbage, mushrooms and jus

Black pork tenderloin - 24€

Carrot purée, gratin potatoes, Pak-choi, baby corn and jus

Lamb Racks - 29€

with mashed potatoes and mushrooms, baby carrots, Romanesque cabbage and mint sauce

Crispy Chicken - 19€

with mushroom risotto and chives

“Wallenbergare” - Swedish veal burger - 19€

with mashed potatoes, peas and lingonberry

Ribeye steak - 23€

with sliced potatoes and pepper sauce

Vegetarian

Truffled Mushroom Risotto - 19€

Pumpkin and Spinach Risotto - 19€

Vegetable Spaghetti - 17€

