



RESTAURANT

— Since 1962 —

COUVERT

Seleção de Pão, Mini Queijo de Vaca, Azeite e Manteiga
Bread Selection, Mini Cow's Milk Cheese, Olive Oil and Butter
4€/pax

ENTRADAS STARTERS

Gambas al Ajillo
Garlic Prawns

19€

(GF) (LF)

Amêijoas à Bulhão Pato
Clams "Bulhão Pato" Style

20€

(GF) (LF)

Crepe de Marisco c/ Camarão
Seafood Cream Soup
with Shrimp
8€

Mexilhão ao Vapor com
Molho Napolitano
"Extra Picante"
Steamed Mussels with "Extra
Spicy" Neapolitan Sauce

17€

(GF) (LF) (P)

Magret de Pato Fumado
com Saladinha de Groselha
e Framboesa
Smoked Duck Breast with
Blackcurrant and Raspberry
Salad

18€

(GF) (LF)

Burrata de Búfala com
Abacate, Salmão fumado
e Pistacho Tostado
Buffalo Burrata with Avocado,
Smoked Salmon and Toasted
Pistachios

17€

(GF)

SALADAS SALADS

Salada de Camarão Panado em Coco e Clara Ovo,
Manga Verde e Morangos Silvestres
Shrimp Salad Breaded in Coconut and Egg White,
Green Mango and Wild Strawberries

19€

Salada de Lagosta e Lavagante com Lavanda,
Alface Romana, Chicória com Molho Aioli
Lobster and Crayfish Salad with Lavender, Romaine
Lettuce, Chicory, and Aioli Dressing

24€

Quinoa com Abacaxi Grelhado, Mirtilo, Framboesa
e Molho de Manga
Quinoa with Grilled Pineapple, Blueberries,
Raspberries and Mango Dressing

18€

(GF) (LF) (V) (VG)

Salada de Frango Grelhado, Tomate Inglês,
Capocollo e Endívias c/ Molho César
Grilled Chicken Salad, English Tomato, Capocollo
and Endives with Caesar Dressing

17€

(GF) (LF)

Salada de Figs Frescos com Presunto
Ibérico e Rúcula Fresca
Fresh Fig Salad with Iberian Ham and Fresh
Arugula

18€

(GF) (LF)



RISOTOS

Risoto de Gambas e Lima
Prawn and Lime Risotto

20€

GF LF

Risoto de Cogumelos Shiitake
Shiitake Mushroom Risotto

19€

GF V

VEGETARIANOS VEGETARIAN

Cogumelos Portobello
Recheados com Legumes e
Gratinados no Forno em Pão
Brioche

*Portobello Mushrooms Stuffed
with Vegetables and Baked in a
Brioche Bun*

18€

V

Risoto de Legumes Frescos
Fresh Vegetable Risotto

17€

V VG GF

Cogumelos King Oysters
Marinados e Grelhados c/
Risoto de Abóbora Manteiga
*Marinated and Grilled King
Oyster Mushrooms with
Butternut Squash Risotto*

18€

V GF

PEIXE FISH

Polvo à Lagareiro
Octopus Lagareiro Style

19€

GF LF

Polvo com Batata Doce Americana
Assada c/ Tomilho, Bimis Escaldados
e Salteados em Azeite Virgem e Alho
*Octopus with Roasted American Sweet
Potato, Thyme, Blanched Bimis and
Sautéed in Virgin Olive Oil and Garlic*

20€

GF LF

Filete de Robalo Grelhado c/ Cremoso de
Cherovia, Coentros, Limão e Feijão Verde
Fresco Salteado

*Sea Bass Fillet with Parsnip Cream,
Coriander, Lemon and Sautéed Fresh
Green Beans*

19€

GF

Medalhão de Garoupa na Grelha c/ Puré
de Ervilha e Manteiga a acompanhar
com Couve Flor Amarela Bringida
*Grilled Grouper Medallion with Pea Puree
and Butter, Served with Yellow
Cauliflower*

21€

Espetada de Gambas e Bacalhau
a acompanhar com Batatinha Assada
e Legumes Salteados

*Prawn and Cod Skewer Served with
Roasted Potatoes and Sautéed
Vegetables*

22€

GF LF



CARNE MEAT

Bife à Portuguesa
Portuguese-Style Sirloin Steak
19€

Supremo de Pintada Corada com Ervas da Serra, Saladinha Morna de Cogumelos, Pancetta e Enchalotes
Pan-Seared Guinea Fowl Supreme with Mountain Herbs, Warm Mushroom Salad, Pancetta and Shallots
19€

Rosbife c/ Molho de Cogumelo Shimeji, Batata Gratinada e Cenoura Baby
Roast Beef with Shimeji Mushroom Sauce, Gratin Potatoes and Baby Carrots
21€

Carret de Borrego com Batata Ponte Nova, Legumes Salteados e Molho de Late Harvest
Rack of Lamb with Ponte Nova Potatoes, Sautéed Vegetables and Late Harvest Wine Sauce
22€

Lombinho de Porco Ibérico a Baixa Temperatura c/ Puré de Maçã e Cenoura Baby
Slow-Cooked Iberian Pork Tenderloin with Apple and Baby Carrot Purée
21€

Bife da Vazia Maturado e Grelhado c/ Molho Baía
Grilled Aged Sirloin Steak with Baía Sauce
28€

Bife Tártaro
Steak Tartare
23€
GF LF

PARA PARTILHAR

Bacalhau à Cascais 2 Pax
Cascais Codfish
38€
GF LF

Arroz de Marisco para 2 Pax
Seafood Rice
52€
GF LF



KIDS MENU

Creme de Legumes
Vegetable Cream Soup

5€

GF LF V VG

Nuggets de Frango
com Arroz
Chicken Nuggets
with Rice

16€

Esparguete à Bolonhesa
Spaghetti Bolognese

17€

LF

SOBREMESAS DESSERTS



Maçã da Eva | Chocolate Branco com Creme de Brullé de Maçã
Eva's Apple | White Chocolate with Apple Crème Brulee

8€



Farófias com Creme de Baunilha GF
Farófias with Vanilla Cream

6€

Arroz Doce com Pratas de Cascais
Rice Pudding with a Taste of Cascais

7€

Bolo de Abóbora com Creme de Queijo
Farófias with Vanilla Cream

7€

Mousse de Chocolate com Praliné
Chocolate Mousse with Praline

6€

Cheesecake de Lima
Lime Cheesecake

7€

Gelados 2 Bolas
Ice Cream 2 Flavours

5€

Prato de Fruta V VG
Assorted Fruit

7€

Tábua de Queijos | 2 Pax
Cheese Board | 2 Persons

30€

V

Vegetariano
Vegetarian

VG

Vegan
Vegan

GF

Sem Glúten
Gluten Free

LF

Sem Lactose
Lactose Free

P

Picante
Spicy

IVA Incluído à taxa em Vigor / Vat Included

Existe livro de reclamações | This establishment has a complaint book

Alergias e intolerâncias alimentares – Antes de fazer o seu pedido
consulte a nossa equipa sobre as suas necessidades.

Food allergies and intolerances – Before ordering please speak to our
staff about require