



## ENTRADAS

**Pão fresco, manteiga caseira,  
azeítonas e azeite aromatizado**

### CARPACCIO DE VIEIRAS

Vieiras laminadas com romã, avelã,  
cebolinho, balsâmico e noodles  
crocantes.

### CERELAC PARA ADULTOS

LOL brincadeirainha, é só uma  
sopa de topinambur.

### ROSBIFE DE JAVALI

Lombo de javali finamente  
laminado com aioli caseiro,  
agriões e legumes crocantes.

### O CAMPO

Texturas de couve flor em três  
formatos com folhas ácidas, acelgas  
desidratadas, passas e hortelã.

### NORI DE ATUM

Tártaro de atum com maionese  
japonesa, alcaparras, algas nori  
e wakame.

### QUEIJOS, ENCHIDOS E PÃO

Seleção de queijos nacionais DOP  
e enchidos tradicionais fatiados  
com pão caseiro.

## PEIXE

### A HORTA DO PREGADO

Pregado corado com beldroegas,  
espinafre bebé, agrião, salicórnia,  
tomate cherry e balsâmico.

### CORVINA LINDA

Corvina com açorda de clorofila  
de espargos, cous cous  
de couve flor e romanesco.

### ROBALO

Robalo servido com folha e pó  
de beterraba, rolo de curgete  
e cogumelo shimeji, inhame frito,  
molho de vinho tinto.

### INSÓLITO CODFISH JR

Lombo de bacalhau de meia cura,  
ovo a baixa temperatura, azeite  
de clorofila, endívia corada,  
mini nabo, ervilha torta.

### THUNNUS

Lombo de atum corado e coberto  
de sementes de sésamo, escabeche  
de cebola, salada de chicória, chalota  
confitada, croutons, demi-glace  
de kimchi.

## CARNE

### PATO CONFIT E LARANJA

Perna de pato confitada servida  
com puré de batata doce, cogumelos  
shimeji, espargos, demi-glace  
e laranja.

### JARRETE DE BORREGO

Cozinhado a baixa temperatura  
com várias texturas de aipo.

### A VITELA BEBÉ

Lombo de vitela de leite, alcachofras,  
beterraba confitada, puré de maçã.

### TOMAHAWKO

Suculenta costeleta de novilho  
com 750/850 gr, para dividir ou  
deliciar-se sozinho, acompanhado  
com espargos grelhados e batata frita.

### LEITÃOZINHO

Barriga de leitão com puré  
de pimenta, cogumelo portobelo,  
pickle de uva, demi-glace caseiro.

### VEGETARIANO

Ramen vegetariano.

## SOBREMESAS

### GO NUTS

Bolo de pistachio, gelado de nozes,  
espuma de avelã e frutos secos  
caramelizados.

### CHOCOLATE, CARAMELO E PORTO

Tarte de caramelo salgado  
e chocolate negro com gelado  
de ginja e shot de vinho do Porto.

### AÇAFRÃO

Semifrio de açafrão com compota  
de tâmaras, gelado de chocolate  
e tâmaras caramelizadas.

### MARQUISE COM VISTA

Marquise de chocolate com nibs  
caramelizados, gomas de camomila,  
pó de azeite, calda de citrinos.

### BOM BOM BOM

Bombons de: chocolate negro com Irish coffee;  
chocolate de leite com rum da Madeira  
e licor de ginja; chocolate branco com licor  
de amêndoa amarga.



## STARTERS

**Fresh Bread homemade butter, olives and extra virgin olive oil**

### SCALLOP CARPACCIO

Sliced scallops with pomegranate, hazelnuts, balsamic, chives and crispy noodles.

### CERELAC FOR GROWN UPS

LOL, just kidding, it's just a sunroot soup.

### WILDBOAR ROASTBEEF

Wildboar loin finely sliced with home made aioli, watercress and veggie crackers.

### THE FIELD

Cauliflower in three different textures, acid leaves, dehydrated chards, raisins and mint.

### TUNA NORI

Tuna tartar with japanese mayonnaise, capers, nori and wakame seaweed.

### CHEESES, SAUSAGES & BREAD

A selection of fine Portuguese cheeses, sliced Portuguese smoked chorizo served with our daily fresh homemade bread.

## FISH

### TURBOT & SAMPHIRE

Pan seared turbot fish with baby spinach, watercress, samphire and cherry tomatoes drizzled with balsamic.

### CROAKER GROUPE

Croaker fillet with a asparagus chlorophyll bread-based side, cauliflower and romanesco broccoli cous cous.

### SEA BASS

Sea bass served with beet leaves and powder, shimeji rolled in zucchini, fried yam, red wine sauce.

### INSÓLITO CODFISH JR

Fresh codfish loin, egg cooked at low temperature, chlorophyll olive oil, seared endives, mini turnip, snow peas.

### THUNNUS

Tuna loin seared and covered in sesame seeds, marinated onions, chicory, shallot confit, croutons, kimchi demi-glace.

## MEAT

### DUCK CONFIT

Slow cooked duck leg, served with mashed sweet potatoes, shimeji mushrooms, asparagus, demi-glace and orange.

### LAMB SHANK

Slow braised lamb shank served with assorted textures of celery.

### THE BABY BEEF

Suckling veal tenderloin, artichokes, beet confit, apple purée.

### TOMAHAWKO

A 100% Portuguese 750-850 grams grilled prime rib steak, served with grilled asparagus and french fries.

### PORK BELLY

Suckling pig pork belly, portobello mushroom, pickled grapes and homemade demi-glace.

### VEGETARIAN

Veggie ramen.

## DESSERTS

### GO NUTS

Pistachio sponge cake, walnuts ice cream, hazelnut foam and caramelized dry nuts.

### CHOCOLATE, CARAMEL & PORTO

Salted caramel and dark chocolate tart, sour cherry ice cream and a shot of Porto wine.

### SAFFRON

Saffron parfait, with caramelized dates, chocolate ice cream and date jam.

### MARQUISE WITH A VIEW

Chocolate marquise with caramelized nibs, chamomile gummies, olive oil powder, citrus sauce.

### BOM BOM BOM

Bonbons made of: dark chocolate with Irish coffee; milk chocolate with Madeira rum and cherry liqueur; white chocolate with bitter almond liqueur.