

—S—E—M—P—O—R—T—A



Bread, olive oil and butter selection (V) (price per guest) 6€

Homemade selection of bread, extra virgin olive oil and butter

Snacks

- Alentejo charcuterie selection 20€

Cachaço (Dona Otávia), Paia do toucinho (SEL),
Paio and Paiola (Laborela)
- Selection of aged Alentejo cheeses (V) 24€

Gouda Vaca do Campo, Serpa, Veludo Ortodoxo
- Selection of Alentejo charcuterie selection
and aged Alentejo cheeses 42€

Cachaço (Dona Otávia), Paia do toucinho (SEL),
Paio and Paiola (Laborela),
Gouda Vaca do Campo, Serpa, Veludo Ortodoxo
- Shrimp-filled Won-Ton (5 units) 11€

Shrimp-filled Won-Ton with homemade sweet chili sauce,
coriander and gingere

- Cockles tender pastry (1 unit) 6,5€

Tender pastry filled with creamy cockles
"à Bulhão Pato"
- Oxtail croquettes
and mustard (2 units)12€

Creamy oxtail croquettes with mustard
and Cognac mayonnaise
- Foie gras terrine and brioche (4 units) 18€

Cherry foie gras terrine with homemade brioche
and fleur de sel
- Vegetable samosa (2 units) (V) 6,5€

Vegetable samosa with garam masala,
mint and yogurt sauce

A P P E T I Z E R S

- Classic Caesar salad 21€

Romaine lettuce, Caesar dressing, croutons
and Parmesan cheese

ADD ONS: Grilled chicken breast 7€
Prawn (5 units) 9€ . Avocado 4€
- Warm prawn and scallop salad 25€

Warm prawn and scallop salad with mixed greens,
balsamic truffle vinaigrette and croutons
- Green asparagus (V) 16€

Green asparagus with hollandaise sauce and Parmesan cheese
- Croaker ceviche 24€

Croaker, sweet potato purée, crispy corn, purple onion,
"leche de tigre" and coriander

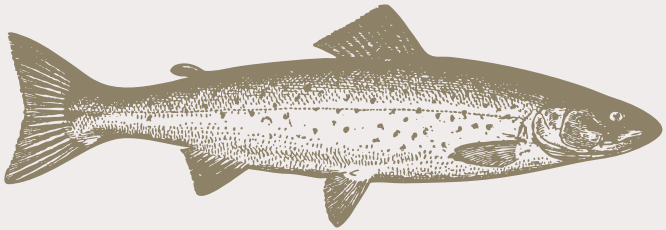
- Cured salmon with orange and radish 19€

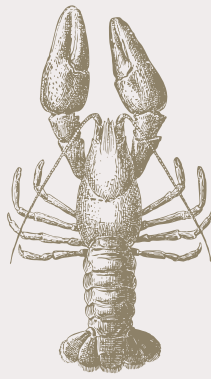
Cured salmon with orange, crème fraîche,
trout roe and chive oil
- "Arouquesa" beef tartare 22€

"Arouquesa" beef tartare with egg yolk, purple onion,
chives, capers and french fries
- Scarlet prawn bisque 29€









Scarlet prawn bisque
with tomato jam and citrus
- Vegetable ceviche(VG) 16€

Vegetable ceviche with tomato, avocado,
sweet potato purée
and plant-based "leche de tigre"





MAIN COURSES

<p>Lobster risotto 44€</p> <p>Lobster risotto with creamy lime and coriander rice</p> <p> </p>	<p>Steak aux poivre 39€</p> <p>Grilled beef tenderloin with mustard, honey, and lemon-dressed lettuce, french fries and pepper sauce</p> <p> </p>
<p>Sea bass, oyster and Champagne 42€</p> <p>Seared sea bass with oyster tartare, spinach and Champagne sauce</p> <p>  </p>	<p>Veal schnitzel and mashed potatoes 29€</p> <p>Breaded veal schnitzel with mashed potatoes, tartar sauce, and lemon</p> <p>  </p>
<p>ADD ONS:Caviar (15gr) 45€</p>	
<p>Sole meunière (2 people) 92€</p> <p>Grilled sole with lemon and caper sauce, glazed seasonal vegetables and potatoes</p> <p> </p>	<p>Lamb shoulder and oven-baked rice (2 people) 88€</p> <p>Slow-roasted lamb shoulder with baked chorizo rice and roasted garlic mayonnaise</p> <p> </p>
<p>Cod, piperade and parsley pil-pil 36€</p> <p>Seared half-cured cod with cod and parsley pil-pil sauce, eggplant piperade and Gordal olives</p> <p></p>	<p>Iberian black pork and vegetables 41€</p> <p>Grilled Iberian black pork with caramelized purple onion, garden greens and pork jus</p> <p></p>
<p>Paccheri with marinara and burrata (V) 28€</p> <p>Paccheri pasta with marinara sauce, burrata and basil</p> <p> </p>	<p>Grilled lettuce and romesco (VG) 22€</p> <p>Grilled romaine lettuce with roasted lemon vinaigrette, toasted pine nuts, and romesco sauce</p> <p> </p>
	<p>Fried rice and garden vegetables (VG) 23€</p> <p>Fried rice with tofu, peanuts, chilli, scallions, teriyaki and coriander</p> <p>   </p>

Sandwiches

<p>“Sem Porta” burger 25€</p> <p>Beef burger with homemade brioche, cheddar cheese, pickled cucumber & onion and french fries</p> <p>    </p>	<p>Prawn and pineapple 18€</p> <p>Crispy prawn pita sandwich with pineapple, cucumber and sriracha sauce and french fries</p> <p>   </p>
<p>ADD ONS: Lettuce . Tomato . Fried egg</p>	
<p>Steak sandwich and garlic and herb butter 21€</p> <p>Garlic and herb butter steak sandwich on ciabatta bread and french fries</p> <p> </p>	<p>Club Sandwich 19€</p> <p>Grilled chicken breast sandwich with tomato, lettuce, bacon, fried egg and french fries</p> <p>  </p>
<p>Bluefin tuna tataki taco (2 units) 23€</p> <p>Bluefin tuna tataki tacos with guacamole, crispy onions and coriander</p> <p>  </p>	<p>Mushroom and piperade bruschetta (VG) 17€</p> <p>Toasted sourdough bread with piperade, sautéed oyster mushrooms, and garden arugula</p> <p></p>



DESSERTS















<p>Chocolate cake 12€ Creamy chocolate cake and milk ice cream</p> <p></p> <p>Crème brûlée 10,5€ Vanilla crème brûlée</p> <p></p> <p>Raspberry mille-feuille 12,5€ Raspberry and lime mille-feuille and diplomat cream</p> <p></p>	<p>Banoffee 11€ Caramelized banana, “dulce de leche” and crumbled Pecan nut</p> <p></p> <p>Classic Basque cheesecake 11€ Classic Basque cheesecake</p> <p></p> <p>Strawberry and lemon and ginger sorbet 10€ Fresh strawberry soup and lemon and ginger sorbet</p>
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Kids

<p>Vegetable cream soup (V) 8€ Garden vegetables cream soup</p> <p>Fish fillets 21€ Croaker fillets with mashed potatoes and vegetables</p> <p></p>	<p>Grilled chicken 7€ Grilled chicken leg with french fries and lettuce</p> <p>Spaghetti Bolognese 15€ Spaghetti Bolognese with Parmesan cheese</p> <p></p>
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ALLERGENS

The Portuguese Hotel and Restaurant Association (AHRESP) provides its members with a label indicating the substances likely to provoke the most common food allergies, but that are frequently used in our gastronomy. This information is based on a list of 14 substances or foods that might cause allergies or intolerance, published by the European Commission (Annex II of the Regulation n.º 1169/2011 of the 25th of October):

 <p>Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or other hybridised strains), and products thereof</p>	 <p>Peanuts and derived products</p>	 <p>Mustard and derived products</p>
 <p>Crustaceans and derived products</p>	 <p>Soybeans and derived products</p>	 <p>Sesame seeds and derived products</p>
 <p>Eggs and derived products</p>	 <p>Milk and derived products (including lactose)</p>	 <p>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre</p>
 <p>Fish and derived products</p>	 <p>Nuts, namely, almonds, hazelnuts, walnuts, cashews, pistachio nuts among others</p>	 <p>Lupin and derived products</p>
	 <p>Celery and derived products</p>	 <p>Molluscs and derived products</p>

(V) Vegetarian . (VG) Vegan

If you suffer from any allergies or have a special diet, please let us know.
All prices are displayed in euros. Prices with VAT included at the legal rate in force.