SEMPORTA



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

Homemade selection of bread, extra virgin olive oil and butter 1

(nacks

Alentejo charcuterie selection 20€

Cachaço (Dona Otávia), Paia do toucinho (SEL), Paio and Paiola (Laborela)

Selection of aged Alentejo cheeses (∨) 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 ginger

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 (1)

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

Wild mushrooms (V) 16€

Wild mushrooms with hollandaise sauce and Parmesan cheese (i) (i)

Croaker ceviche 24€

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

Cured salmon with orange and radish $19 \in$ 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 **(a) (b)**

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"





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Lobster risotto 44€

Lobster risotto with creamy lime and coriander rice (**a**) (**b**)

Sea bass, oyster and Champagne 42€

Seared sea bass with oyster tartare, spinach and Champagne sauce

ADD ONS:Caviar (15gr) 45€

Sole meunière (2 people) 92€ Grilled sole with lemon and caper sauce, glazed seasonal vegetables and potatoes I)

Cod, piperade and parsley pil-pil 36€

Seared half-cured cod with cod and parsley pil-pil sauce, eggplant piperade and Gordal olives (*)

Paccheri with marinara and burrata (V) 28€

Paccheri pasta with marinara sauce, burrata and basil

Steak aux poivre 39€

Grilled beef tenderloin with mustard, honey, and lemon-dressed lettuce, french fries and pepper sauce (B) (A)

Veal schnitzel and mashed potatoes $29 \in$

Breaded yeal schnitzel with mashed potatoes. tartar sauce, and lemon

Lamb shoulder and oven-baked rice (2 people) 88€ Slow-roasted lamb shoulder with baked chorizo rice and roasted garlic mayonnaise (a) (a)

Iberian black pork and vegetables 41ϵ

Grilled Iberian black pork with caramelized purple onion, garden greens and pork jus

Grilled lettuce and romesco (VG) 22€

Grilled romaine lettuce with roasted lemon vinaigrette, toasted pine nuts, and romesco sauce (4) (A)

Fried rice and garden vegetables (VG) 23€

Fried rice with tofu, peanuts, chilli, scallions, teriyaki and coriander 8 8 1



"Sem Porta" burger 25€

Beef burger with homemade brioche, cheddar cheese, pickled cucumber & onion and french fries

ADD ONS: Lettuce . Tomato . Fried egg

Steak sandwich and garlic and herb butter 21€

Garlic and herb butter steak sandwich on ciabatta bread and french fries



Bluefin tuna tataki taco (2 units) 23€ Bluefin tuna tataki tacos with quacamole,

crispy onions and coriander



Prawn and pineapple 18€

Crispy prawn pita sandwich with pineapple, cucumber and sriracha sauce and french fries **8 8 8**

Club Sandwich 19€

Grilled chicken breast sandwich with tomato, lettuce, bacon, fried egg and french fries (1) (1)

Mushroom and piperade bruschetta (VG) 17€

Toasted sourdough bread with piperade, sautéed oyster mushrooms, and garden arugula





DESSERTS

Chocolate cake 12€

Creamy chocolate cake and milk ice cream () () () ()

Crème brûlée 10,5€ Vanilla crème brûlée

Raspberry mille-feuille 12,5€

Raspberry and lime mille-feuille and diplomat cream

Banoffee 11€

Caramelized banana, "dulce de leche" and crumbled Pecan nut

Classic Basque cheesecake 11€

Classic Basque cheesecake



Strawberry and lemon and ginger sorbet $10 \\in \\$ Eresh strawberry soup and lemon and ginger sorbet



Vegetable cream soup (∨) 8€

Garden vegetables cream soup

Fish fillets 21€

Croaker fillets with mashed potatoes and vegetables



Grilled chicken 17€

Grilled chicken leg with french fries and lettuce

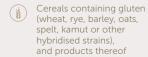
Spaghetti Bolognese 15€

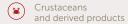
Spaghetti Bolognese with Parmesan cheese



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):





Eggs and derived products

Fish and derived products

Peanuts and derived products

Soybeans and derived products

Milk and derived products (including lactose)

Nuts, namely, almonds, hazelnuts, walnuts, cashews, pistachio nuts among others

Celery and derived products

Mustard and derived products

Sesame seeds and derived products

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre

Lupin and derived products

Molluscs and derived products

(V) Vegetarian . (VG) Vegan