

—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 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



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



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

Lobster risotto 44€

Lobster risotto with creamy lime and coriander rice



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



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



Veal schnitzel and mashed potatoes 29€

Breaded veal 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



Iberian black pork and vegetables 41€

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



Fried rice and garden vegetables (VG) 23€

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



Sandwiches

"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 guacamole, crispy onions and coriander



Prawn and pineapple 18€

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



Club Sandwich 19€

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



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€

Fresh strawberry soup and lemon and ginger sorbet

Kids

Vegetable cream soup (V) 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):



Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or other hybridised strains), and products thereof



Crustaceans and derived products



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

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.