



Couvert

Madeira's Bolo do Caco (Madeira's typical bread) in garlic butter, with flavoured olives and Chef's vinegary olive oil

3,20€

Starters

Codfish pataniscas

traditional codfish cakes

6,30€

Marinated lamprey

lima river lamprey fish in vinegary onion

9,90€

Octopus salad

traditional octopus salad in harmony with green sauce

5,90€

Minho



Sea

Carvalheira 's Codfish

traditional recipe where the grilled codfish is garnished with potatoes, peppers, onions and boiled egg.
(1 - 2 people)

18,10€ - 34,70€

Mountain

Chicken rice "pica no chão"

traditional recipe of loose rice with field rooster and chicken 's vinegary blood.
(2 people)

36,90€

Minho



Couvert 3,20€
Madeira's Bolo do Caco (Madeira's typical bread) in garlic butter,
with flavoured olives and Chef's vinegary olive oil

Starters

Madeira's Tomato Soup 3,60€
typical recipe where tomato soup is enriched
with poached egg

Marinated Swordfish 5,90€
in toasted bread with olive oil

"Tripas à moda do Porto" 5,30€
typical recipe, with tripe and white beans

Porto and Madeira Island



Sea

Swordfish fillet with island's banana 15,90€
sautéed swordfish fillet, garnished with banana
and passion fruit syrup
(1 person)

Mountain

"Francesinha éLeBê" 12,90€
the best snack in the world, garnished with fillet steak,
sausage, fresh chorizo, cheese, ham, egg and chef's sauce.
(1 person)

"Tripas à moda do Porto" 13,90€ - 24,90€
typical recipe, with tripe and white
beans garnished with rice
(1 - 2 people)

Porto and Madeira Island



Couvert 3,20€
Madeira's Bolo do Caco (Madeira's typical bread) in garlic butter,
with flavoured olives and Chef's vinegary olive oil

Starters

Selection of regional sausages and cheeses 16,70€
selection of sausages and cheeses from the region
(2 people)

Black Pork "Alhada" 7,40€
black pork feather grilled and flavored
with garlic vinaigrette

Ribatejo's torricado 6,90€
codfish slices on Ribatejo toasted bread with onion and tomato

Alentejo and Ribatejo



Sea

Codfish "Açorda" in regional bread

typical recipe inside a regional bread
and accompanied by prawns
(1 person)

15,80€

Mountain

Wild boar Chanfana

typical dish where the wild boar is accompanied
with autumn chestnuts
(1 -2 people)

16,80€ - 34,10€

Alentejo and Ribatejo



Couvert 3,20€
Madeira's Bolo do Caco (Madeira's typical bread) in garlic butter,
with flavoured olives and Chef's vinegary olive oil

Starters

Three cheese fondue 6,40€
three cheeses on white bread

"Almofada de enchidos" 7,90€
crunchy sausage roll sweetened with caramelized apple

Crunchy sphere of codfish risotto 6,40€
garnished with Serra cheese ice cream

Prawn casserole 19,40€
giant prawn sautéed in olive oil, garlic and the Chef's spicy
(2 people)

éLeBê salad 8,90€
garnished with lettuce and arugula, cherry tomato, cheese,
walnuts, pineapple, smoked salmon and drizzled with Port vinaigrette

Our Cuisine



Sea

Codfish and prawn risotto 16,90€
codfish risotto flavored in prawn sauce and turnip greens

Baby octopus in Serra´s olive oil 18,90€
confit of baby octopus with sweet potato puree and caramelized onion

Tagliatelle and Tigre 28,90€
tiger prawn garnished with basil flavored tagliatelle

Mountain

Grandmother´s casserole steak 18,90€
beef sirloin steak sweetened by grandmother´s secret,
enriched by mountain ham

“Travesseiro de Lombo de Boi” 38,90€
flamed beef tenderloin, wrapped in puff pastry
and served at the moment
(2 people)

Our Cuisine



Vegetarian

Vegetarian Lasagna 14,70€
Chef's suggestion involving vegetables, fresh mushrooms and pasta

Mushroom Risotto 15,40€
risotto garnished with fresh mushrooms

Children's Menu

Fillet steak 9,90€
Small fillet steak with french fries and oven rice



Desserts

Chef's traditional rabanada typical Christmas sweet enriched by almond vanilla ice cream	4,90€
Chocolate mousse in a wafer's cup where everything is to savour	4,90€
Apple "Mandarim" cooked to baked made in the garnished with chef's ice cream and almonds crumble	6,40€
"Sericaia" desert typical egg from Alentejo	4,90€
Abade de priscos pudding typical recipe of the best egg pudding served with lemon liqueur	5,30€
Romeu and Julieta of the Chef the best combination of buttery cheese and the Chef's homemade jam	5,30€
Bombom the moment when a quality port has the perfect company	9,70€
Trilogy of season fruits carefully laminated and decorated	5,90€
Mango carefully laminated and decorated	4,30€
Pineapple carefully laminated and decorated	4,10€

VAT included