

Sopas & Saladas

CALDO VERDE 8.

Portuguese soup, potatoes, chouriço, green cabbage, olive oil

GAZPACHO COM QUEIJO DE CABRA 13.

Gaspacho with goat cheese balls

SALADA DE ESPARAGOS 16.

*Asparagus, serrano, roasted almonds,
São Jorge cheese salad*

SALADA DE COUVE GALEGA CRUA 14.

Kale salad with citrus vinaigrette



Petiscos

PASTEIS DE BACALHAU 8.

Cod croquettes & herbs aioli

FILETES DE SARDINHA GRELHADOS 11.

Grilled sardine fillets, olive bread croutons

JAQUINZINHOS 12.

Fried smelts & piri-iri aioli

CAMARÕES AO ALHO 14.

Shrimps with garlic butter & lemon

LULAS GRELHADAS 15.

Grilled calamari, squid ink puree and chouriço crumble

BUZIOS GRATINADOS 16.

Whelks from Îles-de-la-Madeleine « au gratin » with garlic

POLVO GRELHADO 20.

Grilled octopus, legumes salad and red peppers coulis

VIEIRAS SALTEADAS 18.

Seared scallops, peppers chutney & chips of Serrano

MORCELA GRELHADA COM ANANAS 16.

Homemade black pudding, grilled pineapple and tomato jam

COSTELA CURTA ESTUFADA 16.

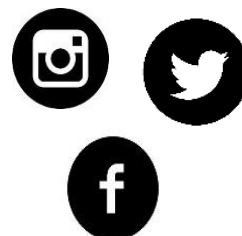
Braised short rib, match fries, arugula & red wine sauce



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A lota

CALDEIRADA À NAZARENA 37.

Portuguese bouillabaisse

BACALHAU COM NATAS 38.

*“Mille-feuilles” of salted cod confit with olive oil, cream, onions
with the purchase of this dish, \$1 will be given to Operation Enfant Soleil*



ARROZ DE MARISCO 40.

Creamy rice with seafood and a lobster tail from Îles-de-la-Madeleine

DUO DE BACALHAU 42.

Duo of cod: black cod from Alaska and salted cod confit with olive oil

PARRILAHADA PARA 2 PESSOAS 90.

Grilled seafood for 2 people: octopus, calamari, scallops, shrimps and half tail of lobster from Îles-de-la-Madeleine

O talho

FRANGUINHO À ALENTEJANA 32.

Cornish hen stuffed with Corinth grapes, clams and fresh coriander

BIFE À PORTUGUESA 38.

Portuguese-style beef sirloin, chourico sauce with egg confit in olive oil

NACO DE CARNE COM OSSO CURTO PRIX DU MARCHÉ.

Tomahawk: Grilled beef AAA angus rib

COSTELA DE BORREGO GRELHADA 45.

Lamb chops from Quebec with seasonal garnish

FILET MIGNON ANGUS AAA 45.

Mashed potatoes, green beans and chimichurri sauce

O vegetariano

LEGUMES GRELHADOS 15.

Grilled vegetables

ESPARAGOS À VAPOR OU GRELHADOS 13.

Steamed or grilled asparagus

COGUMELOS SALTEADOS 12.

Seared mushrooms

ARROZ VEGETARIANO 25.

Vegetarian rice with vegetables

From Lisbon to Montreal, via the Iles-de-la-Madeleine, I invite you on a gourmet journey that takes you back to my roots: the ones where I'm from, the ones where I am... With the earth, with the sea and love of gastronomy.

Menu created by chef **HELENA LOUREIRO**