



MENU

TO START

Bread, honeycomb butter, marinated galician olives²

SOUPS

Cream of vegetable soup

Garden vegetable soup $\bigvee^{\bullet} (\mathfrak{g})_1$

Ripe tomato gazpacho
Toasted bread, Douro olive oil DOC ♥ 1,2

SALADS

Green salad with lemon vinaigrette $\mathbf{V}_{1.2}$ Seasonal leaf salad

Beef heart tomato and tuna ventresca
Beef heart tomato, tuna ventresca and red onion

Do olival Peppers, local olives, marinated goat cheese, cucumber, tomato $\bigvee^{1,2}$

Octopus

Peppers and red onion traditional salad (**)

TO SNACK

Charcuterie board Selection of local cured meats ²

Mixed of cheese and charcuterie board Selection of portuguse cheese and cured meats ²

Cheese board Selection of portuguse cheeses²

Green peas with chorizo and eggs Stewed peas with chorizo ^{2,3}

Petinga fried fish Sweet and sour onion sauce with saffron³

Garlic shrimp
With garlic and chili olive oil 2.3

Tiago's codfish fritters Roasted red pepper mayo

Our canned fish Your choice of one of our traditional tinned fish with toasted bread, olive tapenade and green salad ¹ ²

Sausage rolled in cabbage With francesinha sauce





IOSPER GRILL

Octant burger

Brioche bun, caramelized onions, cheddar, fried onions, and À Terra sauce

Roasted leek

Romesco sauce, red wine marinated cheese $\bigvee_{1,2}$

Country chicken salad

Romaine lettuce, confit tomato, chicken breast, island cheese, yogurt dressing 2,3

Morcela sausage and apple from Armamar Roasted

Cod with cornbread

Baked cod with a crust of cornbread and olives, smashed potatoes drizzled with smoked rosemary olive oil³

Grilled octopus

Selection of grilled vegetables 3

Frango da Guia

Chicken piri-piri sauce and potato chips

Veal chop

Fries, mushroom sauce 🐠 3

Sirloin sandwich

Served in bolo do caco (Madeira flatbread), ham, cheese and fries

ON A BUN

Octant veggie burger Brioche bun, caramelized onions, cheddar, fried onions, and ÀTerra sauce 🦞

Goatling francesinha Roasted goatling, cured meats, flamengo cheese, ham, egg, and fries

MAINS

Crispy hake Tomato rice with fried fish

Salt crusted seabream

Butter and thyme sauce 🅙

Minhota rojões Confit pork with potatoes^{2,3}

Migas and Bísaro pork cheeks Bread cooked with garlic and confit pork cheeks in Port wine reduction

Portobelo mushroom

Caramelised onion sauce with goat cheese 🛂 1,2

Chorizo and beans

Roasted peppers, veggie chorizo and sauce $lambda_{1,2}$



ÀTERRA

PIZZAS

Margherita

Tomato sauce and mozzarella V_1

Do Mar

Anchovies, red onion

Do campo

Watercress, parmesan, ham

Raiva

Pepperoni, fried onion

Vanessa special Ham. artichokes

Pork cheek

Calzone with pork cheek and caramalized onion in Port wine reduction sauce

Campestre

Mushrooms, duxelle, truffle oil

4 Cheeses

Slection of regional cheese 🗸

SIDES

Basmati rice 💙 🏵

Tomato rice ♥ ③

Selection of grilled vegetables 🗸 🕃

Smashed potatoes 🗸 🕲

Potato chips 🗸

French fries 🗸

À Terra salad 💆 🕚

DESSERTS

Tiramisu

Traditional melindre, Port wine 🦞

Chocolate mousse

Chocolate, crunchy Douro almonds 🗸 🏵

Almond tart

Douro orange jam 🗸

Crème brûlée

Lemon, cinnamon, hazelnut milk 💜 鎀

Sliced fruit

Selection of seasonal fruits 💜 🕸

- 1- Vegan option available
- ² Gluten-free option available
- ³ Lactose-free option available
- 🕑 Lactose-free
- Gluten-free
- Vegan
- 🗸 Vegetarian