



À TERRA



MENU

TO START


Bread, honeycomb butter, marinated olives ² 4 galician

SOUPS

Cream of vegetable soup


Garden vegetable soup  ¹

Ripe tomato gazpacho

Toasted bread, Douro olive oil DOC ^{1,2}

SALADS


Green salad with lemon vinaigrette

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 ^{1,2}

Octopus

Peppers and red onion traditional salad  

Country chicken salad

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

TO SNACK

Charcuterie board

Selection of local cured meats ²

Mixed of cheese and charcuterie board

Selection of portuguese cheese and cured meats ²

Cheese board

Selection of portuguese cheeses ²

Petinga fried fish

Sweet and sour onion sauce with saffron ³

Garlic shrimp

With garlic and chili olive oil ^{2,3}


Morcela sausage and apple Armamar

Roasted

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 ²

No dish, food product, or beverage can be charged if not requested by the customer or if it is rendered unusable by them.

Prices are in Euros and VAT included. Some of the ingredients may contain allergens, please request your waiter for additional information. Fish and meat from local sources / suppliers. Sustainably certified fish. Complaints book is available.



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À TERRA

MENU

MAINS

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

Minhota style 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}

Roasted leek

Romesco sauce, red wine marinated cheese 🌱^{1,2}

ON A BUN

Octant burger

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

Octant veggie burger

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

Goatling francesinha

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

Sirloin sandwich

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

