



MENU

COUVERT

Homemade bread and olive tapenade

SOUPS AND SALADS

Creamy market vegetablessoup

Beet Soup with St. Eufemia Ham Cream cheese and croutons

Green salad and lemon vinaigrette Seasonal greens

Aveiro Cod Tongue Salad with Douro Oranges Roasted Potato, Onion and egg

Greek salad

Tomato, Negrinha do Freixo Olives, Feta cheese, peppers, cucumber, red onion and parsley vinaigrette

OUR PLATTERS

The 3 little pigs

Acorn fed iberian ham, Bisaro ham, D. Otília smoked ham

Local cheeses

Selection of 3 varieties with dried fruits, red Pepper jam and grape and moscatel jam

Cheese and ham platter

ON A BUN

Octant Douro Burger

 $160 gr\ beef\ paddy,\ brioche\ bun,\ caramelized\ onion\ with\ port\ wine,\ cheddar,\ bacon\ and\ BBQ\ sauce$

Steak sandwich

Tenderloin steak on Bolo do caco, Serra da Estrela cheese, and chips

Goatling Francesinha

Woodfire oven roasted goatling, sausage, cheese, ham and French fries

VEGETARIANS

Grilled leeks

With romesco sauce and ewes milk cured cheese

Daniel's Mushroom Pearl Barley

Mushrooms, Pearl Barley and Parsley from Our Garden

Roasted Hokkaido Pumpkin

Burrata, Basil Pesto"

Zucchini Slices

Persimmon, Walnuts, Olive Tapenade

Prices are in Euros and VAT included, some of the ingredients may contain allergens, please request your waiter for additional information. Complaints book is available.





TO SHARE

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 $Selection\ of\ traditional\ preserves\ with\ green\ salad\ and\ to ast$

Tia Maria' croquettes

Homemade beef croquettes with honey and mustard sauce

Portuguese-style Wild Boar

French Fries, Wild Boar Loin, Bell Pepper and Onion

Garlic Shrimps portuguese style

Garlic and Herbs

Pheasant Escabeche with Green Lentils

MAINS

Iberian Pork cheeks With celery and sweet potato

Arouquesa beef rump 300gr, crisps and mixed salad

Roasted Cod Loin with tomato rice

Roasted Octopus with Potato Crumbs Roasted Onions and Peppers

Confit Duck Leg Apple Purée, Grilled Lettuce 1 pax

1 pax 2 pax

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Homemade dough, fine and crispy, prepared with 00 flour and a 24hrs

Margherita

Tomato and mozzarella

Arda

Tomato, mozzarella, Pepperoni, fried onion

Beetroot

Beetroot purée and pears

Daniel' mushrooms

Tomato, fresh and cured mozzarella and shitake mushrooms

Salmon and Philadelphia cream

Tomato sauce and cucumber

Cured ham, Courgette and parmesan Tomato, mozzarella, cured ham, courgette and parmesan

Portuguese

Tomato, mozzarella, anchovies, peppers, onions and olives

DESSERTS

Homemade chocolate mousse

Traditional Sponge cake

Assorted fruit platter

Cheese, Pumpkin, and Orange Tart

À Terra egg pudding

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