

Couvert	4,90
Cesto de pão / Bread	1,90

ENTRADAS FRIAS/ COLD STARTERS

Queijo de Ovelha Curado / Alentejo Sheep Cheese	6,20
Queijo de Ovelha Amanteigado com Compota Caseira Creamy Sheep's Cheese with Homemade Jam	7,50
Paio de Porco Preto / Black Pork Paio	7,00
Presunto Ibérico de Porco Preto / Black Pork Smoked Ham	14,50
Tábua Alentejana / Alentejo Mix Board	19,00

ENTRADAS QUENTES/ WARM STARTERS

Creme de Legumes / Vegetable Soup	3,00
Codorniz na Frigideira/ Pan-Seared Quail	8,50
Peixinhos da horta / Vegetable Tempura	7,50
Cogumelos Salteados e Ovo Escalfado / Sautéed Mushrooms with Poached Egg	7,50
Tomatada à Nã T'acho / Nã T'acho-Style Tomato Stew	7,50
Gambas ao Alho / Garlic Sautéed Prawns	9,90

VEGETARIANO / VEGETARIAN

Risotto de cogumelos / Mushroom risotto	15,50
Estaladiço de Legumes com Arroz Selvagem / Vegetables puff with Wild Rice	14,00

PEIXE / FISH

Peixe do dia na grelha com legumes/ Grilled Fish with Vegetables	16,00
Broa de bacalhau com grelos/ Cornbread Stuffed with Codfish and Turnip Greens	16,50
Corvina na Pedra de Sal / Meagre on a Himalayan Salt Stone	17,50
Bacalhau com Batata Doce Grelhada e Verdes	24,50
Salt Cod with Grilled Sweet Potato and Seasonal Greens	

CARNE / MEAT

Salada de Frango com Molho de Iogurte / Chicken Salad with Yogurt Dressing	14,90
Porco Preto na Grelha com Migas de Espargos (corte variável)	16,90
Grilled Black Pork with Asparagus Migas (variable cut)	
Lombinho de Porco com Camarão/ Pork Tenderloin with Shrimp	17,00
Bochecha de Vitela com Puré de Batata Trufada	19,50
Slow-Braised Veal Cheek with Truffled Potato Purée	
Bife à Nã T'acho / Nã T'acho's Steak	17,50
Bife na Pedra / Hot Stone Steak	18,00

CARNE MATURADA / DRY-AGED MEAT CUTS

Seleção de cortes de carne marmoreada, tenra e saborosa (**mediante disponibilidade**)

Selection of Tender, Marbled and Flavourful Meat Cuts (**subject to availability**)

Hamburguer de Novilho / Veal Burger	16,90
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Novilho / Beef cuts:

Pojadouro / Beef Steak Pojadouro	19,50
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Vazia / Sirloin Steak	26,90
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Entrecôte / Entrecôte	80€/kg
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T´Bone / T-Bone Steak	70€/kg
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Costeletão / Ribeye on the Bone	75€/kg
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Porco Preto / Black Pork:

Cachaço / Neck Steak (Pork Collar)	18,90
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Inlui 2 acompanhamentos

Novilho: Carne de Raça Angus - Produção local.

Porco Preto: Porco criado no montado de azinheiras e sobreiros.

Maturada no nosso armário no mínimo 15 dias (pode chegar aos 30 dias).

Includes 2 side dishes

Angus Beef : Locally produced Angus beef, known for its tenderness and rich flavour.

Iberian Pork : Free-range Iberian pork, raised in oak and cork forests, developing its distinctive flavour.

Dry-aged in our chamber for a minimum of 15 days, and up to 30 days.

ACOMPANHAMENTOS/ (SIDE DISHES)

Arroz/ Rice	2,50
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Batata frita/ French Fries	3,00
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Ovo estrelado/ Fried Egg	2,00
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Salada mista/ Tomato and Lettuce Salad	5,50
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Migas de espargos/ Asparagus Migas	4,50
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Legumes Assados / Roasted Vegetables	
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Cortes Maturados da Tábua / Dry-Aged Cuts on the Board



Bife à Nã T'acho / Nã T'acho's Steak



Porco Preto na grelha com migas de espargos (corte variável)
Grilled black pork with asparagus migas (variable cut)

SOBREMESA / DESSERT

Maça ou Laranja / Apple or Orange	3,00
Fruta da Época / Seasonal Fruit	S/C
Afogatto	3,50
Leite creme queimado / Custard milk	4,50
Mousse de chocolate / Chocolate mousse	4,50
Pimenta rosa / Azeite extra virgem e flor de sal / Menta	
Pink pepper / Extra virgin olive oil and sea salt flower / Mint	
Cheesecake	4,50
Frutos vermelhos / Caramelo salgado / Lemon Curd	
Red fruits / Salt caramel / Lemon Curd	
Pavlova com gelado de nata / Pavlova with Ice Cream	5,50
Frutos vermelhos / Caramelo salgado / Lemon Curd	
Red fruits / Salt caramel / Lemon Curd	
Mel e Noz / Typical Alentejo dessert with honey and walnut	5,50
Sericaia / Typical Alentejo cake with eggs, milk and sugar	4,30
Com Ameixa D'Elvas DOP / with Elvas Plum PDO	6,10
Com Gelado de Ameixa D'Elvas / With Elvas plums ice cream	5,80
Tarte de Amêndoa com Gelado / Almond Tart with Ice Cream	5,90
Fidalgo / Conventual Alentejo Dessert with layers of sweet egg yolk	6,50

GELADOS / ICECREAM

Picolés artesanais/ Artisan picolé	3,50
Gelado italiano Grom /Italian ice cream	4,90
Ben & Jerry´s	4,90