



Couvert

(P/pax) Selection of Bread and Homemade Butters* 2,5 / ``Giants`` Olives 1,5

Starters To Taste & Share...

Chicken Spring Rolls with Sweet Chili Sauce (s)	9,9
Suckling Pig Croquettes with Garlic and Peppers Mayonnaise (s)	9,9
Mini Buffalo Mozzarella, Tomato Slices and Balsamic Sauce *(v)	10,5
Smoked Salmon Taco, Avocado Cream and Homemade Pickles*	10,5
Beef and Spicy ``Keftas``, Mini Wheat Tortilla, Yogurt Sauce *(s)	10,5
``Dip the Bread`` Shrimps*(s)	12,9
Cheese Selection with Homemade Jam*(v)	10,5
Roasted Tomato and Carrot Soup with Quail Egg (gf,v)	5
Creamy Lentils Soup with Coconut (gf,vg)	5
``To share`` - Italian Antipasti (2pax)*	16,9
Selection of Smoked Meats, Cheese, Grissinis and Olives.	
To Taste & Share - Chef Selection of 4 Starters	18,5
Chicken Spring Rolls, Suckling Pig Croquettes, Mini Buffalla 'Mozzarella'; ``Dip the Bread`` Shrimps.	

Pastas / Risotto

Mushrooms Risotto and Parmesan Cheese (v,gf)	15,5
Sweet Pear ``Fagottinis``, Cheese Sauce and Crispy Pepperoni (s)	18,9
Seitan and Pumpkin Raviolacci in Tomato Sauce and Seeds (v)	18
``Potato Gnocchi``, Burrata, Smoked Ham and Almond Pesto	18,9
``Fake`` Shrimp Lasagna with Spinach, Chili and Vegetables	20

Salads Fresh from the Market

Cheese Salad, Honey, Hazelnuts, Orange and Grilled Carrots*(v)	14,5
Colored Quinoa Salad, Grilled Chicken and Greek Yoghurt Sauce*	15,5


Burger ...

Market Beef Burger 180g*	15,9
Purple Onion Confit, Cheddar Cheese, Pancetta	
Served with ``Market`` French Fries and Garlic Mayo	
* Possibility to make Double + 7 €	

The Market Suggests...

The Chef's Creation (Tradition, Art and Flavor)	26
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By Jospoer® - Passion for Grilling

Iberian Pork Ribs 350g B.B.Q.*	15,9
Chicken ``Piripiri`` Thighs (No Bone) 200 g*(s)	14,9
Iberian Lamb Tenderloin 200 g* 	22,9
Duck Magret (Bio) B.B.Q. 300 g*	24,9
Tenderloin Fillet Steak 200 g*	25,5
The most noble and tender of cuts with a balanced flavor and a perfect texture without any fat.	
Chateaubriand Steak 400 g*	50
Traditional cut that represents the noble part of the tenderloin, it has an elegant and delicate flavor.	

Chef at the Butcher

To Share Three Sides and Three Sauces Included

	Weight	Price per kilo
Tomahawk Steak A chosen by lovers of the art of grilling. A very tasty cut with bone, marbled, juicy, tender with a rich and intense flavor.	1 Kg to 1,5 Kg *€
Ribeye Steak Slightly marbled cut, with a section of fat that gives it an intense flavor and a soft texture	600 g to 900 g *€
T-Bone Steak Two experiences in one cut, sirloin and tenderloin separated by a T-shaped bone. Very balanced cut of flavor and texture.	800 g to 1 Kg *€
Tataki Steak (Sirloin) Tataki is a traditional Japanese technique for preparing meat. Special sirloin Cut with a flavor and texture characteristic of a fat-free cut.	600 g to 850 g *€
``Wagyu Rump Steak`` This meat is well marbled, extremely tender and has a rich flavor, which can only be found in Wagyu.	500 g to 600 g *€

Sauces

Pepper (sss/gf) / Mushrooms (gf) / Mint (gf/s) / B.B.Q (gf) / Garlic and Herbs Butter (gf)
2 €

Coast to Coast - From The Sea

Fresh Cod Fish with Olives Crust and Mashed Potatoes*	21,5
Tuna Loin with Lime Risotto and Grilled Asparagus (gf)	24,5
Slow cooked Roasted Octopus with Sweet Potatoes Textures (gf)	24,5
Salmon Loin with Sweet Chili Sauce and Vegetables Bulgur (s)	21,5
Grilled Tiger Prawns * ``Jospoer Oven`` (gf,s)	31,5
*Served With Basmati Rice and 'Pica-Pau' Sauce	

On The Side!

Mashed Spinach (v)	4,8
``Market`` French Fries Potatoes (gf,vg)	4,2
Market Fresh Salad (gf,vg)	4,5
Creamy Mashed Potatoes (gf,v)	4,5
Purple Sweet Potato Puree (gf,v)	4,5
Grilled Vegetables with Oregano (gf,v)	5
Lemon Basmati Rice (gf,v)	4
Sauteed Mushrooms Mix (vg/gf)	4,8

How do you like your meat?

Rare	Reddish inside and pink outside	52° - 55°
Medium Rare	Reddish inside and more color outside	55° - 60°
Medium	Pink inside and about 2/3 grilled	60° - 65°
Medium Well	Practically grilled, but moist	65° - 71°
Well done	Fully grilled and dry inside	over 71°

s, ss, sss - Spicy v - Vegetarian vg - Vegan gf - Gluten free * - Possibility Gluten Free

If you have any kind of product allergies, please inform our team.
No Course, food or drink, including couvert, may be charged, if not requested by the customer or if unutilized.
VAT included-Prices in Euros. In this establishment there is a complaints book

Chefe - Márcio Silva



-All our meats are served sliced € Daily price posted on a dedicated board for consultation at the reception and next to the scale