Acompanhamentos / Side Dishes

Arroz Branco *Steamed White Rice*	**2,5 €**
Batata Cozida / a Murro *Boiled or Smashed Potatoes*	**2,5 €**
Batata Frita *French Fries*	**3,5 €**
Legumes Salteados *Sautéed Seasonal Vegetables*	**4 €**
Arroz de Tomate / Legumes / Grelos *Tomato Rice / Vegetable Rice / Turnip Greens Rice*	**6 €**
Açorda de Camarão / Ovas *Traditional Portuguese Bread Stew with Shrimp / Fish Roe*	**11 €**

Saladas / Salads

Salada Mista / Mixed Salad *Alface, Tomate, Cebola e Pimentos* *Lettuce, Tomato, Onion and Bell Peppers*	**5 €**
Salada Vegetariana / Vegetarian Salad *Alface, Tomate, Cogumelos, Abóbora, Abacate e Croutons* *Lettuce, Tomato, Mushrooms, Pumpkin, Avocado and Croutons*	**12 €**
Salada Tropical / Tropical Salad *Alface, Tomate, Manga, Abacaxi, Frutos secos, Camarão* *Lettuce, Tomato, Mango, Pineapple, Nuts, Shrimp*	**14 €**
Salada de Salmão e Abacate / Salmon and Avocado Salad *Alface, Queijo feta, Frutos secos, Salmão, Abacate, Molho de iogurte* *Lettuce, Feta Cheese, Nuts, Salmon, Avocado, Yogurt Dressing*	**17 €**

Menu Infantil / Kids' Menu

Hambúrguer de Peixe *Fish Burger*	**11 €**
Prego no Prato *Portuguese Beef Steak Sandwich (served on a plate)*	**13 €**

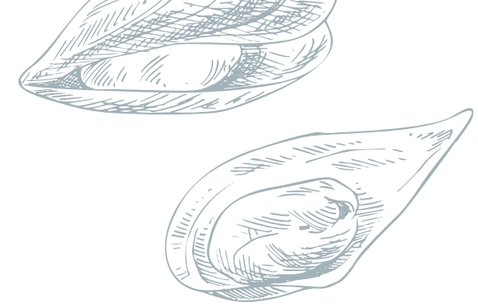
Sobremesas / Desserts

Rabanada *Portuguese-Style French Toast*	**4,5 €**
Leite Creme *Portuguese Crème Brûlée*	**4,5 €**
Mousse de Chocolate *Chocolate Mousse*	**5 €**
Cheesecake de Frutos Vermelhos *Red Berry Cheesecake*	**6 €**
Cheesecake Basco *Basque Cheesecake*	**7 €**
Fondant de Chocolate *Chocolate Lava Cake*	**7 €**
Fondant de Caramelo *Caramel Lava Cake*	**8 €**
Natas do Céu c/ ovos moles *Traditional Portuguese Cream Dessert with Sweet Egg Cream*	**8 €**
Laranja | Maçã *Orange or Apple*	**2,5 €**
Manga | Melão | Abacaxi *Mango or Melon or Pineapple*	**4 €**

Gelados / Ice Cream

	1 Bola / Scoop	2 Bola / Scoop
Baunilha / Chocolate / Morango / Limão *Vanilla / Chocolate / Strawberry / Lemon*	**3,2 €**	**5,5 €**
Tangerina / Maracujá / Frutos Vermelhos / Ricota e Figo *Mandarin / Passion Fruit / Mixed Berries / Ricotta & Fig*	**3,7 €**	**6,5 €**

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POPA

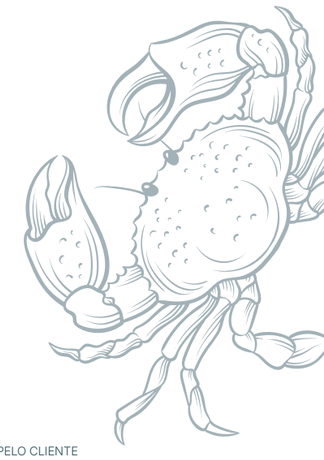
RESTAURANTE

MENU

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NENHUM PRATO, PRODUTO ALIMENTAR OU BEBIDA, INCLUINDO O COUVERT, PODE SER COBRADO SE NÃO FOR SOLICITADO PELO CLIENTE OU POR ESTE FOR INUTILIZADO. • NO DISH, FOOD ITEM OR BEVERAGE, INCLUDING THE COUVERT, MAY BE CHARGED UNLESS IT HAS BEEN REQUESTED BY THE CUSTOMER OR CONSUMED BY THEM.

Couvert

Pão *Bread*	2,5 €
Azeitonas *Olives*	2 €
Manteiga *Butter*	2 €
Cenoura Algarvia *Algarvian Carrots*	2 €

Sopas / Soups

Sopa de Legumes *Vegetable Soup*	3,5 €
Sopa de Peixe *Fish Soup*	6 €

Entradas / Starters

Pataniscas *Traditional Portuguese Salt Cod Fritters*	2,2 €
Pimentos Padron *Blistered Padrón Peppers*	6 €
Petinga *Lightly Fried Baby Sardines*	8 €
Canapé de Alheira com Grelos *Canapé with Traditional Portuguese Smoked Sausage and Turnip Greens*	8 €
Lulas Salteadas *Sautéed Squid*	9 €
Ovos Rotos *Crispy Fries with Broken Eggs and Ham*	9 €
Crepes Harumaki (camarão)(4 un.) *Crispy Shrimp Spring Rolls (4 pcs.)*	10 €
Polvo em Molho Verde *Octopus with Green Herb Sauce*	11 €
Choco Frito *Crispy Fried Cuttlefish*	11 €
Gambas ao Alho *Garlic Butter Shrimp*	16 €
Tártaro de Salmão e Atum *Salmon and Tuna Tartare*	16 €
Amêijoas à Bulhão Pato *Portuguese Clams in Garlic, Olive Oil, White Wine and Coriander*	23 €

Marisco / Seafood

Ostras *Fresh Oysters*	35 €/Kg
Vieiras *Fresh Scallops*	50 €/Kg
Sapateira *Brown Crab*	55 €/Kg
Gambas ao Natural *Chilled Boiled Shrimp*	60 €/Kg
Camarão Tigre *Grilled Tiger Prawns*	95 €/Kg
Lavagante *Fresh European Lobster*	95 €/Kg

Vegetariano / Vegetarian

Feijoada de Legumes *Vegetable Bean Stew*	14 €
Pasta de Legumes *Vegetable Pasta*	16 €

Ao Momento / Freshly Prepared

	1 Pax	2 Pax
Arroz de Tamboril *Monkfish Rice*	21 €	38 €
Arroz de Marisco *Traditional Portuguese Seafood Rice*	21 €	36 €
Paella do Mar *Spanish-Style Seafood Paella*		42 €

Pratos / Main Courses

Bife de Atum / Grilled Tuna Steak *Bife de Atum grelhado c/ Batata a murro e Legumes salteados* *Grilled tuna steak served with smashed potatoes and sautéed vegetables.*	21 €
Lulas Grelhadas / Grilled squid *Lulas grelhadas com Batata a murro e Legumes* *Grilled squid with smashed potatoes and vegetables.*	19 €
Tranche de Salmão / Sesame-Crusted Grilled Salmon *Salmão grelhado em crosta de sementes de sésamo c/ Batata a murro e Legumes salteados* *Grilled salmon with a sesame seed crust, served with smashed potatoes and sautéed vegetables.*	21 €
Filetes de Polvo / Crispy Octopus Fillets *Filetes de Polvo c/ arroz do mesmo* *Crispy octopus fillets served with traditional octopus rice.*	26 €
Polvo Assado no Forno / Oven-Roasted Octopus *Polvo assado no forno c/ Fondant de batata doce* *Oven-roasted octopus served with sweet potato fondant.*	26 €
Polvo à Lagareiro / Chargrilled Octopus "Lagareiro Style" Polvo na Brasa c/ Batata a murro, cebola, pimento e ovo Chargrilled octopus served with smashed potatoes, onion, bell pepper and egg.	26 €
Bacalhau à Lagareiro / Chargrilled Salt Cod "Lagareiro Style" Bacalhau na Brasa c/ Batata a murro, cebola, pimento e ovo Chargrilled salt cod served with smashed potatoes, onion, bell pepper and egg.	25 €
Bacalhau Confitado / Confit Salt Cod Loin Lombo de Bacalhau confitado c/ migas de grelos Slow-cooked salt cod loin served with traditional turnip greens migas.	26 €
Linguado à la Meunière / Sole Meunière *Linguado frito em manteiga e limão c/ Batata a murro e Legumes salteados* *Pan-fried sole in butter and lemon sauce, served with smashed potatoes and sautéed vegetables.*	60 € /kg
Bife à Cervejeiro / Grilled Sirloin Steak with Beer Sauce *Bife de Lombo grelhado c/ Batata frita, legumes e molho cervejeiro* *Grilled sirloin steak served with French fries, vegetables and a traditional beer sauce.*	23 €
Entrecôte / Grilled Entrecôte Steak *Entrecôte grelhado c/ risotto de cogumelos* *Grilled entrecôte served with mushroom risotto.*	24 €
Naco com Castanhas no Forno / Oven-Roasted Pork with Chestnuts *Naco assado no forno com castanhas, molho de vinho do Porto, batata frita e legumes* *Oven-roasted pork with chestnuts, Port wine sauce, French fries and vegetables.*	24 €
Bife Wellington / Beef Wellington *Bife Wellington c/ batata frita e legumes* *Beef Wellington served with French fries and vegetables.*	28 €

Peixe na Brasa / Chargrilled Fish

Salmão *Grilled Salmon*	16 €
Dourada *Chargrilled Gilthead Sea Bream*	48 €/Kg
Robalo *Chargrilled European Sea Bass*	48 €/Kg
Rodovalho *Chargrilled Turbot*	48 €/Kg
Robalo ao Sal *Sea Bass Baked in Salt*	48 €/Kg
Linguado *Chargrilled Sole*	55 €/Kg
Peixe-Galo (frito) *Fried John Dory*	58 €/Kg

Carne na Brasa / Chargrilled Meat

	2 Pax
Costeletão de Novilho *Chargrilled Beef Rib Steak*	58 €

Vinhos do Porto / *Port Wines*

	GARRAFA 75 CL BOTTLE	COPO GLASS
Valriz Branco Seco	32 €	6 €
Valriz Branco	32 €	6 €
Valriz Ruby	32 €	6 €
Valriz Tawny	32 €	6 €
Valriz Rosé	32 €	6 €
Valriz Tawny 10 Anos	55 €	9 €
Quinta da Devesa Tawny 30 Anos	140 €	
Quinta da Devesa Tawny 50 Anos	290 €	

Bebidas / Destilados / *Drinks / Spirits*

GIN	
Nordés	12 €
Martin Miller's	12 €
Hendrick's	12 €
Gin Mare	13 €
RUM	
Diplomático	12 €
LICORES / *LIQUEURS*	
Limoncello	3 €
Licor Beirão	6 €
Maceira Cream	6 €
CONHAQUE / *COGNAC*	
Rémy Martin	12 €
AGUARDENTES / *BRANDY*	
CRF	7 €
Adega Velha 12 Anos	12 €
WHISKY — NOVO / *STANDARD WHISKY*	
Jameson	9 €
Johnnie Walker Red Label	9 €
Jack Daniel's	10 €
WHISKY — VELHO / *PREMIUM / AGED & PREMIUM WHISKY*	
Johnnie Walker Black Label 12 Anos	12 €
Old Parr 12 Anos	13 €
Glenfiddich 12 Anos	14 €
Cardhu 12 Anos	14 €
The Macallan 12 Double Cask	18 €

Cocktails

Caipirinha	9 €
Porto Tónico	9 €
Moscow Mule	10 €
Mojito	10 €
Aperol Spritz	10 €

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POPA

RESTAURANTE

Carta de Vinhos e Bar
Wine and Bar Menu

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Vinho Verde / *Vinho Verde Wines*

	GARRAFA 75 CL BOTTLE	COPO GLASS
Quinta de Curvos Branco Escolha	15 €	4 €
Quinta da Venda Grande Escolha	20 €	7 €
Pequenos Rebentos	22 €	
Muros Antigos Alvarinho	23 €	
Dardas Alvarinho	24 €	
Quinta da Venda "Carripana" Arinto Reserva	28 €	
Soalheiro Primeiras Vinhas	38 €	
Parcela Única	87 €	

Douro / *Douro Wines*

BRANCOS / WHITE WINES

Santos da Casa Douro Branco	5 €	4 €
Quinta da Deserta Branco	17 €	
Terrincha Branco	19 €	
Quinta dos Mattos Branco Reserva	20 €	7 €
Valle da Fonte Branco Reserva	23 €	
Brocas	24 €	
Vallado Prima Branco	24 €	
Quinta da Devesa Branco Reserva	24 €	
Vinha Grande Branco	28 €	
Crasto Superior Branco	28 €	
Vallado Superior Branco	28 €	
Quinta do Cidro Sauvignon Blanc	32 €	
Duas Quintas Reserva Branco	38 €	
Quinta do Cidro Chardonnay	38 €	
Redoma Branco	39 €	
Kopke Winemakers Branco	48 €	
Quinta das Carvalhais Douro Branco	52 €	

TINTOS / RED WINES

Santos da Casa Tinto	16 €	4 €
Quinta do Vallado Tinto	17 €	
Carm Tinto	17 €	
Quinta dos Mattos Reserva	21 €	7 €
Quinta do Sobreiro Reserva	21 €	
Quinta do Sobreiro Grande Reserva Tinto	33 €	
Quinta dos Mattos Grande Reserva Touriga Nacional	35 €	
Callabriga	42 €	
Duas Quintas Reserva	72 €	
Grafite Grande Reserva B	74 €	
Quinta da Leda	Sob consulta	
Barca Velha	Sob consulta	

Trás-os-Montes / *Trás-os-Montes Wines*

BRANCOS / WHITE WINES

Quinta do Sobreiro Branco Reserva	20 €
Quinta do Sobreiro Branco Grande Reserva	33 €
Quinta Valle Pradinhos Reserva	35 €

Beira Interior / *Beira Interior Wines*

BRANCOS / WHITE WINES

Folhas Caídas Chardonnay	25 €

Tejo / *Tejo Wines*

BRANCOS / WHITE WINES

Encosta do Sobral Sauvignon Blanc	19 €

Dão / *Dão Wines*

BRANCOS / WHITE WINES

Opta Encruzado	20 €
Quinta dos Carvalhais	20 €
Quinta dos Carvalhais Encruzado	45 €

TINTOS / RED WINES

Quinta das Queimadas D'Ovaia Tinto	26 €

Alentejo / *Alentejo Wines*

BRANCOS / WHITE WINES

Monte do Álamo Branco Reserva Arinto	25 €

TINTOS / RED WINES

Herdade do Peso Reserva	65 €

Vinhos Rosés / *Rosé Wines*

	GARRAFA 75 CL BOTTLE	COPO GLASS
Quinta da Devesa Rosé	16 €	4 €
Head Rock Superior Rosé	21 €	
Monte do Álamo Rosé Reserva, Tinta Caiada	36 €	

Espumantes / *Sparkling Wines*

Conde de Cantanhede Blanc de Blancs Bruto	20 €
Exilado Branco Grande Reserva Bruto Nature (Chardonnay)	39 €
Quinta do Sobreiro Extra Bruto, Reserva	42 €
Terras do Demo	27 €
Terras do Demo Rosé	27 €
Murganheira Vintage	58 €

Champagne

Moët & Chandon Brut Impérial	80 €
Taittinger Brut Réserve	90 €
Ruinart Blanc de Blancs	170 €

Sangrias c/ espumante / *Sparkling Sangrias*

	1,5 L	COPO GLASS
Sangria de Frutos Vermelhos *Red Berry Sangria*	28 €	7 €
Sangria de Maracujá *Passion Fruit Sangria*	28 €	7 €
Sangria de Pepino e Gengibre *Cucumber & Ginger Sangria*	28 €	7 €
Sangria Impérial (Moët & Chandon) e Maçã Verde *Impérial Sangria (Moët & Chandon) with green apple*	88 €	

Bebidas / *Drinks*

Refrigerantes *Soft Drinks*	2,8 €
Limonada *Homemade Lemonade*	3,5 €
Sumo Natural *Fresh Juice*	4 €

Águas / *Waters*

	25 CL	0,75 L	1 L
Água (Filtrada) *Filtered Water*		2,6 €	
Água c/ gás (Filtrada) *Filtered Sparkling Water*		2,7 €	
Água Fastio *Fastio Mineral Water*			3,4 €
Água das Pedras *Pedras Sparkling Mineral Water*	2,2 €	4,2 €	

Cerveja / Beer

	20 CL	25 CL	40 CL
Cerveja de Pressão Estrella Galicia *Estrella Galicia Draft Beer*	2,3 €		3,8 €
Estrella Galicia Especial Tostada *Estrella Galicia Toasted Lager*		3 €	
Estrella Galicia 0% *Estrella Galicia Alcohol-Free*		2,7 €	
Estrella Galicia Especial Tostada 0% *Estrella Galicia Toasted Alcohol-Free*		3,1 €	