

# Food Comida

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| <b>INTRO</b><br><i>para começar</i>              | <b>sourdough bread &amp; crackers / tomato pesto</b> 6<br><i>pão e tostas massa mãe / pesto de tomate</i><br><b>sourdough bread / olives / virgin extra olive oil</b> 4.5<br><i>pão massa mãe / azeite virgem extra / azeitonas</i>  |
| <b>PLATTERS</b><br><i>tábuas</i>                 | <b>dry cured ham minimum 30 months of cure</b> 15<br><i>presunto com o mínimo de 30 meses de cura</i><br><b>mixed board   2 cheeses &amp; 2 charcuterie</b> 21<br><i>tábua mista   2 queijos e 2 enchidos</i><br><b>cheese board   3 types</b> 15<br><i>tábua de queijos   3 tipos</i>   |
| <b>DELICATÉS-<br/>SE</b><br><i>iguarias</i>      | <b>head cheese &amp; pickles</b> 9<br><i>cabeça de xara e pickles / 100g</i><br><b>sliced smoked duck magret</b> 12<br><i>magret de pato fumado fatiado / 50g</i>  |
| <b>PREMIUM<br/>FISH</b><br><i>from our coast</i> | <b>bruschetta (2 pieces) with:</b> 8.5<br><i>- sardines with tartar sauce</i><br><i>- spiced sardines with pesto sauce</i><br><i>- horse mackerels with cream cheese &amp; chimichurri sauce</i><br><br><b>salad (arugula and cherry tomatoes) with:</b> 9.5<br><i>- sardines with tartar sauce</i><br><i>- spiced sardines with pesto sauce</i><br><i>- horse mackerels with cream cheese &amp; chimichurri sauce</i><br><i>*ALL SALADS ARE SPRINKLED WITH CHOPPED CASHEW AND<br/>SERVED WITH SOME BREAD</i><br><br><b>bell pepper bliss with mackerel filet</b> 12<br><i>roasted peppers, arugula, cherry tomatoes</i><br><i>*BONELESS &amp; SKINLESS FILETS</i> |
| <b>SWEET</b><br><i>moment</i>                    | <b>Medovik honey-cake</b> 7.5<br><i>traditional recipe / from a pastry chef</i>  |

all our canned fish it's SO LOCAL that is comes from a less than 15 km factory

All charcuterie and dry cured ham are from a small farmer. Free range black Iberian pigs. 100% acorn fed

all sauces & pesto are made by us with quality ingredients