

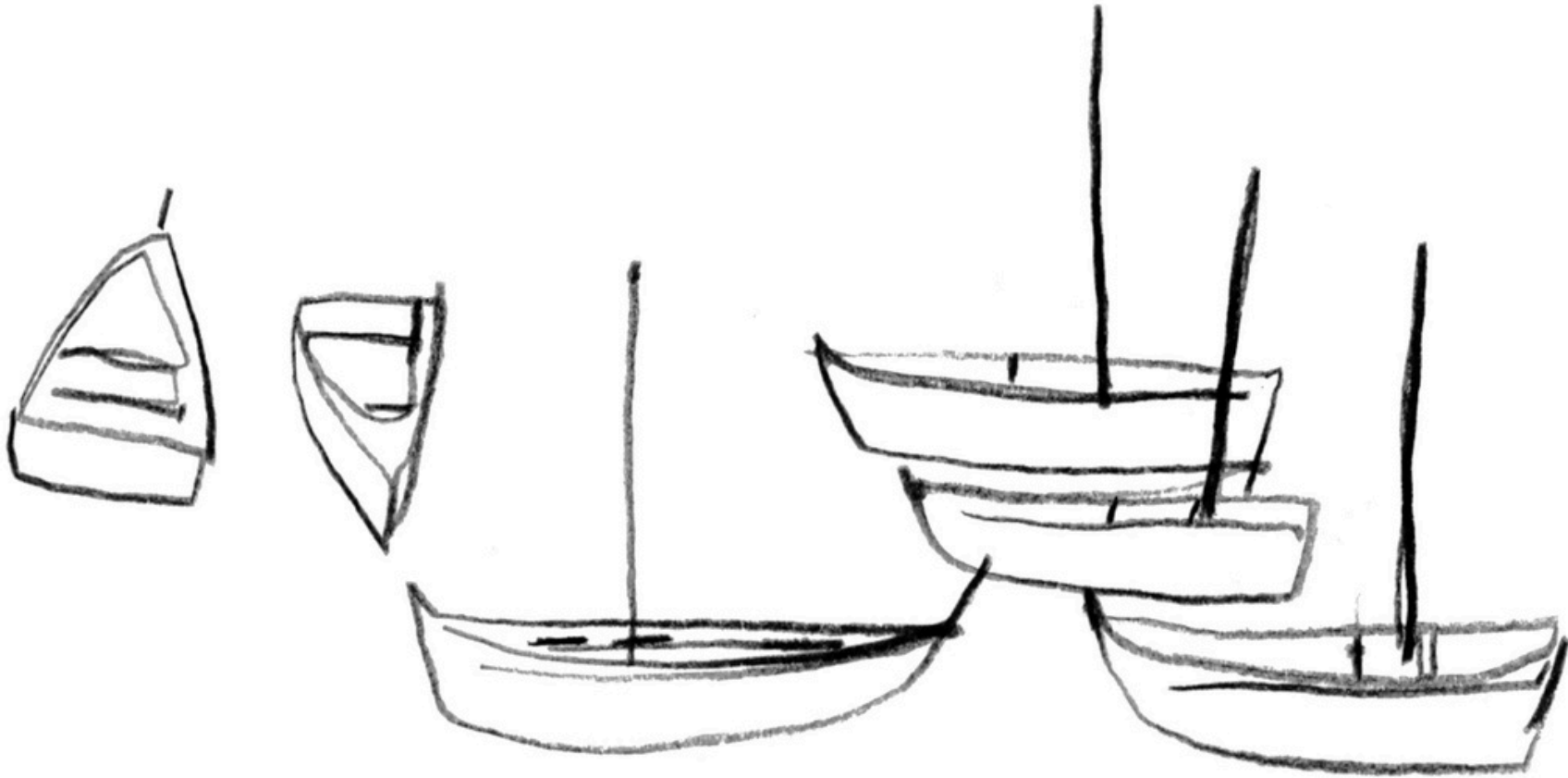
Our menu at austa evolves depending on the availability of produce from our garden and the soil of the suppliers that we rely on for good, honest ingredients. This allows us to change the menu little and often, but makes variations difficult.

austa

(‘OSS-TÁ)

Each dish is designed to share between two people. For the full austa experience, we recommend 3-4 plates/person (not including sourdough, side dishes or dessert). All are served following the flow of the kitchen.

dinner



PLATES TO SHARE

SOURDOUGH, CULTURED MARMITE BUTTER, AMOR É CEGO OLIVE OIL (GT, D) 7

AGED BEEF TARTARE, CURED EGG YOLK, SMOKED MAYO (GT, SY, E) 6 (1 UNI)

CRISPY CRYSTAL SHRIMP, LEMON, GARDEN HERB (GT, SY, D, E) 12

SALSICHON BELOTTA, CHORIZO BELOTTA, BRESOLA 20

CARABINEIRO FROM VILA REAL SANTO ANTÓNIO (D, F / 1 UNIT) 30

CURED ATLANTIC BONITO, VERJUS, GARDEN KUMQUAT (F, SY) 17

SANTA LUZIA OCTOPUS, PUMPKIN SEED, CORIANDER (SF, D, SY, GT) 17

TOASTED BREAD TAGLIATELLE, CHANTERELLE, BLACK TRUFFLE FROM BENASSAL (GT, D) 18

WILD MUSHROOMS FROM MONCHIQUE, GREEN ASPARAGUS, HENS EGG (D, SY, E, GT) 18

TURBOT, BROAD BEANS, BLACK GARLIC (F, D) 35

SWEET POTATO FROM ROGIL, PEANUT, KAFFIR LIME (D, SY, V) 24

PORK PRESA FROM FEITO NO ZAMBUJAL, SWEET POTATO, SPROUTING BROCCOLI (D) 30

ALCÁCER DO SAL RICE, WILD MUSHROOMS, BLACK TRUFFLE FROM BENASSAL (D) 28

60 DAY DRY AGED GRASS-FED BEEF SIRLOIN FROM GALICIA, CELERIAC, SPRING ONION (D) 35

35 DAY DRY AGED GRASS-FED SIMMENTAL SIRLON (D / 550G) 62

SOME OF OUR FISHERMAN’S CATCH AND FARMER’S CUTS ARE AVAILABLE IN LIMITED QUANTITIES DAILY.
PLEASE CHECK WITH OUR TEAM WHEN ORDERING WHAT IS AVAILABLE.

ADDITIONAL BLACK TRUFFLE SUPPLEMENT (2G / SELECT DISHES ONLY) 6

AÇORDA, SEA LETTUCE, KAFFIR LIME (V, D) 7.5

GRILLED FENNEL, SMOKED GOATS YOGHURT, PASSION FRUIT (D, SY, V) 7.5

PLEASE LET US KNOW OF ANY ALLERGIES BEFORE YOU MAKE YOUR ORDER.
PRICES INCLUDE VAT AND AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.
(E) EGGS (D) DAIRY (F) SEAFOOD (GT) GLUTEN (N) NUTS (SF) SHELLFISH (SY) SOYA (V) VEGETARIAN (VG) VEGAN

dessert

TAVIRA WINTER STRAWBERRIES, PEDRO XIMÉNEZ, MILK ICE CREAM (D, E, GT, S) 9

CABRITA - MOSCATEL 10 ANOS 15 

PINE TREE, WILD MUSHROOMS FROM MONCHIQUE, CAROB (D, N, GT, E) 9

JUSTINO'S PROJECTS - MADEIRA 5 YEARS 13 

SORBET SCOOP (E, D) 4.5

CURED VISO COWS CHEESE (D, GT / 100G) 10 (ØRTODOXO, SÉTUBAL, PT)

CURED ARRÁBIDA BLUE CHEESE (D, GT, V / 80G) 12.5 (ØRTODOXO, SÉTUBAL, PT)

VELUDO GOATS CHEESE (D, GT, V) 8 (ØRTODOXO, SÉTUBAL, PT)

DIGESTIVO

CAYETANO DEL PINO - PALO CORTADO 20 ANOS (JEREZ/75ML) 12

DOS SANTOS - WHITE PORT 10 YEARS (DOURO/50ML) 8

THE PORTUGUESE WHISKEY (SANTARÉM, PT/50ML) 13.5

CARCAVELOS 1993 (CARCAVELOS/50ML) 14

CABRITA - MOSCATEL 10 ANOS, LIMITED (ALGARVE/50ML) 15

FERNANDO DE CASTILLA - PX ANTIQUE 30 YEARS (JEREZ/30ML) 16

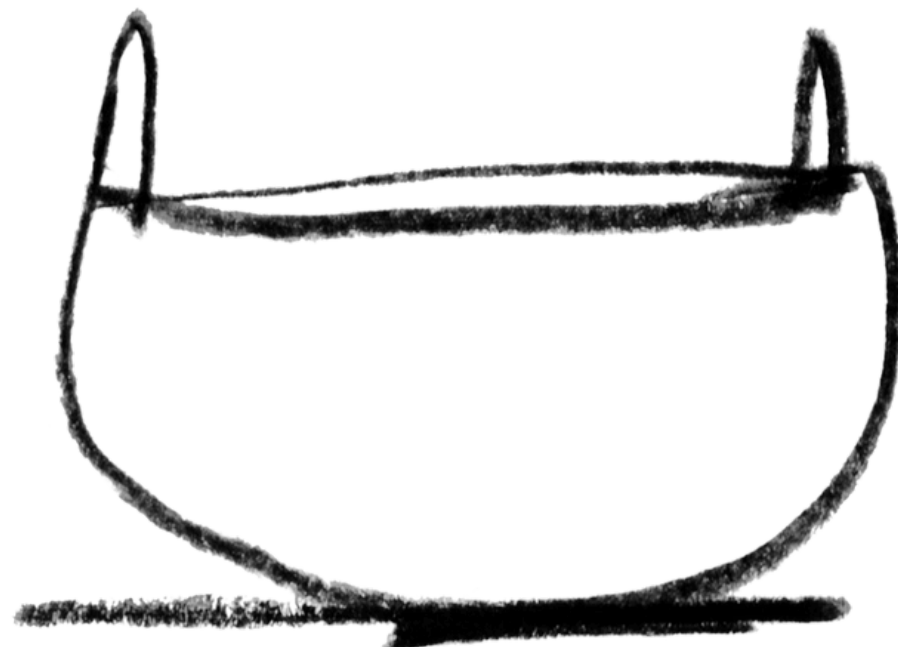
WOODWORK WHISKY (SANTARÉM, PT/50ML) 19

MEZCAL - NETA - CÁNDIDO GARCIA CRUZ, '22 (OAXACA, MEX/30ML) 12

RAICILLA - VECINDAD - CABO CORRIENTES, '20 (JALISCO, MEX/30ML) 14

BARBEITO - MADEIRA 2008 COLHEITA TINTA NEGRA (MADEIRA/50ML) 20

KOPKE - WHITE PORT 2004 COLHEITA (DOURO/50ML) 20



TEA/COFFEE

ESPRESSO / PINGADO (SPECIALITY BEANS ROASTED IN LOULÉ) 3

COFFEE WITH MILK (SPECIALITY BEANS ROASTED IN LOULÉ) 4

LOOSE LEAF TEA (COMPANHIA PORTUGUEZA DO CHÁ) 4

SEASONAL FRESH TEA (ASK US) 4

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(E) EGGS (D) DAIRY (F) FISH (GT) GLUTEN (N) NUTS (SF) SHELLFISH (SY) SOYA (V) VEGETARIAN (VG) VEGAN (S) SULFITES