

## ENTRADAS E SALADAS | STARTERS AND SALADS

ANTIPASTO ITALIANO "FLOW" SELEÇÃO DE 3 CHARCUTARIAS, MOZZARELLA DI BUFALA, CIPOLLINI, TOMATE SOLEADO, FOCACCIA (3/4PAX) **30€**  
"FLOW" ITALIAN ANTIPASTO SELECTION OF 3 CHARCUTERIES, MOZZARELLA DI BUFALA, CIPOLLINI, DRIED TOMATO, FOCACCIA (3/4PAX)

BIFE TÁRTARO DE NOVILHO, TEMPEROS ACIDULADOS E GEMA DE OVO (100 GR) **19€**  
CLASSIC BEEF TARTAR, ACIDULATED SEASONING AND EGG YOLK (100 GR)

GANACHE DE FOIE GRAS, BRIOCHE DE BATATA E MEL, AVELÃ E FLORES **17€**  
FOIE GRAS GANACHE, POTATO AND HONEY BRIOCHE, HAZELNUT AND EDIBLE FLOWERS

CARPACCIO DE CUPIM DE BDI, PONZU CITRÍCO, LIMA CAVIAR, RÚCULA **16€**  
BEEF HUMP CARPACCIO, CITRUS PONZU, FINGER LIME, ARUGULA

TÁRTARO DE ATUM, SÉSAMO, RÁBANO PICANTE, GEMA DE OVO CURADA EM SOJA, FOLHAS DE SHISO **17€**  
TUNA TARTARE, SESAME, HORSERADISH, SOY-CURED EGG YOLK, SHISO LEAVES

TÁRTARO DE CARABINEIRO, OVAS DE TOBIKO YUZU, SALADA RUSSA, TAJIN E LIMA **27€**  
SCARLET PRAWN TARTARE, TOBIKO ROE AND YUZU, RUSSIAN SALAD, TAJÍN AND LIME

BRÁS DE GAMBAS E VIEIRAS, ALHO FRANCÊS, GEMA DE OVO E BATATA-DOCE CROCANTE **18€**  
"BRÁS" OF PRAWNS AND SCALLOPS, LEEK, EGG YOLK AND CRISPY SWEET POTATO

CEVICHE DE SALMÃO, MANGA E ABACATE **17€**  
SALMON CEVICHE, MANGO AND AVOCADO

PREGADO BRASEADO, KIZAMI, ALGAS, OVAS E LIMA **18€**  
BRAISED TURBOT, KIZAMI, SEAWEED, ROE AND LIME

MINI-BURGERS DE ALHEIRA DE CAÇA, MORTADELA TRUFADA, PESTO DE TOMATE SOLEADO, OVO DE CODORNIZ E AGRIÃO (2un) **15€**  
GAME MINI-BURGERS, TRUFFLED MORTADELA, TOMATO PESTO, QUAIL EGG AND CRESS (2UN)

PIZZETTA DE TOMATE AMARELO, MOZZARELLA FRESCA E PRESUNTO DE PARMA **19€**  
PIZZETTA WITH PARMA HAM, YELLOW TOMATO AND FRESH MOZZARELLA

TATIN DE TOMATE CHERRY CONFITADO, BURRATA, PESTO DE MANJERICÃO, AMÊNDOA TOSTADA **17€** 🌿  
CONFIT CHERRY TOMATO TATIN, BURRATA, BASIL PESTO, TOASTED ALMOND

CROQUETAS DE CHARCUTARIA ITALIANA (4 UN) **11€**  
"CROQUETAS" OF ITALIAN CHARCUTERIE (4 UN)

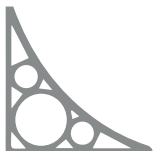
HUMMUS DE GRÃO, HARISSA, LEGUMES ASSADOS, TAMARINDO, XAROPE DE ROMÃ, ZAATAR **19€** 🌿  
CHICKPEA HUMMUS, HARISSA, ROASTED VEGETABLES, TAMARIND, POMEGRANATE SYRUP, ZA'ATAR

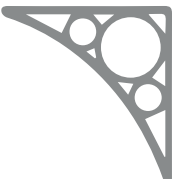
STRACCIATELLA, PISTACHIO, PORCINI, MORTADELA COM TRUFA NEGRA **20€**  
STRACCIATELLA, PISTACHIO, PORCINI, MORTADELLA WITH BLACK TRUFFLE

TÁBUA DE QUEIJOS SELEÇÃO DE 5 QUEIJOS, COMPOTA, FRUTOS SECOS E PANIFICADOS **27€** 🌿  
CHEESE BOARD SELECTION OF 5 CHEESES, JAM, NUTS AND BAKED GOODS

SALADA DE CARANGUEJO DE CASCA MOLE EM TEMPURA, FIDEOS DE ARROZ, MANGA, MALAGUETA E LIMA **23€**  
TEMPURA SOFT SHELL CRAB SALAD, RICE FIDEOS, MANGO, CHILI AND LIME

SALADA BABY CAPRESE, TOMATE CEREJA, MINI MOZZARELLA, REDUÇÃO DE BALSÂMICO, PINHÃO E PESTO **13€** 🌿  
BABY CAPRESE SALAD, CHERRY TOMATO, MINI MOZZARELLA, BALSAMIC REDUCTION, PINE NUTS AND PESTO





## PASTAS E/AND RISOTTOS

LASANHA DE RAGU DE JAVALI, COMPOTA DE GUANCIALE, TOMATE, ESPUMA DE PECORINO E ALECRIM **23€**  
WILD BOAR RAGÙ LASAGNA, GUANCIALE JAM, TOMATO, PECORINO AND ROSEMARY FOAM

DRECCHIETTE, MOLHO DE TOMATE SOLEADO, BRÓCOLOS, MANJERICÃO, BURRATINA, PESTO E AMÊNDOA GRANULADA **22€** 🍴  
DRECCHIETTE, DRIED TOMATO SAUCE, BROCCOLI, BASIL, BURRATINA, PESTO AND CHOPPED ALMONDS

RAVIOLI DE BETERRABA, STRACCIATELLA E PISTACHIO **22€** 🍴  
BEETROOT, STRACCIATELLA AND PISTACHIO RAVIOLI

RISOTTO DE CARANGUEJO E CIGALAS, PASTINACA, AÇAFRÃO E LIMÃO **30€**  
CRAB AND LANGOUSTINE RISOTTO, PARSNIP, SAFFRON AND LEMON

RISOTTO DE COGUMELOS FRESCOS E PORCINI DESIDRATADOS, PASTA TRUFADA, ALECRIM E AVELÃS **21€** 🍴  
FRESH MUSHROOM AND DRIED PORCINI RISOTTO, TRUFFLE PASTE, ROSEMARY AND HAZELNUTS

RISOTTO DE ABÓBORA MANTEIGA ASSADA, BRESAOLA, PLEUROTUS, COURGETTE E PEVIDES TOSTADAS **20€**  
BUTTERNUT SQUASH RISOTTO, BRESAOLA, PLEUROTUS, COURGETTE AND TOASTED SEEDS

## PEIXE E MARISCO | FISH AND SHELLFISH

BITOQUE DE LOMBO DE ATUM, LAGER E KIMCHI, OVO ESTRELADO E BATATA PALHA **27€**  
TUNA LOIN "BITOQUE", LAGER AND KIMCHI, FRIED EGG AND SHOESTRING POTATOES

CARIL DE GAMBA DE MADAGÁSCAR **26€**  
MADAGASCAR PRAWN CURRY

CAMARÃO TIGRE, MALAGUETA, ALHO, SALSA, TAGLIOLINI DE LIMÃO **39€**  
TIGER PRAWN, CHILI, GARLIC, PARSLEY AND LEMON TAGLIOLINI

FILETE DE ROBALO E RISOTTO DE ESPARGOS VERDES, MOLHO DE CHAMPAGNE E AÇAFRÃO **27€**  
SEA BASS FILLET AND GREEN ASPARAGUS RISOTTO, CHAMPAGNE AND SAFFRON SAUCE

LOMBO DE BACALHAU CONFITADO EM AZEITE, AÇORDA DE TOMATE E OVAS **27€**  
OLIVE OIL CONFIT COD LOIN, TOMATO BREAD STEW AND ROE

TENTÁCULO DE POLVO, PURÉ DE BATATA-DOCE, ERVILHAS SALTEADAS COM PERNIL FUMADO, TAMARINDO E GEMA DE OVO **30€**  
OCTOPUS TENTACLE, MASHED SWEET POTATOES, PEAS, SMOKED HAM, TAMARIND AND EGG YOLK

## CARNES | MEATS

ENTRECÔTE BLACK ANGUS GRELHADO, BATATA SALTEADA COM LEGUMES E VINAGRETE DE TAMARINDO (250 GR) **28€**  
BLACK ANGUS GRILLED ENTRECÔTE, SAUTEED POTATOES WITH VEGETABLES AND TAMARIND VINAIGRETTE (250GR)

FILLET WELLINGTON, DUXELLE COGUMELOS, FOIE GRAS, PORTOBELLO, ESPARREGADO, ARROZ BASMATI **59€**  
WELLINGTON FILLET, MUSHROOM DUXELLE, FOIE GRAS, PORTOBELLO, SPINACH PURÉE, BASMATI RICE

OSSOBUCO, CHAMBÃO COZINHADO A BAIXA TEMPERATURA, RISOTTO DE ABÓBORA MANTEIGA E MOLHO GREMOLATA **23€**  
"OSSOBUCO", SHANK COOKED AT LOW TEMPERATURE, BUTTER PUMPKIN RISOTTO AND GREMOLATA SAUCE

SECRETOS DE PORCO IBÉRICO NA BRASA, CHIMICHURRI, ABACAXI GRELHADO, CARIL DE LENTILHAS E LEGUMES **25€**  
GRILLED IBERIAN PORK SECRETO, CHIMICHURRI, GRILLED PINEAPPLE, LENTIL AND VEGETABLE CURRY

SUPREMO DE FRANGO, CANNELLONIS DE COGUMELOS COM TRUFA E TALEGGIO, GRAVY COM VINHO DA MADEIRA **22€**  
CHICKEN BREAST, MUSHROOM CANNELLONIS WITH TRUFFLE AND TALEGGIO, "MADEIRA" WINE GRAVY

TORNEDÓ GRELHADO, PURÉ DE COUVE-FLOR, GRATIN DE BATATA, RATATOUILLE DE LEGUMES E MOLHO DE COGUMELOS TRUFADOS **28€**  
GRILLED TENDERLOIN STEAK, CAULIFLOWER PURÉE, POTATO GRATIN, RATATOUILLE AND TRUFFLED MUSHROOM SAUCE

T-BONE DE NOVILHO DA IRLANDA, HASH BROWNS, FEIJÃO VERDE REDONDO E CHALOTA, MAYO DE CHIPOTLE (1KG C/ OSSO, 2/3PAX) **87€**  
IRISH T-BONE STEAK, HASH BROWNS, GREEN BEANS AND SHALLOT, CHIPOTLE MAYO (1KG WITH BONE, 2/3PAX)



## SOBREMESAS / DESSERTS

CHEESECAKE DE AMENDOIM E CARAMELO SALGADO 9€  
PEANUT AND SALTED CARAMEL CHEESECAKE

MI-CUIT DE ABÓBORA COM MOUSSE DE RICOTTA 10€  
PUMPKIN MI-CUIT WITH RICOTTA MOUSSE

MOUSSE DE CHOCOLATE NEGRO (72% CACAU) 10€  
DARK CHOCOLATE MOUSSE (72% COCOA)

CHOCOLATE, BAILEYS E CAFÉ 11€  
CHOCOLATE, BAILEYS AND COFFEE

ENTREMET DE PISTACHIO E FRAMBOESAS 11€  
PISTACHIO AND RASPBERRY ENTREMET

TEXTURAS DE LIMÃO 10€  
LEMON TEXTURES

BOLA DE GELADO 5€  
SCOOP OF ICE CREAM

PRATO DE FRUTA 10€  
FRUIT PLATE

TÁBUA DE QUEIJOS 27€  
SELECÇÃO DE 5 QUEIJOS, COMPOTA, FRUTOS SECOS E PANIFICADOS  
CHEESE BOARD  
SELECTION OF 5 CHEESES, JAM, NUTS AND BAKED TOASTS

QUEIJOS 100G  
CHEESES 100G

ASIAGO 8€  
CHEVRE 8€  
TALEGGIO 8€  
MANCHEGO 8€  
QUEIJO DA SERRA 8€  
SÃO JORGE 8€