

The restaurant is open all day long every day from 12:30 pm: homemade cooking and freshly prepared meals with no use of convenience products!

Soups

Minestra al pomodoro: Italian tomato soup with basil (vegetarian)	4,0
Cauliflower soup with pumpkin seed oil (vegetarian)	4,8
Carrot-orange cream soup with ginger (vegetarian)	4,8
Onion soup with fresh herbs and served with cheese crostini (vegetarian)	4,8
Creamy mushroom soup (vegetarian)	4,8

Starters

Home made garlic bread (vegetarian)	3,0
Bruschetta (vegetarian)	4,5
Focaccia (Pizza bread with tomato sauce, garlic, thyme, rosemary, olive oil) (vegetarian)	5,0
Focaccia with rocket (vegetarian)	7,5
Risotto al cavalo verza e salsiccia with savoy cabbage, salsiccia (italian sausage), parmesan	7,5
Parmigiana: classic italian bake with sliced aubergine, tomato sauce, parmesan (vegetarian)	8,0
Carpaccio di Manzo: beef carpaccio with rocket, roasted pinenuts & parmesan	10,8
Caprese di Bufala: mozzarella di buffalo, cherry-tomato and fresh basil (vegetarian)	9,2
Mussels in tomato and white wine sauce	8,8
Carpaccio di polpo: octopus carpaccio with very thinly sliced octopus drizzled with celery-lemon vinaigrette	11,2
Vitello Tonnato: sliced roast veal covered with tuna fish sauce & capers	10,4
Scampi all'aglio e vino bianco: king prawns with garlic white wine sauce and fresh parsley	12,2

Salads

ALL OUR SALADS ARE SERVED WITH HOME MADE GRENADE-BALSAMIC VINAIGRETTE

Large salad (vegetarian)	8,2
with cherry-tomato, parmesan, toasted pinenuts (vegetarian)	9,8
with baked goat cheese (vegetarian)	9,8
with tuna, onions and olives (vegetarian)	9,8
with feta cheese (sheep/goat), onions, olives (vegetarian)	9,8

Vegetarian specialties

Grilled vegetable w/ tomato-basil sauce gratinated with mozzarella	10,4
Caponata (specialty from Sicily w/ eggplant, toasted pinenuts, green olives, celery, raisins in a sweet sour tomato sauce) served w/ roasted potatoes (vegan)	11,8
Porcino risotto with parmesan	11,2

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Pasta

Penne al pomodoro e mozzarella di bufala with Napoli sauce, fresh basil and mozzarella di buffalo (vegetarian)	9,8
Penne Bolognese with parmesan	9,8
Lasagna della Mamma with parmesan	10,5
Tagliatelle Porcini w/ porcini cream sauce and parmesan (vegetarian)	11,2
Penne all'amatriciana with tomato sauce, bacon, onions and parmesan	9,8
Tagliatelle Scampi w/ king prawns, cherry-tomato, garlic & parmesan-butter sauce	13,8

Caldeirada our style

Fish soup prepared by us with fish filet (black scabbardfish, sea bream) and also mussels and king prawns	15,8
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Seafood

Camarões grelhados : grilled king prawns with garlic-lemon-butter	16,5
Dourada de Cebolada: grilled Filet of sea brass (Madeira) with tomato, onions, white wine and thyme	15,8
Truta do Seixal: home made smoked salmon trout filet (Madeira)	14,9
Espada: coconut crusted filet of scabbardfish (Madeira) with passion fruit-orange sauce and fresh herbs	15,8

Meat

Petto di Pollo: grilled chicken breast gratinated in the oven with mozzarella di buffalo	12,4
Ossobucco: cross-cut veal shanks braised with vegetables, wine and broth	16,5
Agnello alla Griglia: pink grilled filet of lamb with balsamic vinegar-honey-rosemary gravy	18,9
Porco Preto: marinated wild boar baked in the oven with Madeira wine	15,2

ALL SEAFOOD AND MEAT DISHES ARE SERVED WITH SIDE DISH OF THE DAY.

Side-dishes

Small side salad with cherry-tomato, rocket served with home made grenade-balsamic vinaigrette (vegetarian)	4,8
Patate al forno (rosemary-potatoes from the oven)	4,0
Grilled vegetable	4,0

Pizza

thin and crispy from the Italian stone oven

Margherita Tomato sauce, mozzarella (vegetarian)	8,2
Salami Tomato sauce, mozzarella, salami	9,4
Porcini Crème fraîche, mozzarella, home made ceps pesto, onions, fresh mushrooms, (vegetarian)	11,4
Chorizo Tomato sauce, mozzarella, chorizo	9,4
Caprese Tomato sauce, mozzarella, cherry-tomato, mozzarella di buffalo (vegetarian)	11,4
Mista Tomato sauce, mozzarella, salami, fresh mushrooms, onions, chorizo	9,6
Tonno Tomato sauce, mozzarella, tuna, onions	9,4
Quattro formaggi Tomato sauce, mozzarella, gorgonzola, goat cheese, mozzarella di buffalo (vegetarian)	11,8
Pizza do Cláudio Crème fraîche, mozzarella, bacon, garlic	9,4
Rocket Tomato sauce, mozzarella, rocket, cherry-tomato, parmesan (vegetarian)	11,2
Funghi Tomato sauce, mozzarella, fresh mushrooms (vegetarian)	9,4
Vegetariana Tomato sauce, mozzarella, garlic, onions, grilled vegetables (vegetarian)	10,8

Mel de Cana	11,6
Crème fraîche, mozzarella, fresh mushrooms, onions, goat cheese, dark sugar cane, pinenuts (vegetarian)	
Serrano	12,8
Tomato sauce, mozzarella, Serrano ham, rocket, cherry-tomato, parmesan	
Bianca	11,6
Crème fraîche, mozzarella, goat cheese, goat cheese, fresh mushrooms, onions, sun-dried tomatoes, Provençal herbs (vegetarian)	
Scampi	14,2
Tomato sauce, mozzarella, king prawns, garlic	
Flambée	9,4
Crème fraîche, mozzarella, onions, bacon	

Extra toppings

Mushrooms, onions, cherry-tomato, pineapple, garlic, olive	each	1,0
Bacon, salami, chorizo, mozzarella, parmesan, gorgonzola, tuna, caper	each	1,5
Rocket		2,5
Serrano, anchovy, artichoke	each	2,0
4 pieces king prawns		5,0
8 pieces king prawns		10,0

GELATO

Try the natural gelato from our manufactory:

Natural gelato and sorbet produced on site in artisanal Italian tradition
with nothing but natural, quality ingredients.

We only use the raw materials strictly necessary for the recipe. That means that we do not use any chemical additives or finished products, thickeners, preservatives, food colouring or any ready-made pastes or bases. That is why our ice cream is very light, easily digestible, enjoyable to eat.

1 scoop	1,5
2 scoops	2,6
3 scoops	3,8
Fresh whipped cream	1,0
Lacing of liqueur or Limoncello or Madeira Wine	1,5
Cone	0,2
Home made waffle (basket)	0,5
Take away ½ L	7,5
+ Thermobox	1,0

Cups

Chocolate	6,0
2 scoops of chocolate + 1 scoop of vanilla + whipped cream + home made chocolate sauce	
Fruits	7,8
3 scoops of sorbet + fresh fruits of the season + fresh whipped cream + home made strawberry and raspberry sauce	
Milky Cream	7,8
2 scoops of milk + 1 scoop of chocolate + fresh fruits of the season + fresh whipped cream + home made strawberry and raspberry sauce	
Nuts	7,2
2 scoops of nuts + 1 scoop of vanilla + caramelized nuts + fresh whipped cream + home made caramel and chocolate sauce	
Yogurt	7,8
2 scoops of yogurt + 1 scoop of sorbet + fresh fruits + fresh yogurt + whipped cream + home made strawberry and raspberry sauce	
Caramel	6,0
2 scoops of caramel + 1 scoop of vanilla + fresh whipped cream + home made caramel sauce	
Colonel	7,5
3 scoops of lemon and lime ice cream + 4 cl vodka	

Ice Drinks

Milkshake	3,5
2 scoops of your choice mixed with milk	
Frappé	4,2
Coffee blended with milk, espresso ice cream and ice	
Ice coffee	4,2
2 scoops of vanilla ice, coffee and fresh whipped cream	
Ice chocolate	4,2
1 scoop of vanilla, 1 scoop of chocolate, fresh whipped cream	

DRINKS

Fresh squeezed juices (350 ml)

Orange	2,8
Orange-Carrot	3,5
Orange-Pineapple	3,5
Grapefruit Rosé	3,5
Lemon-apple	3,5

Home made elderflower Lemonade (350 ml)

Elderberry flower syrup, lime, soda water, fresh mint	3,1
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The classics

Bottle of water (with/without gas) 250 ml	1,2
Bottle of water (with/without gas) 1,00 l	3,2
San Pellegrino 0,75 l	4,2
Made in Madeira: Laranjada/Brisa apple/passion fruit 330 ml	1,4
Schweppes Tonic 250 ml / Soda water 200 ml	1,4
Coca Cola / Coca Cola Zero / Sprite / Nestea mango-pineapple 330 ml	1,4
Compal (no gas 200 ml) berries/passion fruit/mango/mango-orange/apple	1,3

Hot drinks

Bica (espresso)	0,7
Affogato (vanilla ice cream drowned in one espresso)	2,2
Garoto (espresso w/ milk)	0,7
Chinesa (coffee w/ milk)	1,2
Chino (large dark coffee)	1,2
Cappuccino	2,5
Galão (espresso w/ milk served in a glass)	1,4
Latte Macchiato	3,0
Hot chocolate with fresh whipped cream	3,0
Hot chocolate without cream	2,5
Pot of tea	2,5
Black tea (Darjeeling)	
Green tea (mango-passion fruit)	
Herbal tea (mint or ginger-lemon or chamomille)	
Fruit tea (peach-apricot or blueberry or mango-iogurte)	
Rooibos (caramel)	
Yogi tea (Ayurveda)	

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WINE

Our wines come direct from Portuguese vineyards.
Try the difference!
Also take away.

WINE FROM MADEIRA

75 cl

White wine - Barbusano

Verdelho

Tropical fruit flavour, fruity and very refreshing.

18,0

Rosé wine - Barbusano

Aragonês, Touriga Nacional, São Vicente, Porto Moniz

Red currant and strawberry flavour, delicate and elegant wine.

18,0

Red wine - Barbusano

Aragonês, Touriga Nacional, São Vicente, Porto Moniz

Beautiful ruby colour, fine and light tannins.

18,0

WINE FROM PORTUGAL CONTINENTAL

WHITE WINE

13 cl

75 cl

Quinta de Gomariz – Vinhos Verdes / Regional Minho

Loureiro – Gold Medaille CNEMA 2013

Aromatic wine, fruity, very fresh with grapefruit and lemon flavour, well-balanced acidity.

3,0

14,0

Marquês de Marialva – Colheita Seleccionada – Bairrada

Arinto, Bical, Maria Gomes – Bronze Medaille IWSC 2013

Light, half-dry, tropical flavour, harmonious with a long finish.

2,8

12,5

Campolargo – Entre Il Santos – Bairrada

Sauvignon Blanc, Bical

Full-bodied wine with fresh apple and peach flavour, very well-balanced.

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15,0

Albernoas - Herdade das Albernoas - Alentejo

Antão Vaz, Roupeiro – Rui Reguinga

Citrine colour, fruity flavour, fresh and elegant.

3,0

13,5

ROSÉ WINE

13 cl

75 cl

Castelo de Sulco – Lisboa

Red fruits on the nose with a fresh fruity and a well-balanced palate.

Elegant and pleasant after taste.

3,0

14,0

RED WINE	13 cl	75 cl
Diálogo “Niepoort” - Douro Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela, Tinto Cão Beautiful ruby colour with red fruits and tea leaves flavor, very good structure, complex wine with long finish	3,5	16,0
Castelo do Sulco Reserva - Lisboa Touriga Nacional, Syrah, Tinta Roriz Gold Medal Challenge International du Vin 2014 Ripe berry fruits dominate this juicy wine. Tannins from the fruit and the wood aging are fine, dusty and well integrated. Coming from the central Lisbon region, it’s a generous, fruity wine.	-	13,5
Albernoas - Herdade Paço do Conde - Alentejo Aragonês, Alicante Bouschet, Trincadeira - Rui Reguinga Very nice ruby colour, fruity flavour, light, well-balanced.	2,8	12,5
SPARKLING WINE	10 cl	75 cl
Marquês de Marialva Reserva Bruto - Bairrada Blanc de Blancs – Bical, Maria Gomes, Arinto This sparkling is produced through traditional method where the wine undergoes a second fermentation on its lees in bottle, just like the Champagne is produced. This Blanc de Blancs is a very harmonious, creamy wine with citrus aromas and fine bubbles. It has a balanced acidity, which makes it an ideal food companion. Adegas Cooperativa de Cantanhede was founded in 1954 and is nowadays the biggest wine producer in Bairrada, representing more than 30 % of the production.	2,8	15,0
TAKE AWAY		75 cl
WHITE WINE		
Barbusano – Madeira		11,8
Quinta de Gomariz – Vinhos Verdes / Regional Minho		8,4
Marquês de Marialva – Colheita Seleccionada – Bairrada		7,6
Campolargo – Entre Il Santos – Bairrada		9,8
Albernoas - Herdade das Albernoas - Alentejo		7,9
ROSÉ WINE		
Barbusano – Madeira		11,8
Castelo de Sulco - Lisboa		8,4
RED WINE		
Barbusano – Madeira		11,8
Diálogo “Niepoort” - Douro		9,8
Castelo do Sulco Reserva - Lisboa		7,9
Albernoas - Herdade Paço do Conde - Alentejo		7,6
SPARKLING WINE		
Marquês de Marialva Reserva Bruto - Bairrada		9,8
MADEIRA WINE		
Barbeito Rainwater / Barbeito Veramar - 5 years old		14,5
Barbeito Verdelho / Barbeito Boal -10 years old		29,0

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Draught Beer: Superbock

0,2 l	1,3
0,5 l	3,5

Spirits

Madeira Wine		5 cl
Barbeito Rainwater / Veramar - 5 years old – half dry / half sweet		3,0
Barbeito “Verdelho”/ “Boal” - 10 years old – half dry / half sweet		5,0
Martini Bianco		3,5
	2 cl	4 cl
Grappa bianca	3,0	5,5
Limoncello	2,5	4,5
Vodka Moskowskaia	2,5	4,5
Sambuca	2,0	3,5
Ramazotti	2,5	4,5
Ricard	3,0	5,5
Gd Marnier	3,0	5,5
Campari	2,5	4,5
Rum Havana Club 3 years old	2,5	4,5
Gin Gordon’s	2,5	4,5
Whisky Johnnie Walker Red Label	2,5	4,5
Whisky Grant’s	2,0	3,5
Blended Scotched Whisky J&B	2,5	4,5
Brandy Constantino	2,5	4,5

Long Drinks

Cuba Libre with 4 cl Havana Club + 33 cl Coca Cola + lime	5,0
Vodka Orange with 4cl Vodka Moskowskaia + fresh squeezed orange juice	5,0
Campari Soda with 4 cl Campari + soda water	5,0
Campari Orange with 4 cl Campari + fresh squeezed orange juice	5,0
Gin Tonic with 4 cl Gin Gordon’s + tonic water + lemon	5,0

Cocktails: our Specials

Caipirinha	4,0
Mojito	4,0
Aperol Spritz with sparkling wine, Aperol, and soda water	4,9
Hugo with sparkling wine, elderflower syrup, fresh mint, lime, soda water	4,6