

TAPAS E PETISCOS

Azeitonas marinadas com citrinos e orégãos, azeite virgem extra, variedades de pães, manteiga de cabra e patê do chef

(Bread assortment, marinated olives with citrus fruits, oregano, extra virgin olive oil, goat butter and chef's pâté)

5.00€

Tábua de Queijos alentejanos (Serpa, Nisa, Évora) com compotas caseiras
(Hearty Alentejo 3-cheese (Serpa, Nisa, Évora) board platter, with homemade jam)

16.00€

Presunto Ibérico D.O.P (60gr)
(Iberian prosciutto P.O.D (60gr))

18.00€

Paiola de porco ibérico (60gr)
(Iberian pork paio (60gr))

10.00€

Queijo de Évora curado
(Cured Évora cheese)

8.00€

Queijo fresco de mistura (cabra e vaca)
(Fresh mix cheese (goat and cow))

8.00€

Queijo de Évora assado com azeite e orégãos e pão torrado
(Roasted Évora cheese, with olive oil and oreganos, and bread)

10.00€

Paiola de porco ibérico na frigideira com ovos de cordoniz
(Iberian pork paio bolota in frying pan, with quail eggs)

12.00€

Ovos mexidos com farinheira de porco ibérico
(Scrambled eggs, with Iberian pork farinheira)

8.00€

Ovos mexidos com espargos
(Scrambled eggs, with asparagus)

8.00€

Cogumelos frescos assados no forno com azeite, alho e coentros
(Oven-baked fresh mushrooms, with olive oil, garlic and coriander)

8.00€

Camarão selvagem na frigideira com azeite, alho, malagueta e coentros
(Wild shrimp in frying pan, with olive oil, garlic, chili and coriander)

12.00€

Alheira de caça com grelos salteados em azeite, alho e ovos de cordoniz
(Sausage with sautéed turnip greens, garlic and quail eggs)

12.00€

Ceviche de robalo, cebola roxa, malagueta, llima e coentros
(Sea bass ceviche, red onion, chilli, lime and coriander)

14.00€