

Tapas e Petiscos

Variedade de pães, manteiga corada, azeite e pasta de azeitona

Assorted breads, browned butter, olive oil, and olive paste

€6

Tábua de queijos e enchidos alentejanos com compotas caseiras

Alentejo cheese and sausage board platter, with homemade jam

€20

Presunto de porco preto alentejano (40gr)

Alentejo black pork ham (40gr)

€16

Queijo de Évora assado com azeite e orégãos e pão torrado

Roasted Évora cheese, with olive oil and oreganos and bread

€10

Tempura de legumes com creme vegetal de manjerição

Tempura of garden vegetables, vegetable cream, and basil

€12

Pasteis de massa tenra com bochecha de porco ibérico & gel de limão

Tender pastries with Iberian pork cheek & lemon gel

€12

Carniça de enchidos com ovos de codorniz

Sausage meat with quail eggs

€14

Cogumelos frescos assados no forno com azeite, alho e coentros

Oven-baked fresh mushrooms, with olive oil, garlic and coriander

€12

Camarão selvagem na frigideira com azeite, alho, malagueta e coentros

Wild shrimp in frying pan, with olive oil, garlic, chili and coriander

€14

Tártaro de novilho picado á faca, gema de ovo biológico e tostas de pão alentejano

Steak tartare, red onion, pickles, watercress, biologic yolk and Alentejo bread toast

€20

Bife do lombo de novilho no prato com batata frita caseira, presunto ibérico e ovo estrelado

Veal steak on a plate with homemade French fries and fried egg

€18

Bife Aqueduto (com molho especial do chef) no prato com batata frita caseira

Aqueduct steak (with the chef's special sauce) served with homemade French fries

€18

IVA incluído à taxa legal em vigor

VAT included at the prevailing rate

No caso de sofrer de alguma alergia alimentar é favor informar o Chefe de Sala ou de Cozinha

In case of suffering from any food allergy, please inform the Chef or Waiter