

Conspirative Specials

2nd/5th October



Thursday

Arroz de Pato..... £10.50

(Oven cooked Duck Rice w/Chorizo)

One of Rita's specialities! The duck is cooked in a broth with chorizo and spices, then the flesh is removed and shredded. The duck stock is then used to make the rice. It's then layered, normally in a glazed terracotta deep baking tray, garnished with Chourizo slices on top and finished in the oven. This needs a rich strong, full-bodied red to match!

Beyra Superior Red.....£7.00 / £30.00

Beira interior- Tinta Roriz, Touriga Nacional, Jaen, Rufete - Field Blend from Old Vines

Friday

Bacalhau com Natas..... £10.50

(Salted dried codfish, diced potatoes with cream and white sauce.)

Dried, salted codfish "Bacalhau" has been present in Portuguese cuisine for about 500 years (a long time indeed). Throughout the centuries the art of making Bacalhau has been mastered and expanded by kitchen artists and in Portugal there are 1001 ways to cook cod, it's a fundamental part of our history, our gastronomy and even cultural identity.

Beyra Superior White..... £5.50 / £21.15

Beira Interior- Rabo de Ovelha (Rabigato -in the Douro) / Fontel Cal / Sria

Saturday/Sunday

Empadão de Alheira e Espinafres.....£9.00

("Alheira" Sausage and sprouts Pie)

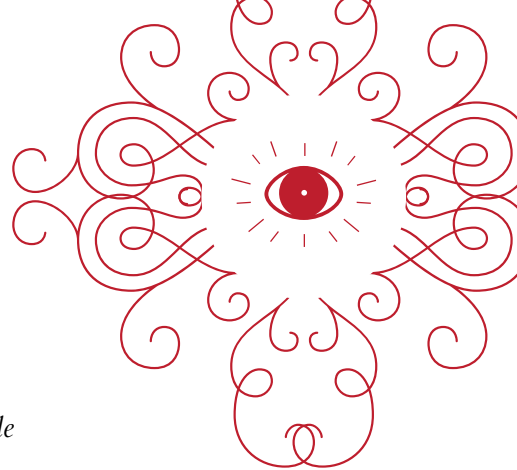
Traditionally smoked, the "Alheira" owes its name to one of its main ingredients: Alho (garlic) and was originally conceived to deceive the 15th century Portuguese Catholic inquisition, the "Alheira" worked out to be the perfect camouflage for the northeastern's (Trás-os-montes) Portuguese Jewish communities that would make "sausages" out of chicken, rabbit, duck or veal (instead of the fire cooked pork sausage) and thus, fooling the inquisitors into believing they were traditional, pork-loving Catholics. Smart no?...and tasty!

Arca Nova Alvarinho 2013 £5.50 / £22.00

Vinho Verde / Minho - Alvarinho

Wines by the Glass

23/28 September



White

glass / bottle

Arca Nova White..... £4.10 / £16.20

Vinho Verde - Loureiro / Arinto / Trajadura

Quinta dos Currais Síria..... £4.40 / £17.60

Beira Interior - Síria

Pousio White 2012..... £4.75 / £19.00

Alentejo - Antão Vaz / Roupeiro / Arinto

Beyra Superior White..... £5.50 / £21.15

Beira Interior- Rabo de Ovelha (Rabigato -in the Douro) / Fontel Cal / Síria

Arca Nova Alvarinho 2013 £5.50 / £22.00

Vinho Verde / Minho - Alvarinho

Red

Tons de Duorum Red 2011..... £4.00 / £15.90

Douro - Touriga Nacional, Touriga Franca, Tinta Roriz

Beyra Red 2012..... £4.20 / £16.65

Beira Interior - Alfrocheiro, Tinta Roriz, Touriga Nacional, Jaen

Casa de Mouraz Red 2010 (Organic)..... £5.30 / £21.00

Dão- Touriga Nacional, Tinta Roriz, Alfrocheiro, Jaen and Água Santa

Contraste Red 2012..... £6.00 / £24.00

Douro- Indigenous Douro Varieties blend (Donzelinho/Esgana-Cão and Others)

Beyra Superior Red..... £7.00 / £30.00

Beira interior- Tinta Roriz, Touriga Nacional, Jaen, Rufete - Field Blend from Old Vines

Port, Madeira and Moscatel

We keep an ongoing list of fortified aperitif and dessert wines by the glass.

Please check out the [**full wine list**](#) for all the delicious pre and post Portuguese nectars.