

# SET MENUS

*10 November 2014*





# THE TRAVELLER

£20 P/PERSON

Start with...

## BREAD/ OLIVES / MIXED NUTS

*E5 Bakehouse Artisan Bread Selection*

*Galega Olives+Lupini Beans*

*A glass of <sup>(1)</sup>: Arca Nova (White - Vinho Verde)*



proceed to...

## BACALHAU À BRÁS

*A delicious, moisty scramble of salted codfish shards,  
sautéed in olive oil and onions, wrapped in crisp, thin sliced fried potatoes and eggs.  
Sprinkled with parsley and olives on top, with salad on the side.*

*A glass of <sup>(1)</sup>: Beyra (Red /White - Beira Interior)*



and last, but not the least...

## PASTEL DE NATA +MADEIRA WINE

*The world famous Portuguese Custard wonder,  
matched with a delicious glass of  
Barbeito Madeira Boal 5years Reserve. Dreamy!*

<sup>(1)</sup> add £4.25 p/person for the bottle.



# THE EXPLORER

£25 P/PERSON

*(minimum of 2 people)*

Start with...

**MADEIRA WINE,  
BREAD/ OLIVES / MIXED NUTS  
ST.JORGE CHEESE+COPITA**

*Barbeito Madeira Rainwater 5years Reserve*

*E5 Bakehouse Artisan Bread Selection*

*Galega Olives+Lupini Beans+ St.Jorge Cheese & Black Pig Copita.*



a taste of ...

**LAND&SEA**

*Share one of:*

*Duck Gizzards / Octopus / Sarrabulho / Rojões*

+

**BACALHAU À BRÁS**

*A glass of <sup>(1)</sup> Arca Nova Alvarinho (White - Vinho Verde) /  
Contraste Tinto (Red - Douro) / Aventura Tinto (Red - Alentejo)*



grand finale with

**PASTEL DE NATA+PORT**

*The world famous Portuguese Custard wonder  
elevated to an even higher degree of awesomeness  
when paired with Port. Unmissable.*

<sup>(1)</sup> add £6.75 p/person for the entire bottle.



# THE ADVENTURER

**£30 P/PERSON**

*(for minimum of 2 people)*

**Start with...**

**MADEIRA WINE,  
BREAD / OLIVES / MIXED NUTS**

*Barbeito Madeira Rainwater 5years Reserve*

*E5 Bakehouse Artisan Bread Selection*

*Galega Olives+Lupini Beans*



**follow with an omnivorous feast of:**

**LAMB, PORK, OCTOPUS & CUTTLEFISH**

*Chanfana (Lamb) / Octopus em Caldeirada / Sarrabulho / Chocos (cuttle fish w/ink)*

*Served with cod roes salad and rice.*

*A glass of <sup>(1)</sup> Arca Nova Alvarinho (White - Vinho Verde) /*

**Contraste Tinto (Red - Douro) / Aventura Tinto (Red - Alentejo)**



**grand finale with**

**PASTEL DE NATA+PORT**

*The world famous Portuguese Custard wonder  
elevated to an even higher degree of awesomeness  
when paired with Port. Unmissable.*

<sup>(1)</sup> just add £6.75 p/person for the entire bottle.



# THE WINELOVER

**£35 P/PERSON**

*(for minimum of 2 people)*

**Start with...**

**MADEIRA WINE,  
BREAD/ OLIVES / MIXED NUTS  
ST.JORGE CHEESE+COPITA**

*Barbeito Madeira Rainwater 5years Reserve*

*E5 Bakehouse Artisan Bread Selection*

*Galega Olives+Lupini Beans+ St.Jorge Cheese & Black Pig Copita.*



**follow with an omnivorous feast of:**

**DUCK & CUTTLEFISH**

*Duck Gizzards and Chocos (cuttle fish w/ink) to share*

**+**

**BACALHAU À BRÁS**

*A bottle of: **Conceito** (White or Red - Douro Superior )*

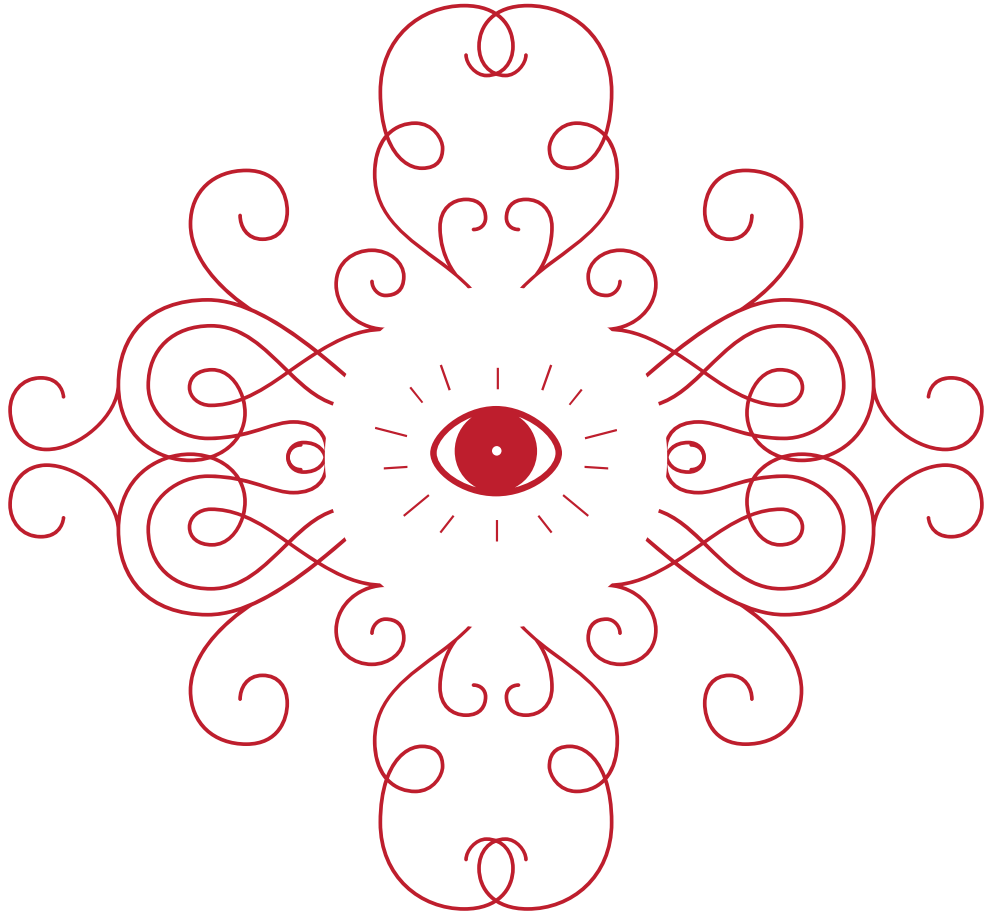
*95pts Mark Squires (red 2011)*



**grand finale with**

**PASTEL DE NATA+ L.B.V PORT**

*The world famous Portuguese Custard wonder  
elevated to an even higher degree of awesomeness  
when paired with a Latle Bottled Vintage Port.*



# LIST

*10 November 2014*





## Sandwiches

**Bifanas**..... £5.00

*Tender slices of slow cooked marinated pork (beer and spices) and Portuguese chorizo.*

**Tuna Fillet** .....£4.00

*Hand made tuna fillets in olive oil w/ vegetable pickles, mustard & crispy rocket.*

**Goatie (v)**..... £4.00

*Semisoft salty goat cheese combined with PDF's subtle and sweet jam & crispy rocket*

**Artichoke & Red Pesto (v)**..... £4.00

*Artichoke hearts, hand made red pesto & green salad*

**Fresh Cheese&Olive Tapenade (v)**.....£4.00

*Soft and Fresh Portuguese Cows's cheese (a very light and healthy recipe) with Green olives tapenade and crispy rocket.*

## Toasties

*All served with E5 Bakehouse artisan bread*

**Butter and Jam (v)**..... £3.00

*Choose your own flavours: Ginger/Carrot/Orange/Pennyroyal/Gorse/Spearmint/Juniper*

**Queijo&Tomate (v)**.....£4.00

*Cheese & Tomato*

**The "Mystic" Toast** .....£4.00

*Ham & Cheese*

**Queijo&Presunto**.....£5.00

*Cheese, Dry Cured Ham, Rocket*

## Breakfast/Brunch

**Eggs & Chorizo** .....£5.00

*Portuguese chorizo & spinach scrambled eggs on a toast with salad*

**St.Jorge (v)**.....£5.00

*St Jorge cheese & spinach scrambled eggs on a toast with salad*

**Salmon** ..... £6.00

*Spinach scrambled eggs, smoked salmon and beetroot on a toast.*

**Farinheira** .....£5.00

*Portuguese smoked sausage "Farinheira" & spinach scrambled eggs on a toast with salad.*

## Petiscos/Tapas

**Moelas (Duck Gizzards)**..... £6.60

**Rojões (Marinated Pork Cubes)**..... £6.60

**Chanfana (Goat-Red Wine Marinated)**..... £8.10

**Lingua (Beef Tongue)**..... £7.95

**Sarrabulho (Pork, Cumin)**..... £6.50

**Lampreia (Lamprey Bordaleise)**..... £13.50

**Chocos (Cuttlefish with Ink)**..... £8.80

**Bacalhau c/grelos (Cod/Sprouts)**..... £6.80

**Octopus Caldeirada (Octopus á la Portugaise)**..... £6.80

## Mains

**Bacalhau à Brás (v)**..... £8.00

*Salted Codfish, thin sliced fries and egg scramble.*

*A portuguese must have traditional specialty: A delicious, moisty scramble of salted codfish shards, sautéed in olive oil and onions, wrapped in crisp, thin sliced fried potatoes and eggs. Sprinkle with parsley and olives on top, with some salad on the side.*

**Alheira á Portuguesa**..... £8.50

*Game "Alheira", crisps, salad and egg on top.*

*Alheira is an unique Portuguese treat. Game meat (Hare, Boar, Partridge, Duck and Rabbit) carefully wrapped with garlic (Alho)-Hence the name: "Alheira"*

**Veggie "à Brás" (v)**.....£7.50

*Ratatouille thin sliced fries and egg scramble.*

*The vegetarian variation of "Bacalhau à Brás" with celery and chickpeas sautéed in olive oil and onions, wrapped in crisp, thin sliced fried potatoes and eggs. Sprinkle with parsley and olives on top, with some salad on the side.*

## Cheese/Meat/Platters

**Small Meat Platter (Chorizo/Alheira/ Morcela)**..... £5.00

**Cheese Platter**..... £15.00

**Cheese and Meat Platter** ..... £17.50

**Chouriço (served w/Bread)**..... £5.00

**Black Pig Chouriço (Free range, acorn fed)**..... £8.00

**Alheira (Speciality Game Meat Sausage)**..... £5.50

**Chouriço/Alheira (Mixed plate)**..... £6.50

**Morcela Fumada (Smoked)**..... £5.00