



AL'TAPAS

CARNE & PETISCOS


COUVERT

- 2,8 **Bread Basket**
100% wheat
- 1,2 **Olive Oil**
Herdade do Esporão, organic
- 1,35 **Butter**
Roasted garlic and herbs
- 2,2 **Marinated Olives and Lupin Beans**
- 6,5 **Pork Crackling Cubes**
- 10 **Cheese Board**
- 12,5 **Cured Meats Board**
- 15 **Mixed Board**

SPECIAL DISHES

- 20 **Duck Magret**
Duck breast served with sausage rice
- 18 **'Bacalhau à Brás'**
Codfish with onions, egg yolk, potatoes and cured yolk
- 17 **'Brás de Cogumelos'** 
Mushrooms with onions, egg yolk, potatoes and cured yolk
- 17 **Creamy Mushroom Rice** 
Mixed mushrooms, garlic and white wine
- 28 **Atlantic Treasure**
Razor clam, clam, mussel and shrimp rice
- 14 **'Meia Desfeita' Cod Salad**
Cod, chickpeas and cured yolk
- 20 **Grilled Tiger Prawns**
With garlic and chili

SMALL PLATES

- 4,5 **Veal Croquettes (2un)**
served with mustard selection
- 15 **Iberian Cured Ham (50g)**
24 months aged
- 12,5 **DOP Burrata**
Creamy burrata, arugula, pesto, cherry tomatoes and pistachio
- 14 **Steak Tartare**
Shallot, pickles, Worcestershire sauce and egg yolk
- 15 **Beef Carpaccio**
Pistachios and arugula
- 13 **Wood-Fired Chicken Thigh**
Boneless, served with sauce selection
- 16 **Shrimp Tartare**
Shrimp, avocado and mango
- 9 **Farinheira Sausage with Honey and Walnuts**
- 16 **Al'Tapas Octopus**
Sliced octopus with smoked paprika
- 22,5 **Sirloin 'Pica-Pau'**
200g sirloin with pickles, garlic, bay leaf and coriander
- 14,5 **Rump 'Pica-Pau'**
200g rump with pickles, garlic, bay leaf and coriander
- 7,5 **Panko Shrimp (4un)**
Served with sweet chilli and garlic mayonnaise
- 7 **Grilled Padrón Peppers**
With Samouco sea salt flakes
- 8,5 **Baked Goat Cheese Roll**
With honey, walnuts and rosemary
- 17,5 **Clams Bulhão Pato Style**
- 16 **Garlic Shrimp 'Guilho Style'**
- 12 **Mushrooms 'Guilho Style'** 
Mixed mushrooms
- 10 **Scrambled Eggs with Farinheira Sausage**
- 14 **Broken Eggs**
- 15 w/ Sweet Potato
- 18 w/ Shrimp

MEAT & TAPAS

- 23,5 **Dry-Aged Entrecôte**
220g (20-35 days aged)
- 35 **Dry-Aged T-Bone**
500g (20-35 days aged)
- 21 **Black Angus Picanha**
200g of South America Picanha
- 19 **Iberian Pork "Presa"**
200g of Alentejo Pork
- 24 **Beef Tenderloin**
220g of National Beef

BREAD / SANDWICHES

- 16 **Al'Tapas Steak Sandwich**
Bolo do Caco bread, cheese and cured ham. Served with fries
- 14 **Sirloin Steak Sandwich**
Bolo do Caco with garlic and herb butter. Served with fries and Dijonese sauce
- 10 **Rump Steak Sandwich**
Bolo do Caco with garlic and herb butter. Served with fries and Dijonese sauce
- 16 **Burger**
Cheese and fries
- 14 **Vegan Burger** 
Crispy soy protein, lettuce, tomato, 100% plant-based cheese
- 9 **Pulled Pork Sando**
36h pork neck, cheese, brioche and cabbage

SIDE DISHES

- 4 **French Fries**
- 4 **Sweet Potato Fries**
- 3 **Thai Rice**
- 5 **Wood-Fired Sausage Rice**
- 4 **Grilled Vegetables**

DESSERTS

- 6 **Basque-style Cheesecake**
- 6 **Apple Crumble**
with custard and Alcochete fogaça cake
- 6 **Toblerone Tart**