HANGOUT

BAR

ALL DAY MENU

THE MEMORIES WE SHARE

Pão com chouriço **€5**
Freshly baked bread with chorizo

Couvert [v] **€6**
Bread accompanied by Trás-os-Montes organic olive oil, salted butter, and dip of the day

Cheese and charcuterie platter **€23**

Pica-pau **€21**
Traditional Portuguese beef slices in a pickle sauce

Roasted cauliflower [vg] **€15**
with grilled vegan mozzarella, crispy cornbread and cauliflower and charcoal purée

Chickpea hummus [vg] **€10**

HANDS ON

Much Better Than a Burger **€19**
Black pork sandwich on beer bread, caramelised onion, purple cabbage pickle and chunky chips

Spicy chicken wings [ss] **€16**

Cod fritters **€12**
with cuttlefish ink aioli

Duck spring roll [s] **€17**
with peanut, ginger and orange sauce

DON'T YOU SHARE

Warm roast carrot salad and Azeitão *requeijão* cheese [v] **€15**
with citrus and dukkah

Gnocchi [vg] [s] **€17**
with roasted hokkaido pumpkin with spinach, pimento chutney and toasted pecans

***Alheira* croquettes** **€17**
Traditional smoked sausage croquettes with crispy kale, chestnut purée, apple pickle and black garlic

Roasted octopus [s] **€22**
with sweet potato and chimichurri

Chicken skewer in pita [s] **€19**
with spicy yoghurt sauce

SO SWEET

Roasted pineapple [v] **€9**
with mint, coconut, mascarpone cream and sesame

Nut semifreddo [vg] **€9**
with pumpkin coulis

Chocolate and miso mousse [v] **€9**
with brownie crumble and raspberry

[v] vegetarian **[vg]** vegan **[s]** slightly spicy **[ss]** spicy

VAT included.

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter.

SMALL LUXURY HOTELS OF THE WORLD®

Another table, the same creative perspective. *Visit LUMI ROOFTOP at our sister hotel, The Lumiares, with Chef João's signature.*

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