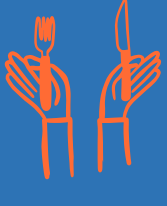
ALL DAY



GET STARTED

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

Cream of mushroom soup [V] 8
with truffled egg yolk and crispy focaccia

TO SHARE

Cheese and charcuterie platter 23

Codfish fritters 12
with cuttlefish ink aioli

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

Roasted octopus [S] 22
with sweet potato and chimichurri

Roasted cauliflower [VG] 15
with grilled vegan mozzarella, crispy cornbread and cauliflower and charcoal purée

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

Duck spring roll [S] 17
with peanut, ginger and orange sauce

Warm roasted carrot salad and Azeitão *requeijão* cheese [V] 15
with citrus and dukkah

[V] Vegetarian, [VG] Vegan, [S] Slightly Spicy, [SS] Spicy

SOMETHING FOR THE SOUL

	€
Prawn and lime risotto	**22**
Gnocchi [VG] [S] with roasted hokkaido pumpkin with spinach, pimento chutney and toasted pecans	**17**
Catch of the day with clams, seaweed and coriander rice	**25**
Slow-cooked cod with crushed potatoes, caramelised onion purée, cornbread and olive crust	**23**
18-hour slow-cooked pork shank* with oven-baked rice, sautéed cabbage and red onion pickle (for 2 people)	**39**
Chicken skewer in pita [S] with spicy yoghurt sauce	**19**
Sirloin steak topped with a fried egg with chunky chips and served with dijon mustard sauce	**28**

SWEET ENDINGS

Roasted pineapple [V] with mint, coconut, mascarpone cream and sesame	**9**
Nut semifreddo [VG] with pumpkin coulis	**9**
Crunchy almond tartlet [V] with vanilla ice cream	**9**
Chocolate and miso mousse [V] with brownie crumble and raspberry	**9**

* not available in conjunction with any other offer

[V] Vegetarian, [VG] Vegan, [S] Slightly Spicy, [SS] Spicy

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. VAT included. 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.

BLUE
BISTROT

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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