

well

“Don’t feel guilty about any of your pleasures.”





OMAKASE EXPERIENCE

*Lugares limitados, recomendamos marcação prévia
**Limited seats, booking is recommended*

Para reservar | *For booking*
(+351) 927 468 881



O - MA - KA - SE お任せ

A palavra omakase (お任せ) vem do verbo confiar – em japonês, “makaseru” (任せる). No sentido da palavra, dentro do contexto gastronómico, significa, literalmente, “entrego ao chef”, mas há quem também interprete como “deixo nas suas mãos” ou “deixo por sua conta”.

Dez Momentos

Jantar 100€ pp degustação do Chefe

Omakase (お任せ) is a Japanese phrase, used when ordering food in restaurants, that means 'We trust the chef's choice' (from Japanese 'to entrust' 任せる - makaseru)

Ten Moments

Dinner 100€ pp Chef's selection



Drinks

Champagne

Blanc






	 MINI 0,20	 0,75L	 1,5L	 3L	 6L	 9L	 12L
Moët & Chandon Impérial	35	120	240	600	1600	3250	5000
Moët & Chandon Nectar Impérial		130					
Moët & Chandon Grand Vintage		155					
Moët & Chandon Golden Light Up Luminous			260				
Veuve Clicquot Yellow Label		130	260	650			
Veuve Clicquot Yellow Extra Brut Old		180					
Veuve Clicquot Vintage		180					
Veuve Clicquot La Grande Dame		340					
Dom Pérignon Vintage		380	890	3500	7000		
Dom Pérignon Vintage Luminous		410	950				
Dom Pérignon P2 naked		850					
Dom Pérignon P3	sob consulta		<i>on request</i>				
Krug Grand Cuvée		420	840				
Armand De Brignac Brut Gold		480	960	4000	10000		
Armand De Brignac Demi Sec		590					
Armand De Brignac Blanc de Blancs		1100					
Armand De Brignac Blanc des Noirs	sob consulta		<i>on request</i>				

On Ice

acompanhado com fruta
served with fruit

Moët & Chandon Ice Impérial	150	300	780				
Moët & Chandon Ice Impérial Rosé	155	310					
Veuve Clicquot RICH	160	320					
Veuve Clicquot RICH Rosé	165						

Rosé

	 MINI 0,20	 0,75L	 1,5L	 3L	 6L
Moët & Chandon Impérial Rosé	37	140	280		
Moët & Chandon NIR		180	360	900	1800
Moët & Chandon Grand Vintage Rosé		180			
Veuve Clicquot Rosé		150	300		
Veuve Clicquot Vintage Rosé		200			
Veuve Clicquot Grande Dame Rosé		470			
Dom Pérignon Rosé		660			
Dom Pérignon Rosé Luminous		690			
Dom Pérignon Rosé P2		2000			
Krug Rosé		620			
Armand De Brignac Rosé		700	1400		

Packs and Rituals

3 Moët & Chandon NIR	510	1020	2565	5130	
6 Moët & Chandon NIR	1020	2040	5130	10260	
3 Moët & Chandon Golden Light Up Luminous			780		
6 Moët & Chandon Golden Light Up Luminous			1560		
3 Dom Pérignon Luminous	1165	2700			
6 Dom Pérignon Luminous	2330	5400			
3 Armand De Brignac Brut Gold	1370	2730	11400	28500	
1 Moët & Chandon NIR + 1 Belvedere Pure Luminous	360	720	1529,5	3230	
1 Moët & Chandon Golden Light Up Luminous			625		
+ 1 Vodka Belvedere Pure Luminous 1,75L					
3 Moët & Chandon NIR + 3 Vodka Belvedere Pure Luminous	1080	2160	4590		
3 Belvedere Pure	570	1140	2020	4560	
6 Belvedere Pure	1140	2280	4040	9120	
6 Rock Angel	370	770	1624,5		

Cocktails

+ criações de autor author's creations

Charlie's Mojito

Bacardí Añejo Cuatro, lima, menta, açúcar, água
c/ gás

Bacardí Añejo Cuatro, lime, mint, sugar, sparkling water

Premier Negroni

Bombay Premier Cru, Martini Reserva Rubino,
Martini Bitter

*Bombay Premier Cru, Martini Reserva Rubino,
Martini Bitter*

"My" Thai

Bacardí Carta Blanca, Bacardí Añejo Cuatro,
Triple Sec, xarope de amêndoa, lima

*Bacardí Carta Blanca, Bacardí Añejo Cuatro,
Triple Sec, almond syrup, lime*

Sir Richard

Bombay Sapphire, xarope de tangerina, lima,
gingibre

Bombay Sapphire, tangerine syrup, lime, ginger

Piá Mule *Chef's recommendation*

Grey Goose, ginger beer, lima, xarope de gengi-
bre, espuma de gengibre

*Grey Goose, ginger beer, lime, ginger syrup,
ginger foam*

London Mule

Bombay Premier Cru, lima, xarope citronela,
ginger ale, espuma de gengibre

*Bombay Premier Cru, lime, lemon grass syrup,
ginger ale, ginger foam*

Mexican Mule

Cazadores Blanco tequila, lima, xarope de gengi-
bre, ginger beer, espuma de gengibre

*Cazadores Blanco tequila, lime, ginger syrup,
ginger beer, ginger foam*

16

Pirate Mule

Bacardí Añejo Cuatro, ginger beer, lima, espuma
de gengibre, xarope de açúcar

*Bacardí Añejo Cuatro, ginger beer, lime, ginger
foam, sugar syrup*

16

16

Fire Mule

Apple Fire, lima, xarope de gengibre, ginger beer,
espuma de gengibre

*Apple Fire, lime, ginger syrup, ginger beer, ginger
foam*

16

16

Sake Cooler

Sake, lima, hortelã, xarope de fruta
(morango, maracujá ou tutti frutti)

*Sake, lime, mint, your choice of fruit syrup
(strawberry, passion fruit or tutti frutti)*

16

16

16

16

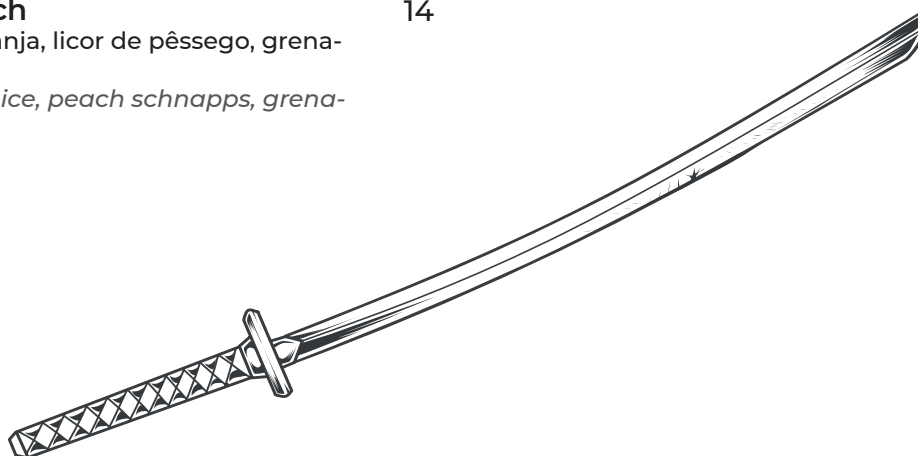
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+ cocktails clássicos classic cocktails

Um amante de cocktails clássicos? Os nossos bartenders estão preparados para superar as suas expectativas!
A classical cocktail lover? Our Bartenders are prepared to exceed your expectations!

Mojito Bacardí Carta Blanca, lima, hortelã, açúcar, água c/ gás, Angostura bitter <i>Bacardí Carta Blanca, lime, mint, sugar, sparkling water, Angostura bitter</i>	14	Porn Star Martini 42 Below, maracujá, lima, Licor Passoa, clara de ovo <i>42 Below, passion fruit, lime, Passoa Liqueur, egg white</i>	14
Caipirinha Leblon, lima, açúcar <i>Leblon, lime, sugar</i>	14	Pinacolada Bacardí Carta Blanca, ananás, coco <i>Bacardí Carta Blanca, pineapple, coconut</i>	14
Daiquiri - Lima / Morango / Maracujá <i>Lime / Strawberry / Passion fruit</i> Bacardí Carta Blanca, lima, açúcar <i>Bacardí Carta Blanca, lime, sugar</i>	14	Espresso Martini 42 Below, licor de café, café expresso <i>42 Below, coffee liqueur, coffee</i>	14
Margarita Cazadores Blanco tequila, Triple Sec, lima <i>Cazadores Blanco tequila, Triple Sec, lime</i>	14	Paloma Patron Silver, sumo de limão, polpa de toranja, água c/ gás <i>Patron Silver, lemon juice, grapefruit pulp, sparkling water</i>	14
Long Island Bombay Sapphire, 42 Below, Bacardí Carta Blanca, Triple Sec, Cazadores Blanco tequila, lima, coca-cola <i>Bombay Sapphire, 42 Below, Bacardí Carta Blanca, Triple Sec, Cazadores Blanco tequila, lime, coca-cola</i>	14	Cosmopolitan 42 Below, xarope cranberry, Triple Sec, lima <i>42 Below, cranberry syrup, Triple Sec, lime</i>	14
Sex On the Beach 42 Below, sumo laranja, licor de pêssego, grenadine <i>42 Below, orange juice, peach schnapps, grenadine</i>	14	Gin Tropical RedBull Tropical, Bombay Sapphire	14



Vinho Wine

Branco White

ADEGAMÃE Dory Lisboa Viosinho, Alvarinho, Arinto, Sauvignon Blanc
Quinta dos Castelares - "Bio" Douro Códega do Larinho, Rabigato, Gouveio
Odisseia Douro Gouveio, Moscatel Galego, Rabigato
Félix Rocha Sauvignon Blanc Lisboa Sauvignon Blanc
Félix Rocha Chardonnay Lisboa Chardonnay
Boina Douro Códega do Larinho, Viosinho, Siria, Rabigato
Monte da Peceguina Alentejo Antão Vaz, Arinto, Encruzado, Viosinho
Villa Nogueira Lisboa Arinto, Sauvignon Blanc, Chardonnay
Dona Sancha Dão Malvasia Fina, Encruzado, Bical, Cerceal
Quinta da Falorca Dão Encruzado
Quinta do Lamal Douro Gouveio
Pêra-Manca Alentejo Antão Vaz, Arinto

				
copo glass	0,75L	1,5L	3L	6L
9,5	32			

40

42

44

44

47

47

47

49

55

65

95 190

Verde Green

Quinta de São Gião Minho Alvarinho
Quinta D'Amares Alvarinho Minho Alvarinho

34

40

Tinto Red

ADEGAMÃE Dory Lisboa

Touriga Nacional, Syrah, Pinot Noir, Aragonez

Quinta dos Castelares “Bio” Douro

Tinta Roriz, Touriga Nacional, Touriga Franca

Quinta de São Cristóvão Lisboa

Syrah, Merlot, Touriga Franca, Alicante Bouschet

Odisseia Douro

Touriga Franca, Tinta Roriz, Touriga Nacional, Tinta Barroca

Monte da Peceguina Alentejo

Aragonês, Alicante Bouschet, Touriga Nacional, Touriga Franca, Syrah, Cabernet Sauvignon

Mafarrico Douro

Tinta Roriz, Rufete, Tinto Cão, Touriga Franca, Tinta Amarela, Tinta Branca, Tinta Barroca

ADEGAMÃE Pinot Noir Lisboa

Pinot Noir

Herdade do Freixo Reserva Alentejo

Touriga Nacional, Cabernet Sauvignon, Alicante Bouschet

Félix Rocha DOC 2011 Premium Lisboa

Touriga Nacional, Syrah, Touriga Franca, Alicante Bouschet

Quinta da Falorca Dão

Vínhas Centenárias

Rosé

ADAGAMÃE Dory Lisboa

Touriga Nacional, Pinot Noir

QMF Blush Bairrada

Baga, Touriga Nacional

Quinta Maria Izabel Douro

Tinta Roriz, Tinta Francisca, Touriga Nacional

Quinta dos Castelares- “Bio” Douro

Pinot Noir

Chateau Saint-Maur “L’Excellence” Provence

Cinsault, Grenache, Syrah, Rolle

Whispering Angel Provence



Grenache, Rolle, Cinsault, Syrah, Tibouren

Rock Angel Provence

Grenache, Rolle, Cinsault

Garrus Provence

Grenache, Role, Syrah, Tibouren, Cinsault, Mourvèdre

				
copo g/ass	0,75L	1,5L	3L	6L
9,5	32			

34

40

42

48

52

54

65

90

130

9,5

32

38

42

44

65

130

280

560

55

125

275

540

65

135

285

130

270

Sangria

Branca/ Tinta/ Rosé <i>White/ Red/ Rosé</i>	35
Maracujá & Espumante <i>Chef's recommendation</i> <i>Passion fruit & Sparkling wine</i>	40
Frutos Vermelhos & Espumante <i>Red fruits & Sparkling Wine</i>	40
Moët & Chandon <i>Frutos vermelhos ou maracujá</i> <i>Red fruits or passion fruit</i>	130
Belvedere Pure e Moët & Chandon Ice Impérial	180

Cerveja Beer

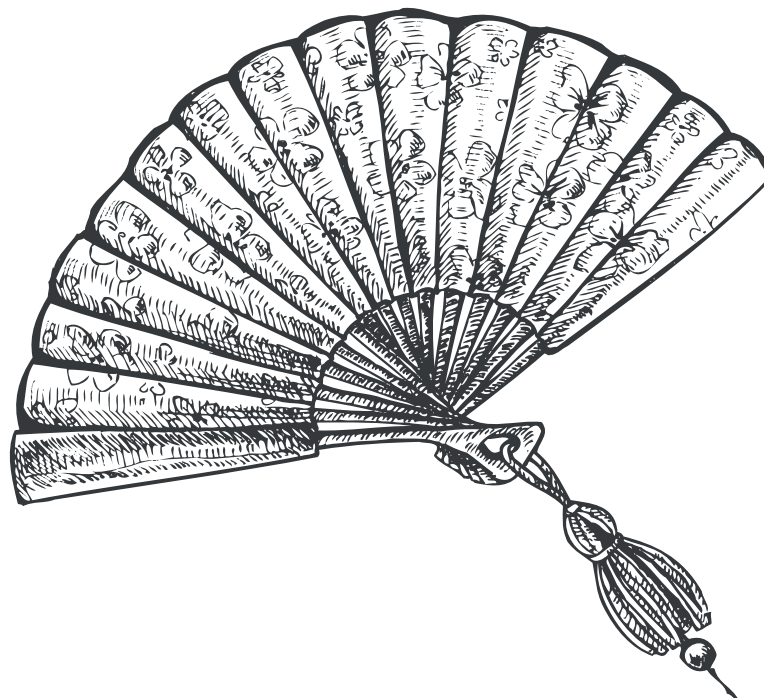
Imperial Carlsberg <i>Small, draught</i>	5
Caneca Carlsberg <i>Pint, draught</i>	9
Super Bock 33cl garrafa <i>Bottle</i>	5,5
Guinness Stout 35 cl lata <i>Can</i>	6,5
Corona 35cl garrafa <i>Bottle</i>	7
Stella Artois 33cl garrafa <i>Bottle</i>	7
Franziskaner 50cl garrafa <i>Bottle</i>	7,5
Cerveja s/ Álcool 33cl garrafa <i>non alcoholic Bottle</i>	5,5

Sidra Cider

Magners	9
Somersby pequena <i>regular</i>	5
Somersby grande <i>large</i>	9

Espirituosas Spirits

Vodka	Grey Goose	15
	Belvedere	15
	Fabergé Imperial Collection Egg Weiß	32
Rum	Bacardí Añejo Cuatro	15
	Santa Teresa 1796	20
Tequilla	Patrón Silver	15
	Patrón Reposado	22
	Patrón Añejo	25
	Dead Man´s Fingers Strawberry (Shot)	8
Extra on the glass	Redbull	3
	Redbull Tropical	3



Whisky

Dewars 12 Years	15
Dewars 15 Years	22
Dewars 21 Years	43
Aberfeldy 12 Years	25
James Martin´s 32	60
William Lawson´s	12
Jack Daniel´s	12
Bushmills	12

Spritz

Martini Fiero Spritz	14
St Germain	16
Aperol Spritz	14

Gin

Bombay Sapphire	12
Bombay Bramble (Pink)	12
Bombay Pressé	12
Bombay Premier Cru	15
Oxley	16
Bulldog	15
Hendricks	16
Nordés	16
G´ Vine	16
Adamus	18
Monkey 47	20

Serviço de Garrafas Espirituosas Spirit and Bottle Service



Vodka

	0,70L	1,5L	3L	4,5L	6L
Grey Goose	200	400		1100	1600
Original / La Poire / Le Citron / L'Orange					
Grey Goose Altius	380	550			
Belvedere Pure	200	400			
Belvedere Pure Luminous	210	410	710		1600
Belvedere 10	500				

Gin

Bombay Sapphire	200
Bombay Premier Cru	220
Oxley	230
Monkey 47	270
Adamus	240
Hendricks	230
Nordés	230
G´ Vine	230

Tequila

Patrón Silver	220
Patrón Reposado	270
Patrón El Cielo	500
Gran Patrón Platinum	600
Gran Patrón Burdeos	950
Volcan de mi Tierra Blanco Naked	200
Volcan de mi Tierra X.A.	500

Rum

Bacardí Añejo Cuatro	200
Bacardí Spiced	200
Bacardí Reserva Ocho	250

Whisky

Dewars 12 Years	200
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Mocktails

San Francisco

Martini Vibrante, sumo de laranja, sumo de limão, sumo de ananás, grenadine
Martini Vibrante, orange juice, lemon juice, pineapple juice, grenadine

10

Caipikid

Lima, açúcar, água c/ gás
Lime, sugar, sparkling water

10

Virgin Pinacolada

Martini Floreale, ananás, coco
Martini Floreale, pineapple, coconut

10

Sumos Naturais Fresh Juices

Laranja

Orange

9

Limão e hortelã

Lemon and mint

9

Ananás e hortelã

Pineapple and mint

9

Maçã

Apple

9

Smoothies

Energy Shot

Morango, banana

Strawberry, banana

10

Jungle Way

Açaí, morango, mirtilo, manga

Açaí, strawberry, blueberry, mango

10

Morning

Abacate, maçã, pêra, kiwi, hortelã

Avocado, apple, pear, kiwi, mint

10

Exotic Passion

Cenoura, ananás, papaia, maracujá

Carrot, pineapple, papaya, passion fruit

10

Iced Coffee

10

Licores, Vermutes e Aguardentes Liqueurs, Vermouth & Brandys

St Germain

14

Rémy Martin Louis XIII

350

Rémy Martin VSOP

14

Port Wine 10 YO

10

CRF

10

Baileys

9

Martini Riserva Rubino / Ambrato / Bitter

9

Licor Beirão

9

Amen (licor de amêndoa)

9

Moscatel de Setúbal

9

Cafetaria Coffee & Refreshments

Expresso *Espresso*

4

Descafeinado *Decaffeinated*

4

Americano

4,5

Latte

6

Cappuccino

6

Chá *Tea*

4,5

Água 37,5cl *Still water*

3,5

Água 75cl *Still water*

6

Água das Pedras 25cl *Sparkling water*

3,5

Água das Pedras Limão 25cl *Sparkling water*

4

Água c/ gás San Pellegrino 75cl *Sparkling water*

7

Ginger Ale

6

Fever Tree *Tonic water*

6

Refrigerantes *Soft drinks*

6

Coca-Cola/ Coca-Cola Zero/ Sprite/ Fanta/ Nestea

Redbull

6

Redbull Tropical

6



Susbi

Drago Darius

Entradas de Sushi

Sushi Starters

Gyosas 4pcs 🌾🍷🍣🍣🍣🍣

Frango

Chicken

Ceviche 🍷🍣🍣

Salmão em cubos, robalo, cebola roxa, pimentos, coentros, sumo de lima, malagueta, flor de sal, azeite acompanhado c/ nachos e pasta de abacate

Salmon cubes, seabass, red onion, peppers, coriander, lime juice, chilli pepper, flower of salt, olive oil, served with nachos and avocado paste

Tuna Tataki 🍷🍣🍣🍣🍣 *Chef's recommendation*

Atum com especiarias, sate, azeite com ponzu, maionese japonesa, tobiko

Tuna with spices, sate, olive oil with ponzu, japanese mayo, tobiko

Beef Tataki 🍷🍣🍣🍣

Bife flamejado com azeite de trufa, ponzu, flor de sal, maionese trufada, alho francês frito

Flamed beef with truffle oil, ponzu, flower of salt, truffle mayo, fried leek

Usuzukuri Trufado *Truffled Usuzukuri* 🍷🍣 36

Salmão laminado, robalo, atum, ponzu, layu, cebolinho, nanbanzuke, azeite trufado, ikura

Salmon slices, seabass, tuna, ponzu, layu, chives, nanbanzuke, truffle olive oil, ikura

Black Tiger Crispy 🌾🍣

Camarão Black Tiger envolto em amêndoa, sweet chilli, servido com hóstia de camarão

Black Tiger prawns covered with almond, sweet chilli sauce, served with prawn cracker

Hot Philadelphia 8pcs 🌾🍷🍣🍣

Rolo crocante com salmão, tobiko, cream cheese, teriyaki

Crispy roll with salmon, tobiko, cream cheese, teriyaki

14 Tiradinho de salmão c/ espuma de maracujá 🍷🍣🍣 24

Salmon strip with passion fruit foam

28 Tiradinho de lírio c/ kimchi, raspa de lima e ovas de yuzu 🍷🍣 *Chef's recommendation* 28

White fish strip with kimchi, lime zest and yuzu roe

Oyster Shot 🍷 7

Ostra c/ molho do chef e raspa de lima

Oyster with chef's sauce and lime zest

29 Pani Bomb 🍷🍣 *Chef's recommendation* 8

Pani puri com manga, peixe branco, ovas de yuzu, maionese de kimchi

Pani puri with mango, white fish, yuzu roe, kimchi mayonnaise

29 Salmon Tartar 🍷🍣🍣🍣🍣🍣 29

Salmão em cubos, molho do chef, lima, flor de sal, kimchi, kizami, pasta de abacate, ovas tobiko, ovo de codorniz

Salmon cubes, chef's sauce, lime, flower of salt, kimchi, kizami, avocado paste, tobiko roe, quail egg

Tuna Tartar 🍷🍣 34

Tártaro de atum c/ pasta de abacate, ovo de codorniz, kimchi

Tuna tartar with avocado paste, quail egg, kimchi

Temaki do chef *Chef's Temaki* 🌾🍷🍣 22



Sashimi 5 pcs

Otoro 🌱 🍣 🐟

Barriga de Atum
Tuna belly

Akami 🌱 🍣 🐟

Atum, kizami
Tuna, kizami

Shake 🌱 🍣 🐟

Salmão
Salmon

Shiromi 🌱 🍣 🐟

Peixe branco do dia
White fish of the day

Sashimi freestyle 🌱

25 peças 25 pieces

Hossomaki 6 pcs

Otoro 🌱 🍣 🐟

Barriga de Atum
Tuna belly

Shake 🌱 🍣 🐟

Salmão
Salmon

Tekka 🌱 🍣 🐟

Atum
Tuna

Vegan 🌱 🌱

Pepino
Cucumber

Vegan Experience

Chef's freestyle 🌱

12 peças 12 pieces

28

20

18

25

87

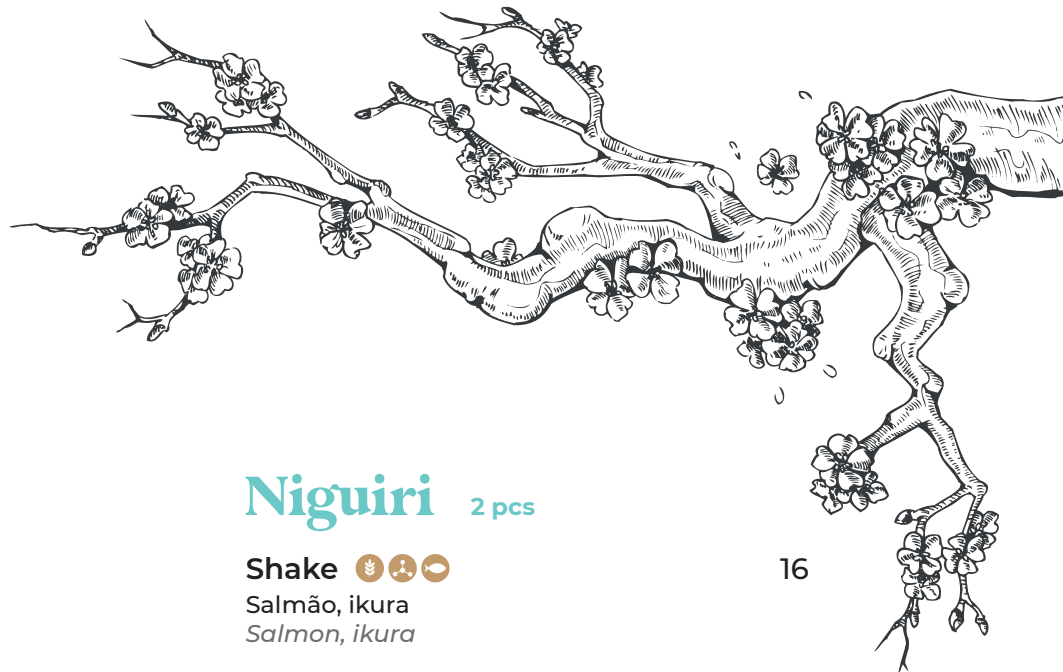
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14

16

14

40



Niguri 2 pcs

Shake 🌱 🍣 🐟

Salmão, ikura
Salmon, ikura

16

Otoro 🌱 🍣 🐟

Barriga de atum, kizami, cebolinho
Tuna belly, kizami, chives

23

Akami 🌱 🍣 🐟

Atum, kizami
Tuna, kizami

18

Suzuki 🌱 🍣 🐟

Robalo, raspa de lima, tobiko yuzu
Seabass, lime zest, yuzu tobiko

18

Scarlet 🌱 🍣 🍷 🐟

Carabineiro, azeite de trufa negra, caviar, flor de sal
Carabinero red prawn, black truffle oil, caviar, flower of salt

30

Carapau 🌱 🍣 🍷 🐟 *Chef's recommendation*

Horse mackerel

18

Cavala 🌱 🍣 🐟

Mackerel

18

Sardinha 🌱 🍣 🐟

Sardine

18

Suna 🌱 🍷 🍷 🍷 🐟

Atum c/ chimichuri e ovo de codorniz
Tuna with chimichuri and quail egg

22

Uramaki 4 pcs

California 🌾🍣🐟🥑

Salmão, camarão, abacate, pepino, tobiko
Salmon, prawn, avocado, cucumber, tobiko

Ebi Fry 🌾🍣🍤🥑

Tempura de camarão, maionese japonesa, abacate envolvido com salmão braseado e molho miso
Prawn tempura, japanese mayo, avocado wrapped with braised salmon and miso sauce

Volcano 🌾🍣🍣🔥

Sarrajão picante, maionese japonesa, cebolinho, tobiko e espargos
Spicy atlantic bonito, Japanese mayo, chives, tobiko and asparagus

Gunkan 2 pcs

Shake 🌾🍣🍣

Salmão, Ikura, cebolinho
Salmon, Ikura, chives

Kokkuro 🌾🍣🍣

Berbigão
Cockles

Golden 🌾🍣🍣

Ostra c/ molho do chef e raspa de lima
Oyster with chef's sauce and lime zest

Gamba da costa 🌾🍣🍣

Portuguese coastal prawn

Samurai 🌾🍣🍣🔥

Atum picado c/ kimchi e pepino
Minced tuna with kimchi and cucumber

16 Chimi Chimi 🌾🍣🍣 *Chef's recommendation* 18

Camarão tempura, espargos grelhados envolvidos com atum braseado e molho chimichurri
Tempura prawn, grilled asparagus tossed with braised tuna and chimichurri sauce

18 Black Dragon 🌾🍣🍣🍣 20

Sarrajão com abacate e pepino, envolvido em sementes de sésamo de kimchi
Atlantic bonito with avocado and cucumber, tossed in kimchi sesame seeds

19 Shiroyi 🌾🍣🍣 20

Lírio com abacate e pepino envolvido com peixe branco braseado e enguia
White fish with avocado and cucumber tossed with braised white fish and eel

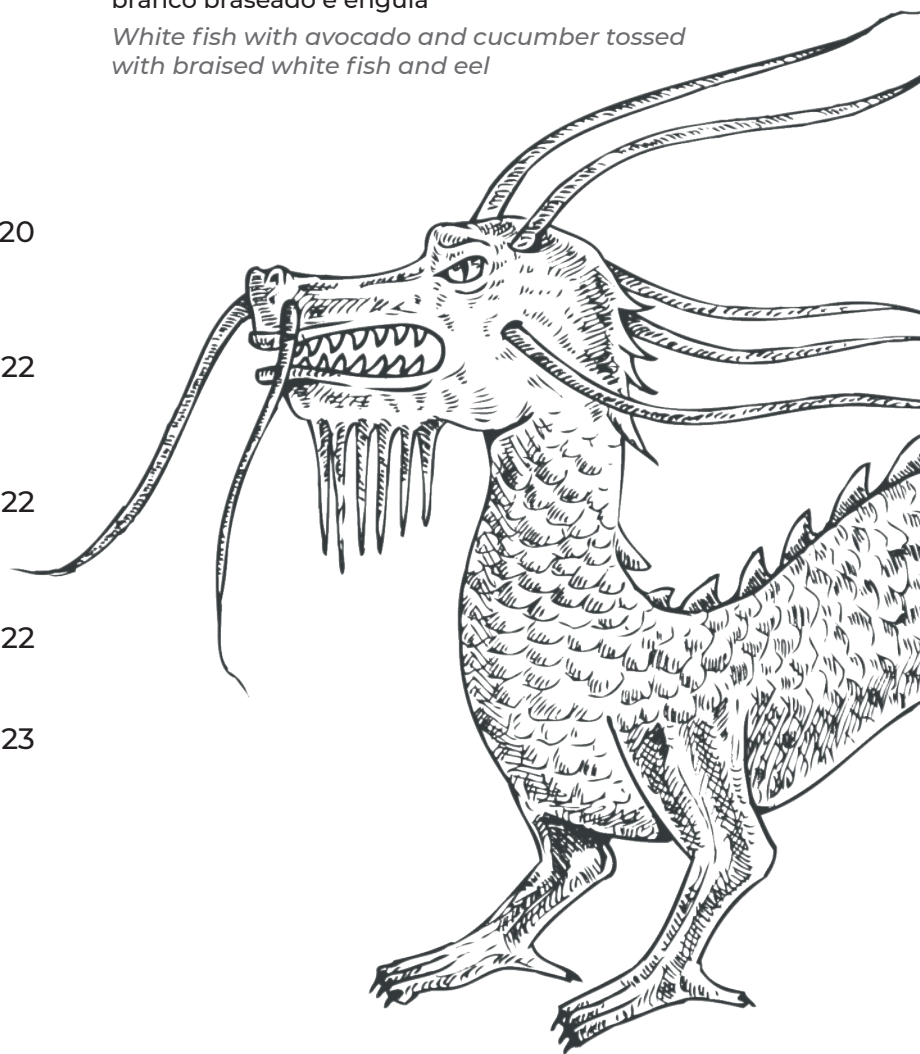
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22

22

22

23



Tacos 1 pcs

Salmão 🌿 🍷 🍷 🍷

Salmon

16

Atum 🌿 🍷 🍷 🍷

Tuna

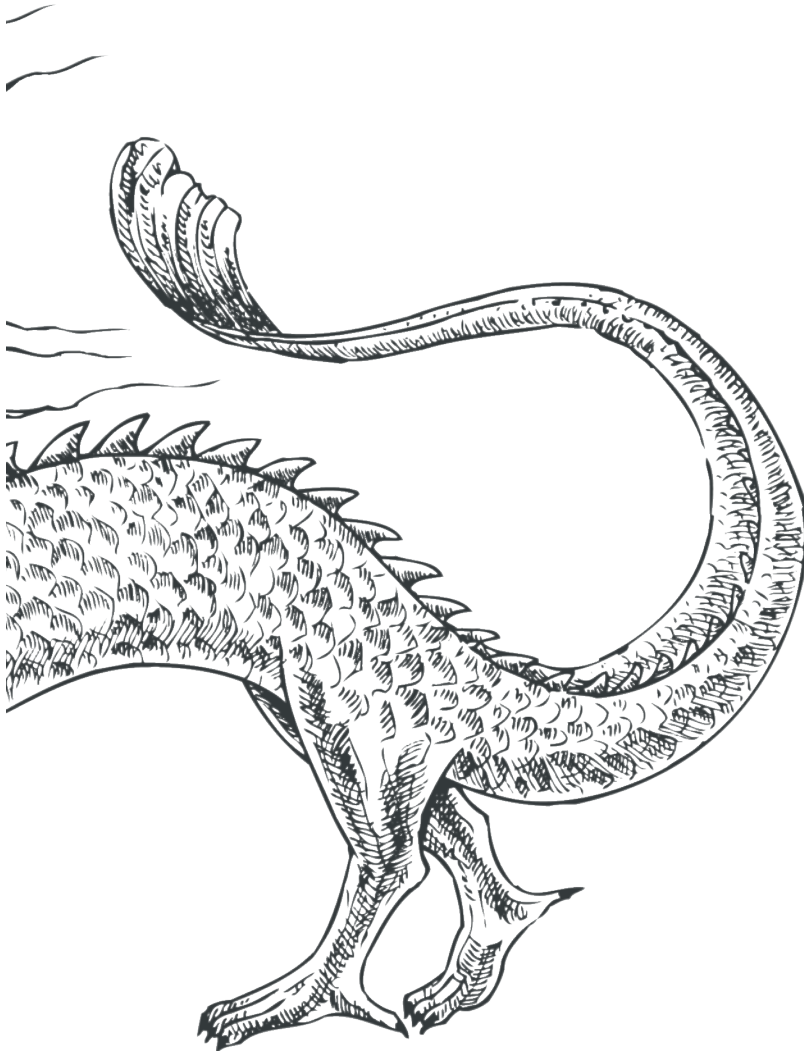
18

Extras

Kizami (Wasabi natural)

Kizami (Fresh Wasabi)

5





Mediterranean

Entradas de cozinha

Kitchen starters

Azeitonas 🌿🌿🌿
Olives

Sopa do dia 🌿🌿
Soup of the day

Guacamole c/ nachos 🌿🌿
Guacamole w/ nachos

Batatas fritas 🌿🌿
Chips

Asinhas de frango 🌿🌿🌿
Chicken wings

Croquetes de alheira (3 uni) 🌿🌿🌿🌿
Traditional Portuguese "alheira" sausage croquettes

Croquetes de couve-flor (4 uni) 🌿🌿🌿🌿🌿 *Chef's recommendation*
Cauliflower croquettes

Beef Tartar 🌿🌿🌿🌿🌿
Bife, cebola roxa, ovo, sésamo, pickles, tabasco, chalota
Beef, red onion, egg, sesame, pickles, tabasco, shallot

Frito misto *Mixed fry* 🌿🌿🌿🌿
Camarão, polvo, vieiras, croquetes de alheira, croquetes de couve flor
Prawn, octopus, scallops, traditional Portuguese "alheira" sausage croquettes, cauliflower croquettes

Polvo c/ chouriço e salsa verde 🌿🌿🌿🌿🌿 *Chef's recommendation*
Octopus with chorizo and salsa verde

Mil folhas de morcela c/ puré de maçã e redução de vinho do Porto 🌿🌿🌿🌿
Black Pudding and apple pastry served with a Port Wine sauce reduction

Burrata 🌿🌿🌿🌿
Burrata, presunto, parmesão, azeitonas, tomate, cebola roxa, azeite trufado
Burrata, prosciutto, parmesan, olives, tomato, red onion, truffle olive oil

5

7

14

8

14

12

12

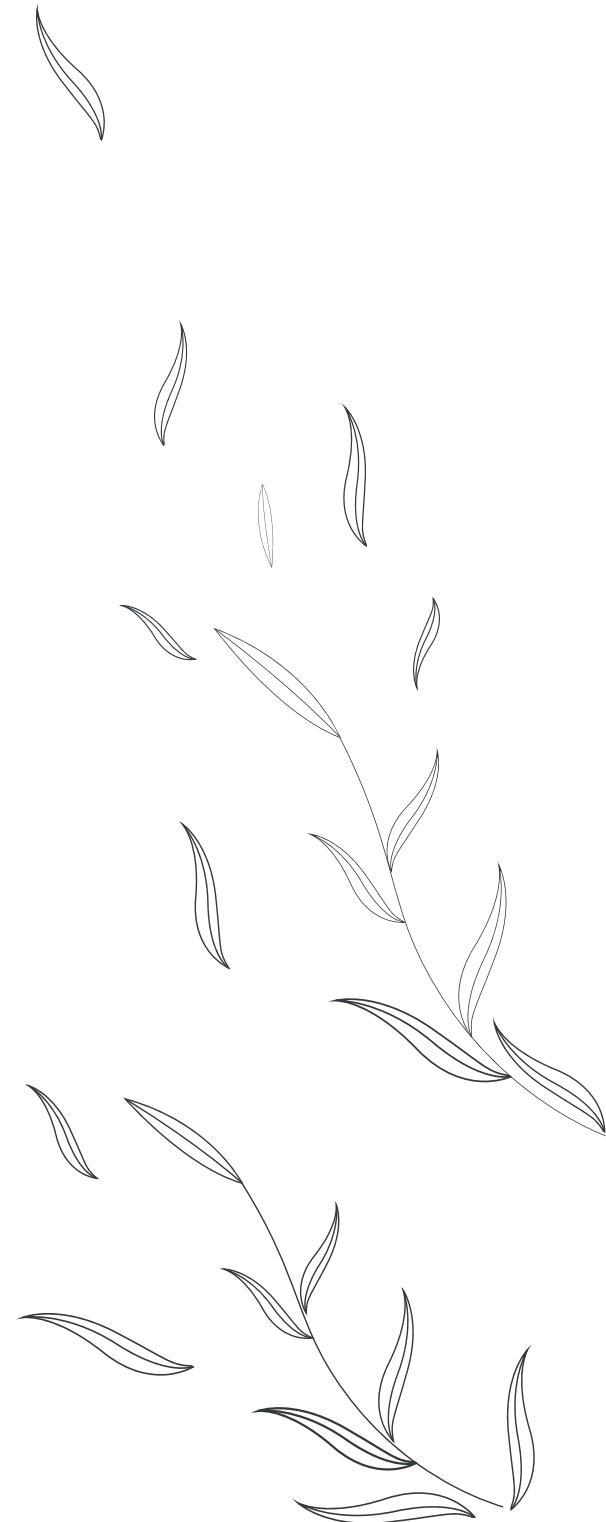
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Principais

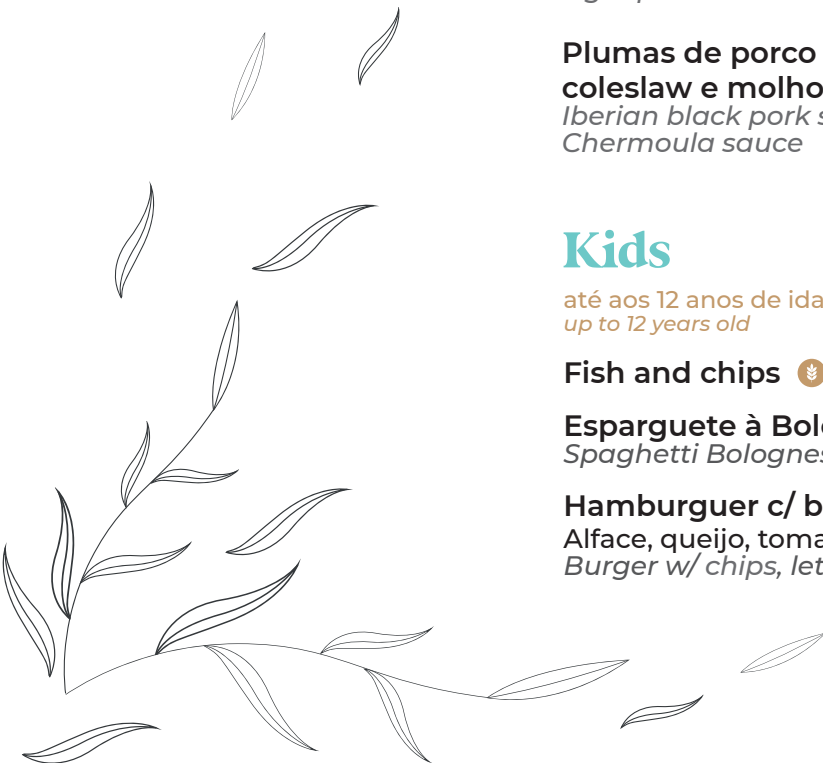
Main Course

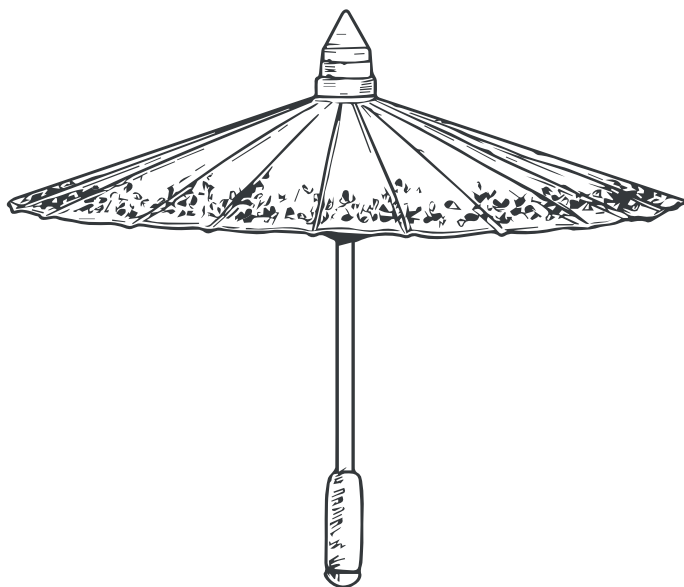
- Tagliata steak** 🌾🥩🍷🍴 48
Entrecôte, pancetta, chimichurri acompanhado c/ salada de rúcula, tomate cherry, parmesão
Entrecôte, pancetta, chimichurri sauce with rocket salad, cherry tomato, parmesan
- Linguini nero c/ gambas** 🌾🥩🍷🍴🌿🍷 32
Squid ink pasta with prawns
- Picanha c/ batatas fritas e salada** 🌾🥩🍷🍴 38
Brazilian Rump Steak with chips and salad
- Polvo de Santa Luzia à Lagareiro** 🌾🥩🍷🍴 *Chef's recommendation* 38
Polvo acompanhado c/ batata a murro, brócolos
Octopus with Portuguese smashed potatoes, broccoli
- Bacalhau c/ chouriço, abacate e migado de batata** 🌾🥩🍷🍴🌿 38
Cod with chorizo, avocado and potato brandade
- Dourada** 🌾🥩🍷🍴 38
Dourada, batata a murro, espargos
Sea bream, Portuguese smashed potatoes, asparagus
- Camarão tigre c/ arroz de limão** 🌾🥩🍷🍴🌿 *Chef's recommendation* 60
Tiger prawn served with lemon rice
- Plumas de porco Ibérico servido com batata frita, coleslaw e molho de Chermoula** 🌾🥩🍷🍴 44
Iberian black pork served with chips, coleslaw and Chermoula sauce

Kids

até aos 12 anos de idade
up to 12 years old

- Fish and chips** 🌾🥩🍷🍴 19
- Esparguete à Bolonhesa** 🌾🥩🍷🍴 19
Spaghetti Bolognese
- Hamburguer c/ batatas fritas** 🌾🥩🍷🍴 22
Alface, queijo, tomate
Burger w/ chips, lettuce, cheese, tomato





Extras

Guacamole, presunto <i>Guacamole, prosciutto</i>	5
Ovo frito <i>Fried egg</i>	3
Queijo, bacon, maionese <i>Cheese, bacon, mayo</i>	3
Pão <i>Bread</i>	5

Sobremesas Dessert

Eton mess 🍌🍌🍌🍌	9,5
Brownie c/ gelado 🌾🍌🍌🍌🍌 <i>Brownie with ice-cream</i>	12
Semi-frio de Pistachio 🌾🍌🍌 <i>Pistachio soft ice-cream</i>	9,5
Carpaccio de ananás c/ gelado 🍌 <i>Pineapple carpaccio with ice-cream</i>	9,5
Bola de gelado <i>Ice-cream scoop</i> 🍌 Maracujá, canela, chocolate ou pistachio <i>Passion fruit, cinnamon, chocolate or pistachio</i>	6
Pijaminha 🌾🍌🍌🍌🍌 <i>Dessert combo mix</i>	41

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.
No dish, food product or drink, including the couvert, shall be charged, unless it is ordered or rendered unusable by the costumer.

Preços em euros (€). *Prices in euros (€)*
IVA incluído. *VAT included.*

★ Recomendação do Chef | *Chef's recommendation* ★

Alergénios Allergens



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