

welcome

Appetizers
bread, chef's butter and olives
seasoned with olive oil, garlic
and oregano

3,9€

Prawn casserole 23,5€
giant prawn sautéed in olive oil,
garlic and the Chef's own spicy sauce
(6 pieces)

soups

Vegetable soup
light, fresh vegetable soup

2,9€

Starter mix - five delicacies 39,9€
select five of these starters
and make your own tasting menu

starters

Partridge sausage
traditional "Alheira", made
with partridge meat, on a bed of turnip
greens

8,7€

fish suggestions

Three-cheese fondue
three-cheese gratin

8,8€

Sea bass fillet 19,8€
sea bass in almonds
garnished with leek puree

Bird's nest
portobello mushroom stuffed with
caramelised bacon and quail eggs

9,8€

Octopus tentacle with garlic 24,9€
served with a baked potato
stuffed with garlic mayonnaise
and wild turnip greens

Venison carpaccio
thin slices of venison garnished
with citrus fruits, rocket and
parmesan cheese

10,4€

Tiger prawn flambé 34,9€
garnished with fresh
tagliatelle pasta and basil pesto

éLeBê salad 11,3€
lettuce, cherry tomatoes, parmesan
cheese, nuts, tropical fruits, smoked
salmon, and drizzled with a blend of red
Port wine and balsamic vinegar

Small scallop (zamburina) 11,7€
refreshed by lemon and garlic
(4 scallops of freshness and flavor)

Monkfish and prawn rice 47€
traditional and carefully
prepared recipe
(2 people, (minimum 30 minutes))

codfish

Cod éLeBê 22,9€
with a special sauce
and mashed potatoes

meat suggestions

Granny's roasted veal 19,7€
slow-roasted and sweetened
with wild chestnuts

Hunter's partridge 21,8€
traditional stuffed partridge
served with oven baked rice
(minimum 30 minutes)

Black pork cheeks 19,8€
on toasted bread with bell
pepper vinaigrette

"Montada minhota" 19,9€
roasted stake filets with
combread and enriched with
a green wine rediction

"Arouquesa DOP" * 22,3€
grilled veal chop with delicious sides



**"Carne Arouquesa DOP" is certified beef from the Arouca region, recognized for its agricultural and livestock tradition. This meat is valued for its unique quality and flavor, obtained from the native Arouquesa breed.

DOP - stands for "Protected Designation of Origin."

Oven roasted goat 23,6€ - 43,9€
traditional recipe of slow-roasted
young goat served with roasted
potatoes and turnip greens

children's menu

Chef's bolognese 13€

vegetarian

Vegetable trilogy 18,9€
in a bed of tagliatelle
and flavored with basil (vegan)

Vegetarian lasagna 18,9€
in chef's special: with vegetables,
fresh mushrooms and pasta

desserts

Chocolat mousse 7,8€
served in a wafer cup,
tasty all around

Portuguese pear pie 7,9€
the chef's secret recipe

'Abade de Priscos' flan 7,9€
the very best egg flan,
made according to the traditional
recipe

Coconut and pumpkin 8,8€
perfect combination between
coconut and pumpkin with the
freshness of the ice cream

'Toucinho do Céu' 9,9€
portuguese conventual recipe served
with chef's ice cream

Fruit trilogy 7,9€
tropical and Portuguese fruits

No dish, food item, or beverage, including the cover charge, can be billed if not requested by the customer or if it is rendered unused by them (Article 135, paragraph 3, Decree-Law No. 10/2015 of 16/01).