

# PETISCOS


## SNACKS & APPETIZERS

**BATATAS FRITAS** • 3,50€  
**FRENCH FRIES**

c/ orégãos, cajun e molho de iogurte  
w/ oregano, cajun and yoghurt sauce

**PASTÉIS DE BACALHAU (2 unid)** • 4,50€  
**CODFISH CAKES (2 pcs)**

c/ maionese de kimchi  
w/ kimchi mayonnaise

 **TORRICADO VEGGIE** • 5,50€  
**VEGGIE "TORRICADO"**

c/ legumes grelhados, abacate e cebola crocante  
w/ grilled vegetables, avocado and crunchy onion

**BIFANA ESPECIAL EM BOLO DO CACO** • 6,50€  
**DA ILHA DA MADEIRA**  
**SPECIAL "BIFANA" PORK SANDWICH**  
**IN MADEIRAN "BOLO DO CACO"**

c/ cebolada, queijo e mostarda  
w/ stewed onions, cheese and mustard

**SARDINHAS À LISBOETA EM PÃO** • 7,50€  
**COZIDO A LENHA**  
**SARDINES "À LISBOETA" ON**  
**WOOD-FIRED BREAD**

c/ pimentos, tomate avinagrado e sementes de girassol  
w/ bell peppers, tomatoes in vinegar and sunflower seeds


**TARTINE DE SALMÃO FUMADO** • 7,50€  
**SMOKED SALMON TARTINE**

c/ abacate, queijo creme, tomate seco e rábano picante  
w/ avocado, cream cheese, sundried tomatoes and horseradish

 veggie

# VEGETAIS & SALADAS

## VEGETABLES & SALADS

 **GREEN BOWL** • 12,50€  
GREEN BOWL

c/ quinoa c/ veggie nuggets, manga, edamame e caju picante  
*quinoa w/ veggie nuggets, mango, edamame and spicy caju*

 **HAMBÚRGUER VEGAN EM BOLO DO CACO** • 13,50€  
**DA ILHA DA MADEIRA**  
VEGAN BURGER IN MADEIRAN  
"BOLO DO CACO"

c/ legumes salteados, abacate, jalapeño  
e maionese de kimchi  
*w/ sautéed vegetables, avocado, jalapeños  
and kimchi mayonnaise*

**SALADA CAESAR** • 9,50€  
CAESAR SALAD

c/ peito de frango grelhado, parmesão, anchovas,  
alface e croutons  
*w/ grilled chicken breast, parmesan, anchovies,  
lettuce and croutons*

**SALADA DO CHEF** • 10,50€  
CHEF'S SALAD

c/ camarões do Algarve grelhados, cenoura, tomate-cereja,  
laranja, alface e vinagrete de citrinos  
*w/ grilled Algarvian shrimp, carrot, cherry tomatoes, orange,  
lettuce and citrus vinaigrette*

# CARNE E PEIXE

## MEAT & FISH

### **BACALHAU À PORTUGUESA** CODFISH "À PORTUGUESA"

• **13,50€**

c/ batata cozida, ovo, espinafres  
e crumble de alecrim e parmesão  
*w/ boiled potatoes, egg, spinach  
and rosemary & parmesan crumble*

### **ROBALO GRELHADO** GRILLED SEA BASS

• **14,50€**

c/ fricassé de cogumelos e puré de aipo  
*w/ mushroom fricassée and celery purée*

### **STEAK TARTARE** STEAK TARTARE

• **9,50€**

em bolo do caco da ilha da Madeira c/ chips de batata  
*in Madeiran "bolo do caco" w/ potato chips*

### **CACHAÇO DE PORCO PRETO** BLACK PORK NECK

• **15,50€**

c/ salteado de batatinhas, cogumelos  
e molho chimichurri  
*w/ sautéed new potatoes, mushrooms  
and chimichurri sauce*

### **FILET MIGNON AU POIVRE** FILET MIGNON AU POIVRE

• **16,90€**

bife do lombo c/ molho de pimenta verde e batata frita  
*sirloin steak w/ green pepper sauce and French fries*

# SPECIALS

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### **CROQUE-MONSIEUR TRUFADO** TRUFFLED CROQUE-MONSIEUR

• **10,80€**

pão rústico, queijo gruyère, fiambre  
e molho béchamel trufado  
*rustic bread, gruyère cheese, ham  
and truffled béchamel sauce*

### **HAMBÚRGUER DO CHEF** CHEF'S HAMBURGER

• **13,50€**

150g de novilho em pão brioche, c/ bacon,  
queijo, ovo e cebola roxa  
*150g of veal in brioche bread, w/ bacon,  
cheese, egg and red onion*

# SOBREMESAS

## DESSERTS

### **CRÈME BRÛLÉE** CRÈME BRÛLÉE

*c/ baunilha*  
*w/ vanilla*

• 4,50€

### **MOUSSE DE CHOCOLATE** **E CARAMELO SALGADO** CHOCOLATE MOUSSE AND SALTY CARAMEL

*c/ amendoim e flor de sal*  
*w/ peanut and fleur de sel*

• 5,00€

### **ESPECIAIS DO DIA** TODAY SPECIALS

• 4,50€