

Ementa principal

Entradas Starters	Pão (cesto) <i>Bread (unit)</i>
	Azeitonas <i>Olives</i>
	Manteiga, patê, queijo <i>Butter, pâté, cheese</i>
	Chouriço <i>Portuguese spicy sausage</i>
	Moelas <i>Chicken gizzards</i>
	Rissóis (unid.) <i>Patties (unit)</i>
	Bolinhos de bacalhau (unid.) <i>Cod cakes (unit)</i>
	Melão com presunto <i>Melon with smoked ham</i>
	Rojões <i>Braised diced marinated pork</i>
	Sopas Soup
	Creme de Marisco <i>Seafood Soup</i>
	Canja <i>Chicken Soup</i>
Mariscos Seafood	Camarão Tigre Grelhado (kg) <i>Grilled King Prawns (kg)</i>
	Camarão (Kg) <i>Shrimp (kg)</i>
	Arroz de Marisco <i>Portuguese Seafood Rice</i>
	Arroz de Tamboril <i>Monkfish Rice</i>
Peixes Fish	Bacalhau na Brasa <i>Grilled Codfish</i>
	Bacalhau à Reguenga (Especialidade) <i>Reguenga's Codfish (specialty of the house)</i>
	Polvo Grelhado (Especialidade) <i>Grilled Octopus (specialty of the house)</i>
	Filetes de Pescada <i>Hake Fillets</i>
	Robalo Grelhado <i>Grilled Bass</i>
	Lampreia (Sazonal) <i>Lamprey (seasonal)</i>



Carnes Meat	Costeleta de Novilho na brasa <i>Veal cutlet</i>
	Lombo Assado <i>Roasted Pork Loin</i>
	Vitela Assada <i>Roasted Veal</i>
	Lombinhos Grelhados <i>Grilled Tenderloin</i>
	Leitão Assado <i>Roasted Piglet</i>
	Bife c/ Todos <i>Steak - and all the trimmings</i>
	Bifinhos de Vitela c/ Cogumelos <i>Veal Tenderloin with mushrooms</i>
	Cabrito Assado <i>Roasted Kid</i>
	Língua Estufada <i>Stewed Beef Tongue</i>
	Rojões <i>Braised Diced Marinated Pork</i>
	Pica no Chão Caseiro (por encomenda) <i>Homemade Chicken Cabidela" (if ordered)</i>
	Frango no Churrasco <i>Chicken BBQ</i>
	Diária <i>Daily Meal</i>

Turística Touristic Meal	Entradas <i>Starters</i>
	Sopa <i>Soup</i>
	Filetes de Pescada ou Lombinhos Grelhados <i>Hake fillets or Grilled Tenderloin</i>
	Vinho da Casa (0,37lt) ou Cerveja, Água ou Refrigerante (0,33lt) <i>House wine (0.375 l), or beer/ water/ soft drink (0.333l)</i>
	Pudim Caseiro ou Fruta <i>Homemade Pudding or Fruit</i>
	Café <i>Coffee</i>

