



SNACKS

Runner bean *Peixinhos da Horta* and red perilla 6

Grilled chicken hearts and "*pica-pau*" sauce 7

Chickpea fritters, smoked pork chouriço and pickles 8

Farinheira bikini, tartare of local prawns and seaweed 11

OYSTERS

Sourced locally, reflecting the biodiversity of our waterways

Ria Formosa • Ria de Aveiro • Sado • 3.5 each

Choice of dressings: green sriracha • Lemon kosho • Long pepper mignonette

Our house oyster: Sado oyster, tomato water, new season olive oil 3.5

FROM OUR RAW BAR

Horse mackerel fritter and tartare, white escabeche, macadamia nuts 15

Sweet red shrimp from Algarve, burnt leek hearts, lime leaf oil 17

Greater amberjack, shaved mushrooms, port wine dressing and confit lemon 16

Aged beef tartare, toasted pine nuts, shoestring turnips and cream 18

Aged tuna belly, *refogado* broth, last season's olive oil 19

OUR COUVERT

Portuguese cornbread, Alentejo bread, yeast butter and biodynamic olive oil 6.5

APPETISERS

Charred sweet onion tiborna, 24 month aged São Jorge cheese, tarragon 11

Foraged mushrooms, roasted pumpkin *açorda* 15

Grilled mussels from Sagres, salt baked new potatoes, green garlic sauce 15

MAINS

Roasted cauliflower heart, melted onion and shoestring potatoes "*Brás*" 17

Slow poached hake, charred fennel, smoky butter sauce 25

Pan roasted turbot, fresh seaweed emulsion and crushed potatoes 27

Grilled Alentejo pork presa, roasted walnut sauce and confit turnips 32

Aged rib-eye of beef, cavolo nero, mushroom and black garlic caramel 36

MAINS TO SHARE: 2-3 GUESTS

Grilled local seabass, "*Bulhão Pato*" sauce, fried alliums 350g 45

Seafood rice, crab meat and native lobster 65

SIDES

Classic *esparregado*, brandy, mustard and béchamel 6

Pan fried new potatoes, chive butter and crispy onions 6

Dressed green beans, fermented white bean vinaigrette and shallot rings 6

@santajoanalisboa