

## .à la carte

	bread service	4
.starters	<b>root vegetables terrine</b> black truffle brisure, sesame curd and argan oil	11
	<b>squid from Rabo de Peixe</b> bergamot and mint mousse, white grapes	18
	<b>Sado oysters cream soup</b> São Jorge cheese and mirin custard, beer caramel and sourdough bread, oyster leaf	13
	<b>braised swordfish</b> leek and seasonal lettuce, tamarillo and pepper from the Azores	11
	<b>Hokkaido pumpkin and crab</b> pumpkin seed <i>yuba</i> , reinette apple from Sintra, codium seaweed	14
.mains	<b>codfish</b> creamy desiree potatoes, okra, onion biscuit and juice	25
	<b>sea bass from the Atlantic coast</b> pearl barley, <i>fricassé</i> of chards, tangerine and sea muesli	36
	<b>grilled octopus</b> stew of <i>pinto</i> and green mung beans, dried tomato, ice plant pickles and mung bean sprouts	26
	<b>scarlet shrimp from the Algarve coast</b> rice from Sado river, wild spinach and black radish, peanut milk foam	35
	<b>grilled turbot</b> seasonal wild mushrooms, salt crusted baked celery root, Tuscan cabbage and walnut butter	35
.desserts	<b>Piura chocolate 65%</b> hazelnut <i>praliné</i> , raw cacao and opaline leaves	11
	<b>rice pudding from Sado</b> puree and marmalade of ancestral citrus fruits, coconut ice-cream	9
	<b>milk ravioli</b> wild blackberries and balsamic vinegar, dill	10
	<b>Baked apple rosette</b> Madeira wine <i>zabaglione</i> , almonds	9
	<b>selection of cheeses</b> mountain cheese PDO, cheese from São Jorge Island PDO 24-month cure, and semi-hard goat cheese from Beira Baixa of 40-day cure	12
	<i>confit</i> of seasonal fruits	