



ECONOMIC MENÚ

Dish of the Day + Soup **OR** Desert of the day + Drink(1,50€) + coffee

Menú small dish 9,00€

Menú big dish 10,00€

(Weekends, adds 1,00€)

COMPLETE MENÚ

Soup + Dish of the Day + Drink(1,50€) +
Desert of the day + coffee

Menú small dish 10,50€

Menú big dish 11,50€

(Weekends, adds 1,00€)

Dish of the day small 6,50€

Dish of the day big 8,00€

Soup 1,75€

Desert of the day 3,00€

Takeaway (Soup + Tapa of the day)
(Weekends, adds 1€) 7,50€

Bitoque 9,00€

Menú de Cá

Chanfana + Desert of the day + Coffee 17,00€

Kids Ménu

Fish Fingers+ french fries + salad 6,50€

Hamburguer + french fries + salad



TOASTS mounted on Rustic Bread

D'aqui Toast (Farinheira, sour cherry jam, cherry tomato, parsley)	5,50€
D'acolá Toast (Sardines, roasted peppers, parsley)	5,50€
Alheira Toast (Alheira paté, olives, parsley)	5,50€
Tuna Toast (Tuna Paté, olives, parsley)	5,00€
Mackerel Toast (Lettuce, mackerel, olives, parsley)	6,00€
Chèvre & Shitake Toast (Chèvre Cheese, shitake mushroom, parsley)	7,50€
Serrana Toast (Ham, mountain chesse, parsley)	6,00€
Creamy Chesse Toast (With cherry tomato)	5,00€
Avocado Toast (Philadelphia chesse, avocado, poached egg)	4,50€
Caramelized Creamy Cheese Toast (with arugula and smoked salmon)	5,00€
Cheese and Ham Toast (pressed)	3,50€
Sandwiche PO (Rustic bread, ham, cheese and egg)	4,50€
Sandwiche Bucho (Rustic bread, salad and bucho)	3,00€

ACCOMPANIMENTS

Tosted bread with olive oil and herbs	1,50€
Chips (artesanal)	1,50€
French Fries	2,50€
Sauteed Vegetables (corgette, onion, eggplant, cherry tomato, peppers)	2,50€
Mixed Salad	2,00€
Olives/Lupins	1,00€
Couvert (bread+olives+butter)	2,50€

PETISCOS

Sautéed Alheira (regular/vegetarian)	5,00€
Cod Fish w/Corn Bread	6,50€
Alheira Brigadeiro	5,50€
Bucho Brigadeiro (with sweet and sour sauce)	6,00€
Bucho Plate	6,00€
English Breakfast (egg, vegetables, mushrooms,bacon, sausage)	7,50€
Asparagus with Chorizo	5,00€
Sausage Skewers (black pudding, farinheira, chorizo)	5,00€
Caco Bread Hambúrguer c/ Rustic Chips (lettuce, caramelized onion, chèvre cheese)	8,50€
Pickled Mussels	4,50€
Cheese & Cured Sausages Mix	9,00€
Scrambled Eggs w/Asparagus	4,50€
Ovos Rotos w/ mushrooms	8,50€
Prego w/Mountain Cheese c/ Rustic chips	7,50€
Pica Pau (Sauté sausage with pickles)	4,00€
Gratin Cheese w/Tomato	5,50€
Octopus Salad	6,00€
Cheese Board	9,00€
Mushrooms w/garlic & parsley	4,50€
W/ Bacon	5,50€

SAVORY oven made

Goat cheese & Spinach pastery	2,50€
Quiche (Chicken/Spinach)	3,00€
Piglet Patty	1,30€
Fried Ball of Cod	1,00€
Chicken Drumstick	1,20€



CHOOSE YOUR SELF

TOSTS mounted

Slice off rustic bread	1,00€
Slice off bread - glutén free	2,00€
Caco Bread	1,20€

SALADS

Arugula / Salad MIX	1,50€
Spiral Pasta	2,00€

OMELETS

Egg + Cheese + Parsley	3,0€
Egg + Ognion + Cheese + Parsley	3,50€

SAUCES & TOPPERS

Balsamic Sauce	0,50€
Fried Garlic Sauce	0,50€
Yogurt Sauce	0,50€
Vinagrete Sauce	0,10€
Parsley	0,10€
Provence erbs	0,10€

INGREDIENTS

Arugula / Salad MIX (toast)	1,00€	Poached egg	0,75€
Philadélfia chesse	1,00€	Tomato Cherry	1,00€
Chèvre Cheese	1,75€	Aspargus	1,50€
Mountain chesse	1,75€	Roasted peppers	1,00€
Creamy cheese	1,00€	Shitaque	2,00€
Ham	1,25€	Avocato	1,75€
Bacon	1,00€	Olives / Ognoin	0,50€
Paté Tuna / Alheira	1,75€	Nuts	0,75€
Sardine / Mackerel / Tuna	1,75€	Aple / Pear	0,75€
Smoked salmon	2,00€	Corn	0,50€



ICE CREAMS

Gelados de Portugal



CONE
CONE



COPO
CUP

1 Scoop 2,20€
2 Scoops 3,80€

EXTRAS

+ Topping (White Choc/Dark; Strawberry; Caramel) 0,10€
+ Chantilly 0,20€
+ Fruit/Granola/Ovos moles/nutela - un 0,50€

ICE CREAM BOWL



2 Scoops 3,80€
(ONLY W/ EXTRAS)
3 Scoops 5,50€
4 Scoops 6,50€

🍦 Banana from Madeira w/Oreo;
🍦 Vanilla;
🍦 Portuguese Cookie w/Crème Brûlée;
🍦 Salted aCaramel;
🍦 Chestnut w/Porto wine;
🍦 Chocolate w/Merengues;
🍦 Hazelnut

🍦 Passion Frut;
🍦 Blueberry, Raspberry and Chocolate;
🍦 Strawberry;
🍦 Ovos Moles of Aveiro;
🍦 Pastel de Nata;
🍦 Pineapple from Açores and Mint Sorvet;
🍦 Raspberry sorvet



CREPES

W/ Topping 2,50€
W/ Nuttela 3,00€
W/ 1 Scoop 4,00€
W/ 2 Scoops 5,00€



WAFFLES

W/ Topping 3,00€
W/ Nuttela 3,50€
W/ 1 Scoop 5,00€
W/ 2 Scoops 6,00€

DESSERTS

Dessert off day	3,00€	Granola w/yogurt and Fruit	2,50€
Sweet rice	3,00€	Passionfruit Cheese Cake	3,00€
Red Berries Cheesecake	3,00€	RedVelvet	3,00€
Ovo Mole Un	1,00€	Pudim Abade de Priscos	3,00€
Pettit Gateau c/ Strawberries	3,50€	• Pudim w/ Ice Cream	4,50€
Montain Cheese w/ Chestnut jam	3,00€	Lime and Oreo Tartlet	3,00€
Bolo de Bolacha	3,00€	Salted Caramel Tartlet	3,00€



CAFETARIA

Coffee	0,80€	Menú Rise and Shine	4,50€
• Bio Coffee	0,90€	(mini white bread, mini seeds bread, cheese, ham, butter and 1/2 de leite)	
• Coffee + Cake	1,60€	Ice-cream Milkshakes	2,50€
• Coffee + Ovo Mole	1,60€	Fruit Milkshakes + Chantilly	2,70€
• Coffee + Pastel de Nata	1,60€	Hot Chocolate	2,75€
• Coffee + Princesa do Alva	1,90€	Hot Chocolate + Ice Cream	4,50€
Decaffeinated	0,80€	Hot Chocolate + Chantilly	3,00€
Lemon Carioca	0,65€		
Americano	0,95€	Classic	
Cappuccino	1,75€	Dark	
Galão	1,30€	Hazelnut	
Garoto	0,85€	Caramel	
1/2 de Leite	1,10€		
Milk with Chocolat	1,30€	Toast (2slices)	1,50€
Cookie Coffee	2,50€	w/ jam	0,90€
(Caramel, cookie, chantilly, coffee)		1/2 Toast (1slice) w/jam	
Moca	2,50€	Sandwich	
(Chocolate, coffee, milk)		Butter	1,00€
Délice	2,50€	Cheese or Ham	1,40€
(Condensed Milk, coffee, chantilly)		Cheese and Ham	1,90€
Café Suspenso	1,00€	Crepe w/ Cheese and Ham	3,00€
(Coconut syrup, coffee)			
Irish Coffee	5,50€		
(whisky, sugar syrup, coffee, chantilly)			
Sweet Ice Coffee	2,50€		
(coffee, condensed milk, ice)			

PASTRY


Bombom Un	0,80€	Pastry of the day	0,90€
Chocolate Salame	1,00€	Princesa do Alva	1,20€
Pastel de Nata	0,90€	Cake homemade slice	1,00€
Pastel de Tentúgal	1,20€	Crepe w/ creancheese, honey & nuts	3,50€
Butter biscuit	0,50€		
Chocolate cookie	0,50€		



TEAS

Each 1,00€
pot 2,20€
Cold Tea 1,50€

 Chamomile
 Lemon Balm
 Red Berries
 Mint
 Lemon Verbena

 Carqueja
 Green Tea
 Apple Cinammon
 Black Tea

Chás Gourmet

AFRICANO

Rooibos, Mulleis, Blackcurrant, Roses, Blackberry leaves

ATLÂNTICO

Poejo, Mint, Globe Amaranth, Chocolate Mint, Pepper Mint

ALGARVIO

Chamomile, Sage, Lemon Verbena, Pennyroyal

CALOR

Black Tea, Marigold, Lemongrass, Thistle flowers, Lemon

CHOCOLATEA

Black Tea, White Chocolate, Strawberry, Roman Chamomile

EARL GREY

Black Tea, Bergamot essential oil

FRUTAL

Strawberry, apple, Vanilla, Mauve Flowers, Rose buttons, Beet, Peach, Musk Rose

ENGLISH BREAKFAST TEA

Assam, Ceylon, Kenyan

PÉROLA

White Tea, Mango, Pineapple, Barberries, Mauve Flowers

MORANGOS E CHAMPANHE

Green Tea, Grape raisins, Champagne aroma, Rose buttons, Strawberry, Lavander

SABOR DE PORTUGAL


Chamomile, Thyme, Lemon, Lemon Verbena, Lemongrass, Lemonbalm



DRINKS

Water 0,50L	1,00€	Lemonade/Sparkling orange	1,75€
Water 1,50L	1,50€	Fresh Fruit Juice	1,50€
Sparkling Water	1,20€	Orange Juice	2,50€
Sparkling Water w/Flavour (Lemon, passion fruit, Red berries, Tangerine)	1,40€	Lipton Ice Tea (Lemon, Peach, Mango)	1,60€
Tónico Water	1,50€	Coca-Cola	1,60€
Gingerale	1,50€	Sumol	1,60€
		7Up	1,60€

ALCOHOLIC BEVERAGES

Spirits (Grape Marc, Medronho, Honey, Passion Fruit)	3,00€	Sparkling Wine&Passion Fruit Sangria	
• Shot	1,50€	• 750ml	10,00€
Aguardente Velha	4,00€	• 500ml	8,00€
Ginja in Chocolate Cup	1,00€	Wine Sangria (white/Red)	9,00€
Liqueur (cup)	1,50€	Sangria - CUP (white/Red) (Sparkling)	2,00€ 3,00€
Licor Beirão	2,50€	Cocktails	5,50€
Moscatel	1,50€	• Non Alcoholic Cocktails	3,50€
Donanna Tonic	3,50€	🍹 Mojito	🍹 Margarita
Macieira	2,00€	🍹 Drymartini	🍹 Caipirinha
Martini	2,00€	🍹 Kir Royal	🍹 Caipirinha Maracujá
Whisky	3,50€	Draft Carlsberg	1,20€
• Whisky 12 years	4,50€	Draft Tulipa Carlsberg 40cl	2,00€
Porto (cup)	2,00€	Panaché/Tango	1,30€
• Porto 10 years (cup)	3,00€	Mini Superbock	1,00€
• Porto Tonic	4,50€	Mini stout Superbock	1,10€
Gin Tonic		Superbock stout	1,40€
• Amicis	6,50€	Non Alcoholic Beer	1,30€
• Donanna Gin do Açor	5,50€	Beer 33cl	1,30€
Cidra somersby (Draft)		Belgiun Draft Beer	
• 200ml	1,75€	 Leff Brunne - 25cl	2,30€
• 400ml	2,50€	 Stella Artois - 25cl	1,90€
Artisanal beer		Stella Artois - 50cl	3,50€
 Cerveja Açor (IPA/Munich Dunkel/Weiss/Red Ale)	3,50€		
 Cerveja s/ Gluten	2,60€		
Citro-Cidra	2,50€		



WINES AND SPARKLING WINES

House Wines:

Tirone

(White/Red)

- Glass 2,00€
- Bottle 7,00€

Dão wine

(white/Red)

- Small Jar 1,50€
- Medium Jar 3,00€
- Big Jar 5,00€

Rosé/Sparkling/Verde

- Glass 2,50€

Bio wine Moinho do Gato Bottle - 10,00€

DOURO

100 Hectares Touriga (Red)	14,50€
100 Hectares Colheita (Red)	11,00€
100 Hectares (White)	13,00€
Bafarela Reserva (Red)	12,00€
Bafarela Grande Reserva (Red)	19,00€
Bajancas Reserva (Red)	24,00€
Bajancas Reserva (White)	16,50€
Bajancas (White)	11,00€
Quinta do Soque (Red)	16,00€
Muros Antigos Alvarinho (Green)	14,50€
Muros Antigos Escolha (Green)	10,50€
Pios (White)	12,00€

ALENTEJO

Anas (Red/White)	7,50€
Dez Tostões (Red)	20,00€
Dez Tostões (White)	18,00€
Freixo (Red)	28,00€
Herdade do Sobroso (White)	18,00€
Sobro (Red)	10,00€

ESPUMANTES

Corte Real	4,50€
S. João	8,50€
Confraria	10,00€
Elpidio	19,00€

DÃO/BEIRAS

Casa Da Carvalha

- 2006 (Red) 6,50€
- 2010 (Red) 9,50€
- Grande Reserva (Red) 17,50€

Casa Albuquerque

- Tinto/Branco 9,00€
- Encruzado (White) 10,00€
- Touriga (Red) 12,50€

Pinhel (Red/White) 6,00€

Pinhel D. Manuel (Red/White) 8,50€

Qta Sobral Colheita (Red/White) 9,50€

Qta Sobral Reserva (Red/White) 15,00€

Qta Sobral (Touriga Nacional/Encruzado) 18,00€

BAIRRADA

Eskvadro & Kompassu (Red)	10,00€
Eskvadro & Kompassu (White)	11,00€
S. Domingos (Red)	18,00€
S. Domingos (White)	7,00€
S. João (Red)	14,00€
Volupia (White)	13,50€

ROSÉ

Casa Albuquerque	9,00€
Casa da Carvalha	9,50€
Plainas (verde)	6,50€