



ECONOMIC MENÚ

Dish of the Day + Soup OR Desert of the day + Drink(1,50€) + coffee	9,50€
Menú small dish	10,50€
Menú big dish	
(Weekends and bank-holidays adds 2,50€)	

Shared menú
(over 6years) - 2,50€/p

COMPLETE MENÚ

Soup + Dish of the Day + Drink(1,50€) + Desert of the day + coffee	
Menú small dish	11,00€
Menú big dish	12,00€
(Weekends and bank-holidays adds 2,50€)	

Dish of the day small	7,00€
Dish of the day big	8,50€
Soup	2,00€

(Weekends and bank-holidays adds 1,50€)

Desert of the day	3,00€
Takeaway (Soup + Tapa of the day)	8,50€
Takeaway (Tapa of the day)	7,00€
(Weekends, adds 1,50€)	

Bitoque	10,00€
Bacalhau à Brás	10,00€

Menú de Cá	
Chanfana + Desert of the day + Coffee	18,00€

Kids Menü	
Fish Fingers+ french fries + salad	7,50€
Hamburguer + french fries + salad	



TOASTS mounted on Rustic Bread

D'aqui Toast (Farinheira, sour cherry jam, cherry tomato, parsley)	6,00€
D'acolá Toast (Sardines, roasted peppers, parsley)	6,00€
Alheira Toast (Alheira patê, olives, parsley)	6,50€
Tuna Toast (Tuna Patê, olives, parsley)	6,50€
Mackerel Toast (Lettuce, mackerel, olives, parsley)	7,50€
Chèvre & Shitake Toast (Chèvre Cheese, shitake mushroom, parsley)	8,50€
Serrana Toast (Ham, mountain chesse, parsley)	8,50€
Creamy Chesse Toast (With cherry tomato)	6,00€
Avocado Toast (Philadélphia chesse, avocado, poached egg)	6,00€
Caramelized Creamy Cheese Toast (with arugula and smoked salmon)	7,00€
Cheese and Ham Toast (pressed)	4,00€
Sandwiche PO (Rustic bread, ham, cheese and egg)	5,50€
Sandwiche Bucho (Rustic bread, salad and bucho)	4,00€

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€
Turnip Greens	2,50€
White rice	2,50€
Mixed Salad	2,00€
Olives/Lupins	1,00€
Couvert (bread+olives+butter)	2,50€

PETISCOS

Sautéed Alheira (regular/vegetarian)	6,00€
Cod Fish w/Corn Bread	7,00€
Alheira Brigadeiro	5,50€
Bucho Brigadeiro (with sweet and sour sauce)	6,00€
Bucho Plate	6,00€
English Breakfast (egg, vegetables, mushrooms,bacon, sausage)	9,00€
Sausage Skewers (black pudding, farinheira, chorizo)	5,00€
Caco Bread Hambúrguer c/ Rustic Chips	9,50€
Vegetarian Hamburger (lettuce, caramelized onion, chèvre cheese)	10,00€
Hambúrguer Vulcão Serrano (Brioche, Letuce, Tomato, crispy cured Ham, mountain cheese sauce)	12,50€
Hamburger Bezerro (Brioche, Letuce, Edam cheese, fried egg, crispy ognion)	11,00€
Cheese & Cured Sausages Mix	10,00€
Scrambled Eggs w/Asparagus	4,50€
Ovos Rotos w/ mushrooms	10,00€
Prego w/Mountain Cheese c/ Rustic chips	9,00€
Pica Pau Pork (Porck with pickles)	8,00€
Gratin Cheese w/Tomato	6,00€
Octopus Salad	6,00€
Cheese Board	10,00€
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	1,50€
Fried Ball of Cod	1,20€
Chicken Drumstick	1,50€



CHOOSE YOUR SELF

TOSTS mounted

Slice off rustic bread	1,20€
Slice off bread - gluten free	2,00€
Caco Bread	1,50€

SALADS

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

OMELETS

Egg + Cheese + Parsley	4,50€
Egg + Onion + Cheese + Parsley	5,00€

SAUCES & TOPPERS

Balsamic Sauce	0,50€
Fried Garlic Sauce	0,50€
Yogurt Sauce	0,50€
Vinagrete Sauce	0,50€
Parsley	0,20€
Provence herbs	0,20€

INGREDIENTS

Arugula / Salad MIX (toast)	1,00€	Poached egg	1,00€
Philadélfia chesse	1,00€	Tomato Cherry	1,00€
Chèvre Cheese	2,00€	Asparagus	1,50€
Mountain chesse	2,50€	Roasted peppers	1,00€
Edam cheese	1,00€	Sausage	1,00€
Creamy cheese	1,00€	Shitake	2,00€
Ham	1,50€	Avocado	2,00€
Bacon	1,25€	Olives / Onions	0,50€
Paté Tuna / Alheira	2,00€	Nuts	0,75€
Sardine / Mackerel / Tuna	2,00€	Apple / Pear	0,75€
Smoked salmon	2,50€	Corn	0,50€



CAFETARIA

Coffee	0,90€	Menú Rise and Shine	5,50€
• Bio Coffee	1,00€	(mini white bread, mini seeds bread, cheese, ham, butter and 1/2 de leite)	
• Coffee + Cake	1,80€	Ice-cream Milkshakes	3,00€
• Coffee + Ovo Mole	1,80€	Fruit Milkshakes + Chantilly	3,50€
• Coffee + Pastel de Nata	1,90€	Hot Chocolate	3,00€
• Coffee + Princesa do Alva		Hot Chocolate + Ice Cream	3,00€
Decaffeinated	0,90€	Hot Chocolate + Chantilly	3,50€
Lemon Carioca	0,75€		
Americano	1,00€	Classic	
Cappuccino	2,00€	Dark	
Galão	1,50€	Hazelnut	
Garoto	0,95€	Caramel	
1/2 de Leite	1,20€		
Milk with Chocolat	1,50€	Toast (2slices)	2,00€
Cookie Coffee	2,75€	w/ jam	1,25€
(Caramel, cookie, chantilly, coffee)		1/2 Toast (1slice) w/jam	
Moca	2,75€	Sandwich	
(Chocolate, coffee, milk)		Butter	1,20€
Délice	2,75€	Cheese or Ham	2,00€
(Condensed Milk, coffee, chantilly)		Cheese and Ham	2,50€
Café Suspenso	1,50€	Crepe w/ Cheese and Ham	3,50€
(Coconut syrup, coffee)			
Irish Coffee	6,00€		
(whisky, sugar syrup, coffee, chantilly)			
Sweet Ice Coffee	2,75€		
(coffee, condensed milk, ice)			

PASTRY

Bombom Un	1,00€	Pastry of the day	1,10€
Chocolate Salame	1,20€	Princesa do Alva	
Pastel de Nata	1,10€	Cake homemade slice	1,20€
Pastel de Tentúgal	1,50€	Crepe w/ creancheese, honey & nuts	3,50€
Butter biscuit	0,60€		
Chocolate cookie	0,60€		



TEAS

Each 1,20€
pot 2,50€
Cold Tea 1,75€

 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



ICE CREAMS



1 Scoop 2,50€
2 Scoops 4,20€

EXTRAS

+ Topping
(White Choc/Dark; Strawberry;
Caramel) 0,20€
+ Chantilly 0,50€
+ Fruit/Granola/Ovos
moles/nutela - un 1,00€

ICE CREAM BOWL



2 Scoops 4,20€
(ONLY W/ EXTRAS)
3 Scoops 6,30€
4 Scoops 7,50€

• 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 2,80€
W/ Nuttela 3,50€
W/ 1 Scoop 4,60€
W/ 2 Scoops 5,70€



WAFFLES

W/ Topping 3,30€
W/ Nuttela 4,00€
W/ 1 Scoop 5,60€
W/ 2 Scoops 6,70€

DESSERTS

Dessert off day 3,00€
Sweet rice 3,00€
Ovo Mole Un 1,00€
Pettit Gateau c/ Strawberries 3,50€
Montain Cheese w/ Chestnut
jam 3,50€

Pudim Abade de Priscos 3,00€
• Pudim w/ Ice Cream 4,50€



DRINKS

Water 0,50L	1,20€	Lemonade/Sparkling orange	1,75€
Water 1,50L	1,75€	Fresh Fruit Juice	1,50€
Sparkling Water	1,40€	Orange Juice	2,50€
Sparkling Water w/Flavour (Lemon, passion fruit, Red berries, Tangerine)	1,60€	Lipton Ice Tea (Lemon, Peach, Mango)	1,80€
Tónico Water	1,80€	Coca-Cola	1,80€
Gingerale	1,80€	Sumol	1,80€
		7Up	1,80€

ALCOHOLIC BEVERAGES

Spirits (Grape Marc, Medronho, Honey, Passion Fruit)	3,00€	Sparkling Wine&Passion Fruit Sangria	
• Shot	1,50€	• 750ml	15,00€
Aguardente Velha	4,00€	• 500ml	10,00€
Ginja in Chocolate Cup	1,50€	Wine Sangria (white/Red)	12,00€
Liqueur (cup)	1,50€	Sangria - CUP (white/Red) (Sparkling)	2,50€ 3,50€
Licor Beirão	2,50€	Cocktails	6,00€
Moscatel	2,00€	• Mojito	
Macieira	2,00€	• Drymartini	
Martini	2,00€	• Kir Royal	
Whisky	4,00€	• Margarita	
• Whisky 12 years	5,00€	• Caipirinha	
Porto (cup)	2,00€	• Caipirinha Maracujá	
• Porto 10 years (cup)	3,00€	• Non Alcoholic Cocktails	4,50€
• Porto Tonic	4,50€	Draft beer	1,30€
Gin Tonic	6,50€	Draft Tulipa	2,50€
Cidra somersby (Draft)		Panaché/Tango	1,30€
• 200ml	2,25€	Mini Superbock	1,10€
• 400ml	3,25€	Mini stout Superbock	1,20€
		Superbock stout	1,50€
		Non Alcoholic Beer	1,40€
		Beer 33cl	1,40€

Belgiun Draft Beer



Leffe Brune - 25cl	2,50€
- 50cl	4,50€



Stella Artois - 25cl	2,10€
Stella Artois - 50cl	3,70€

Artisanal beer



Cerveja Açor 3,50€
(IPA/Munich Dunkel/Weiss/Red Ale)



Cerveja s/ Gluten 2,60€

Citro-Cidra 2,50€



WINES AND SPARKLING WINES

House Wines:

Tirone

(White/Red)

- Glass
- Bottle

2,50€

8,00€

Dão wine

(white/Red)

- Small Jar
- Medium Jar
- Big Jar

1,50€

3,50€

6,00€

Rosé/Sparkling/Verde

- Glass

3,00€

Bio wine Moinho do Gato Bottle - 10,00€

DOURO

100 Hectares Touriga (Red) 15,50€

100 Hectares Colheita (Red) 12,00€

100 Hectares (White) 14,00€

Bafarela Reserva (Red) 13,00€

Bafarela Grande Reserva (Red) 20,00€

Bajancas Reserva (Red) 25,00€

Bajancas Reserva (White) 17,50€

Bajancas (White) 12,00€

Quinta do Soque (Red) 16,00€

Muros Antigos Alvarinho (Green) 15,50€

Muros Antigos Escolha (Green) 11,50€

Pios (White) 13,00€

DÃO/BEIRAS

Casa Da Carvalha

• 2006 (Red) 7,00€

• 2010 (Red) 10,00€

• Grande Reserva (Red) 18,00€

Casa Albuquerque

• Tinto/Branco 10,00€

• Encruzado (White) 12,00€

• Touriga (Red) 14,00€

Pinhel (Red/White) 7,00€

Pinhel D. Manuel (Red/White) 10,00€

Qta Sobral Colheita (Red/White) 11,50€

Qta Sobral Reserva (Red/White) 17,00€

Qta Sobral (Touriga Nacional/Encruzado) 20,00€

ALENTEJO

Anas (Red/White) 8,50€

Dez Tostões (Red) 22,00€

Dez Tostões (White) 20,00€

Freixo (Red) 30,00€

Herdade do Sobroso (White) 20,00€

Sobro (Red) 11,00€

BAIRRADA

Eskuardo & Kompassu (Red) 10,00€

Eskuardo & Kompassu (White) 11,00€

S. Domingos (Red) 18,00€

S. Domingos (White) 7,00€

S. João (Red) 14,00€

Volupia (White) 13,50€

ESPUMANTES

Corte Real 4,50€

S. João 9,00€

Confraria 12,00€

Elpidio 20,00€

ROSÉ

Casa Albuquerque 10,00€

Casa da Carvalha 10,50€

Plainas (verde) 7,00€