



Couvert 8,00€

BRUSCHETTAS { 2 units }

N°1  8,90€

Spinach bread (Madeira Island), beetroot hummus, cucumber, olives

N°2  8,90€

Red tomato bread (Madeira Island), cream cheese, cherry tomato and homemade pesto


TAPAS

Melted cheese with honey and walnuts  11,90€


Oven-melted camembert cheese with honey and walnuts

Melted cheese with herbs and garlic  11,90€

Oven-melted camembert cheese, seasoned with herbs and garlic

Hummus trilogy  13,90€

Hummus with paprika, beetroot hummus and pesto hummus {all homemade}
Served with salad and homemade nachos

Orpheu pot  9,50€

Tomato, peppers and egg stew
{finished in the oven}


Beef carpaccio 14,50€

90g beef carpaccio, with parmesan cheese and Himalayan pink salt


Cheese with honey, figs and pistachios  13,90€

Goat cheese with honey, fig jam & pistachios

SIDES

Salad  6,50€

Cucumber salad, cherry tomato, olives and soy sprouts - seasoned with olive oil and balsamic vinegar

Chips  3,00€

SNACKS

Olives 	4,00€
Selection of olives seasoned with garlic and olive oil	
Sardines	6,90€
Canned portuguese sardines served in spicy tomato	
Garfish in spicy olive oil	7,50€
Canned small garfish in spicy olive oil	
Mackerel filets with mustard	8,50€
Canned mackerel filets with mustard sauce	
Squid with garlic	8,50€
Canned portuguese squid tentacles with pickled garlic	
Sardine in basil olive oil with sweet chili pepper and smoked paprika	8,50€
Canned sardine - chef Henrique Sá Pessoa's	
Nordic smoked cod	12,90€
Smoked cod with teriyaki sauce	
Burrata 	10,90€
Burrata (150g), homemade pesto sauce and cherry tomatoes	
Chicken patty with beetroot {oven made}	3,00€
Seaweed and spinach patty with shrimp filling {oven made}	3,00€
Cockle patty with cuttlefish ink {oven made}	3,00€
Vegan chili patty {oven made} 	3,60€

BOARDS

Board

39,00€

Selection of smoked sausages, cheeses, fresh fruit, jams and nuts

Cheeses

{all cheese boards are accompanied with olives, jam and bread}

Cheese from the island of São Jorge (Azores)

9,90€

Cured sheep's milk cheese from Serra da Estrela

(highest mountain range in Portugal)

10,90€

Sheep's milk cheese cured in portuguese olive oil with chili pepper

9,90€

Sausages

{all sausages boards are accompanied with olives, jam and bread}

Seia's smokehouse ham paiola and pork neck loin

11,90€

Chorizo and sausage from Serra da Estrela

11,50€

Black pork ham with 30 months of age (60g)

15,50€

VINHO TINTO

	{ copo }	{ garrafa }
Casa Velha DOC	4,00€	14,00€
Calheiros	4,00€	15,00€
São Luiz DOC	5,00€	16,00€
Carm	—	19,00€
Anel	—	21,00€
São Luiz Reserva	—	27,00€
Quinta do Cume Reserva Tinto	—	37,00€
Altas Quintas Reserva Tinto	—	44,00€

VINHO BRANCO

Casa Velha DOC	4,00€	14,00€
Calheiros	4,00€	15,00€
São Luiz DOC	5,00€	16,00€
Carm	—	19,00€
Anel	—	21,00€
Permitido Rabigato	—	32,00€
São Luiz Reserva	—	27,00€

VINHO ROSÉ

São Luiz DOC	5,00€	16,00€
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VINHO VERDE

Alma do Bugio	4,00€	14,00€
Pequenos Rebentos Alvarinho	—	20,00€

VINHO DO PORTO

Porto Tawny	4,00€	Porto Cruz 10 Anos Tawny	6,00€
Porto Branco	4,00€	Porto Kopke 10 Anos Branco	9,00€
Porto Rosé	4,50€	Porto Kopke Colheita Tawny 2010	9,00€
Porto Kopke Lágrima	5,00€	Porto Kopke 20 Anos Tawny	11,00€

SANGRIA

Glass of sparkling sangria 7,00€

Red fruits
Passion fruit
Peach and hibiscus

Sparkling sangria (1,5L) 24,00€

Red fruits
Passion fruit
Peach and hibiscus

SPRITZ

Orpheu Spritz 9,50€

White Port, sparkling wine, red fruit
ice cream

Aperol Spritz 8,50€

Aperol, sparkling wine, sparkling water

Elderflower Spritz 8,50€

Elderflower liqueur, cucumber syrup,
sparkling wine, sparkling water

Limoncello Spritz 8,50€

Limoncello, sparkling wine, sparkling water

Rhubarb spritz 8,50€

Rhubarb liqueur, sparkling wine, sparkling
water

WHISKY

Jim Beam 7,00€

Pig's Nose 7,00€

Johnnie Walker Black Label 9,00€

RUM

Plantation original 7,00€

Plantation Isle of Fiji 8,00€

Plantation Xaymaca 8,00€

Kraken 8,00€

Diplomático Reserva exclusiva 10,00€

GIN

Citadelle 10,00€

Martin Millers 12,00€

Hendricks 12,00€

Ophir 12,00€

VODKA

Moskovskaya 8,00€

Stolichnaya 9,00€

Grey Goose 11,00€

TEQUILA

Jose Cuervo gold 2cl 4,00€

Olmecca Reposado 2cl 5,00€

Patron 2cl 8,00€

OTHER

Campari 6,00€

CRF 6,00€

Limoncello 6,00€

Aperol 7,00€

Pisco 9,00€

COFFEE

Espresso 1,20€

Espresso with milk 1,30€

Double/Americano 2,40€

Latte 2,60€

Cappuccino 2,60€

Iced coffee 4,90€

Coffee, milk, whipped cream

Lemonade 4,00€

Lemon
Raspberry
Cucumber
Passion fruit
Elderflower
Mango

Lemonade to share 12,00€

Lemon
Raspberry
Cucumber
Passion fruit
Elderflower
Mango

Iced tea 4,00€

Mint
Matcha

Tea 3,50€

Black
Green
Chamomile
Red berries

Squeezed orange juice 4,00€

DESSERTS

Chocolate salami 6,90€

Portuguese chocolate cake with red fruits and mandarin sorbet

Baba de camelo 6,90€

Condensed milk dessert with crunchy almonds



Linktree



Vegan



Vegetariano

DESSERTS & COFFEE