

# LUPULO

COZINHADO EM:

**APRIL 23, 2015**

DATA



## DINNER MENU

## SPRING MARKET

### PESTICOS • SMALL PLATES

#### RISSÓIS DE CAMARÃO

Crispy shrimp turnovers, pimenton, shrimp jus

#### PATÊ DE CARAPAU

Portuguese mackerel spread, toast

#### ESPARGOS ASSADOS

Grilled green asparagus, dried sea urchin, sorrel and walnut

#### BOLINHOS DE BACALHAU

Salt cod croquettes, piri piri mayo

#### FAVAS E MORCELA

Fava beans, blood sausage, ramps, chanterelles

#### ERVILHAS COM CHORIÇO E OVO

Green peas, choriço and egg sunny side

#### PATÊ DE FÍGADO DE AVES

Chicken liver pate, pickled muscat grapes

#### PRESUNTO SURRYANO

Edward's country ham, Surry VA

### PEIXES/ FISH

#### OSTRAS

Today's selection of oysters, condiments

#### MARISCADA

Seasonal shellfish platter of the day

#### AMÊIJOAS À BULHÃO PATO

Manila clams, vinho verde, garlic and cilantro

#### SALADA DE PEPINO E NAVALHAS

Charred cucumber and razor clam salad

#### AÇORDA DE CAMARÃO

Shrimp porridge, soft hen egg, parsley and chili pepper

#### SARDINHAS ASSADAS COM PIMENTOS

Grilled whole Portuguese sardines, blistered pepper salad

#### ARROZ DE POLVO ASSADO NO FORNO

Oven-baked octopus rice with olive, coriander and lime

#### BACALHAU À GOMES DE SÁ (PARA DOIS)

Grilled cod, layered with potato, onion, egg, and black olives, baked in cast iron casserole. Serves 2

### CARNES • MEAT

#### FRANGO PIRI-PIRI

Organic young chicken, butterflied and charred crisp over embers, piri-piri pepper sauce

#### BIFE "RIBEYE" ASSADO

Wood-grilled 60-day aged beef rib eye

#### BORREGO COM FEIJÃO

Lamb leg cooked over charcoal, Sea Island red peas and tomato

#### CHANFANA DE CABRITO

Braised baby goat with Spring vegetables

### HORTA • GARDEN

#### ALFACE E AGRIÃO

Gem lettuce, watercress and radish

#### COGUMELOS E TOMATE

White button mushroom and tomato stew

#### BATATAS A MURRO

Wood-grilled and crushed crescent potatoes

#### MIGAS ALENTEJANAS

Crisped bread with cauliflower and bacon