



## PETISCOS / SNACKS

AZEITONAS	warm olives, olive oil, lemon, garlic, herbs	5
RISSOIS DE CAMARÃO	shrimp turnovers, béchamel, piri-piri aioli	8
PÃO COM MANTEIGA	house-made bread, chouriço butter, olive butter	5
PASTEIS DE BACALHAU	salt cod fritters, cilantro mayo	10
CENOURAS ALENTEJANAS	marinated carrots, fennel, radish, coriander	6
CORTUM	house-pickled vegetables	5
PRATO PETISCOS	linguiça, chouriço, topo & são miguel cheeses olives, pickles, bread	21

## MARISCOS SEAFOOD

### OSTRAS 3 ea

please ask your server for today's selection

### SALADA DE MARISCOS 14

shrimp, octopus, squid, mussels, garbanzos, molho

### CAMARÃO COZIDO 12

poached head-on shrimp, lemon aioli, piri piri

### “SALADA DE ATUM” 15

raw yellowfin tuna, quail egg, onion puree,  
crumbled olives, herbs, potato chips

## SOPAS E SALADAS SOUPS & SALADS

### SALADA DA TERRA 12

beets, turnip, carrots, radish,  
citrus, herb vinaigrette

### CALDO VERDE 9

potatoes, linguica, collard greens, olive oil,

### SOPA DE FEIJAO BRANCO 9

white bean-fennel puree, pistou,  
olive oil, broa croutons

### SALADA DE RUCULA 11

arugula, pears, são jorge cheese,  
almonds, port vinaigrette

## PRATOS PEQUENOS SMALL PLATES

### ASAS DE FRANGO PIRI-PIRI 12

spicy char-grilled chicken wings,  
greens, grilled bread

### GAMBAS MOÇAMBIQUE 16

gulf shrimp, garlic, white wine,  
olive oil, malagueta

### MILHO FRITO 12

crispy polenta cake, kale,  
roasted mushrooms, madeira sauce

### “ARROZ DE PATO” 16

smoked duck breast, confit-mushroom risotto,  
cherries, red wine reduction

### CODORNIZ VINHO D'ALHOS 15

fried marinated quail, squash puree,  
jus, pearl onion, herbs

## PRATOS GRANDES LARGE PLATES

### CARNE DE PORCO À ALENTEJANA 22

braised pork, tomato-wine sauce, clams,  
fingerling potatoes, cilantro

### “CALDEIRADA” 28

sea bass, gulf shrimp, mussels, braised potato,  
saffron-tomato broth, cilantro, grilled bread

### “ALCATRA” 27

red wine braised short rib, sweet potato,  
braised greens, pistou

### FRANGO CHURRASCO 22

grilled half mary's chicken, piri-piri glaze,  
fries, greens

### ROBALO 26

pan roasted sea bass, olive oil poached potatoes,  
sautéed collard greens, garbanzos, *molho cru*



## COCKTAILS 10

### WPT

white port, carpano bianco  
dandelion tonic, citrus, botanicals

### Bamboo

dolin dry, fino, amontillado, lemon oil, olives

### Savage Islands

passionfruit, madeira, lime, bitters, punt e mes, mint

### Low Groan

vermut, amontillado, gancia americano, orange peel

### Zsa Zsa

cardamaro, grapefruit, cassis, lavender, brryh



## WINES

### BUBBLES

Luis Pato Maria Gomes Bruto <i>Bairrada</i> 2014	10/40
Sidonide Sousa Rose Brut Nature <i>Bairrada</i> NV	11/44
Filipa Pato B3 Rose Brut <i>Bairrada</i> NV	12/48
Quinta das Bageiras Gran Reserva Bruto Natural 2004	88

### WHITE

Lima <i>Vinho Verde</i> 2014	9/36
Quinta de Chocopahla Arinto <i>VR Lisboa</i> 2014	12/48
Monte d'Oiro Lybra <i>VR Lisboa</i> 2013	14/56
Ramos Pinto Duas Quintas Blanc <i>Douro</i> 2015	9/36
Quinta do Pedrigao Encruzado <i>Dao</i> 2013	11/44
Viuva Gomes Branco <i>Colares</i> 2012 500ml	88
Casal Figueira Antonio <i>VR Lisboa</i> 2015	100
Quinta de Romeau Reserva Vinho Branco <i>Douro</i> 2014	72
Luis Pato Vinhas Velhas <i>Beira Atlantico</i> NV	72
Monte d'Oiro Madrigal Viognier <i>Lisboa</i> 2015	48
Oro En Paz Chardonnay <i>Sonoma</i> 2014	56

### ROSE

Quinta do Romeu Rosé <i>Douro</i> 2015	10/40
Quinta do Perdigao <i>Dao</i> 2014	12/48

### RED

Filipa Pato Baga <i>Bairrada</i> 2015	12/48
Aphros Vinhao <i>Vinho Verde</i> 2013	12/48
Alvaro Castro Tinto <i>Dao</i> 2013	13/52
Tapada do Barao Colheita Seleccionada <i>Alentejano</i> 2014	11/44
Cepa Pura Aragonez <i>VR Lisboa</i> 2013	13/52
Quinta do Pedrigao Alfrocheiro <i>Dao</i> 2010	88
Pintas Character <i>Douro</i> 2013	112
Foz de Arouce Beiras Baga Beira Atlantico 2012	72
Monte d'Oiro Lybra Syrah <i>Lisboa</i> 2009	70
Dao Porta dos Cavaleiros <i>Dao</i> 1980	120
Frei Jao Tinto <i>Bairrada</i> 1980	120
Sean Thackery Pliades XXIV <i>California</i> NV	64
Campolargo rol de Coisas Antigas <i>Bairrada</i> 2011	84

## BEER

Cali Coast Kolsch 4/7  
draught 0.25l / 0.4l

Green Flash Soul Style IPA 4/7  
draught 0.25l / 0.4l

Superbock 5  
330 ml bottle

Sagres 5  
330 ml bottle

Uinta Baba Black Lager 6  
12 oz can

Sierra Nevada Otra Vez 6  
12 oz can

Einstok White Ale 7  
12 oz bottle

Golden State Cider Mighty Dry 8  
16 oz can

## APERITIFS

Valdespino Fino Inocente 12

Alvear Fino Sherry 8

La Guita Manzanilla en Rama 18

Sangre Y Toro Oloroso 11

Matifoc Rancio Sec 11

Tresmontaine Tabacal Rancio 12

Dolin Blanc  
rock/twist 7

Cocchi Rosa  
rock/dried rose 10

Imbue Petal and Thorn  
rock/rosemary 12

Hammer and Tong Sac Resine  
rock/pollen 12