



Restaurant Menu



petiscos

Autumn menu full of exciting new dishes

AVAILABLE
FRIDAY TO SATURDAY
6.00pm - 9.00pm



PÃO D'ALHO £3.50 (V)

Toasted and sliced Bolo do Caco flatbread, soaked in fresh garlic butter and sprinkled with oregano.

AZEITONAS MARINADAS £3.50

Olives marinated in Portuguese olive oil, fresh garlic and thyme.

FRENCH FRIES £3.50 (V) *Vegan*

Crispy French fries seasoned with Maldon salt.

COXINHAS £4.95

Three fried teardrop shaped croquettes filled with shredded chicken, potato and a mild tomato sauce



RISSÓIS DE QUEIJO £3.95 (V)

Three fried cheese filled patties

RISSÓIS DE CARNE £3.95

Three fried pork and chouriço filled patties

RISSÓIS DE CAMARÃO £4.95

Three fried shrimp filled patties

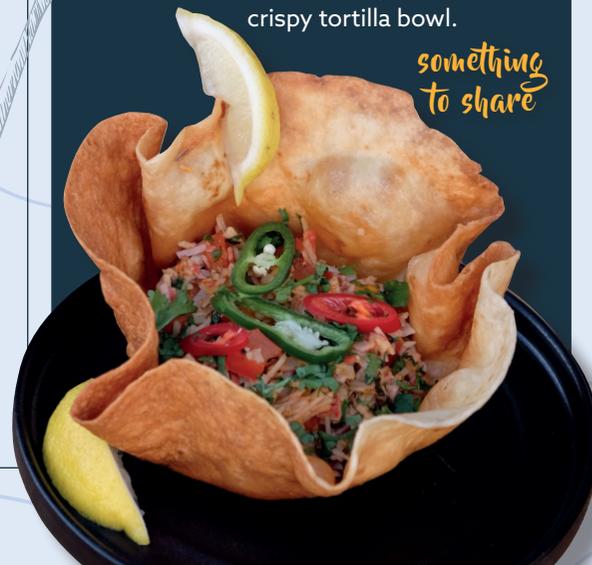
PASTÉIS DE BACALHAU £4.95

Three fried cod and potato quenelles

CARANGUEJO EM TORTILHA £8.95

A streetfood take on Chamuças de Caranguejo. Shredded crab meat seasoned with fresh tomato, coriander, hot pepper sauce and garlic in a crispy tortilla bowl.

something to share



light & crispy

PEIXINHOS DA HORTA £6.95 (V)

Battered, seasoned green beans served with lemon mayo.

CHOURIÇO GRELHADO £6.95

Grilled Chouriço on flames

prato principal

MAIN COURSE

Port and Mata Special **FRANCESINHA**
£15.95

ORIGINAL: PORTUGUESE

sandwich filled with rump steak, linguica sausage, Queijo dos Açores, wet cured ham, topped with more Queijo dos Açores, a fried egg and Francesinha sauce.

CHICKEN: PORTUGUESE

sandwich filled with chicken breast, linguica sausage, Queijo dos Açores, wet cured ham, topped with more Queijo dos Açores, a fried egg and Francesinha sauce.

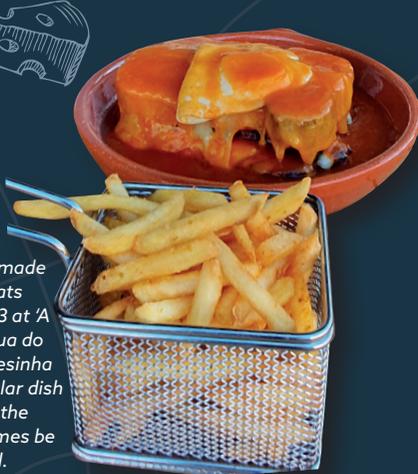
VEGAN: PORTUGUESE

sandwich filled with a Beyond Meat patty, vegan chourico, vegan cheese, topped with more vegan cheese, Francesinha sauce and olive tapenade.

History of

FRANCESINHA

Daniel da Silva, a returned emigrant from France and Belgium, tried to adapt the croque-monsieur to the Portuguese taste when he moved to Porto. He first made the sandwich with local meats and his special sauce in 1953 at 'A Regaleira', a restaurant in Rua do Bonjardim, Porto; the francesinha quickly became a very popular dish and deeply associated with the city, although it can sometimes be found elsewhere in Portugal.



1953 SPICY TOMATO RICE
£10.95

A light twist on a classic. Francesinha sauce and Portuguese short grain rice, simmered with fresh garlic, cherry tomatoes and Queijo da Ilha (or vegan feta), garnished with coriander.

ADD: BREADED FRIED CHICKEN
CRISPY SMOKED TOFU
HALLOUMI (V)



steak dishes

1756 STEAK £12.95

Sirloin steak in a port wine and thyme reduction, served sauteed mushrooms and tomato rice or French fries.

Full of
flavour



1925 STEAK £13.95

Sirloin steak with a creamy sauce, topped with a fried egg and served with garlic and rosemary rice or French fries.

ALSO AVAILABLE WITH CHICKEN BREAST (HALAL) OR BEYOND MEAT. *delicious creamy sauce*

Inspired by

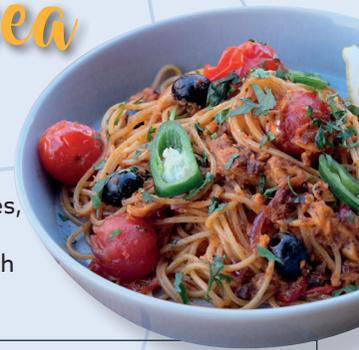
The famous "Cervejaria Portugália Restaurant" was born on the 10th of June (Portugal Day) in 1925, on the corner of the Brewery with the same name, in Almirante Reis Avenue, Lisbon. Its opening made the headlines and the influx of customers exceeded all expectations. The beer, considered the best in Portugal, was the main reason, but in time it brought with it the seafood and the famous steaks that quickly became the houses' ex-libris. In the following decades, "Cervejaria Portugália" became one of the main meeting points with a relaxed and bohemian atmosphere.



from the sea

ESPARGUETE DE SARDINHA £11.95

Al-dente spaghetti with marinated Portuguese sardines, black olives, cherry tomatoes and white wine, garnished with fresh chilli.



BACALHAU COM NATAS
£13.95

A bed of crispy potato slices, with grilled, salted cod fish in a creamy garlic sauce and house-made caramelised red onion.



CAMARÃO AO ALHO
£13.95

Prawns cooked in a fresh garlic, coriander and white wine sauce, served with toasted Portuguese bread and a side salad.

ARROZ DE AMÊJOA COM CHOURIÇO
2 TO SHARE - £19.95

Portuguese clams cooked in butter, white wine, garlic and hot pepper sauce with Portuguese short grain rice and crispy chouriço.

share &
enjoy

