



MENU

COUVERT

Homemade bread, olive tapenade and butter

SOUPS AND SALADS

Creamy market vegetablessoup

Green asparagus soup and smoked

Green salad and lemon vinaigrette Seasonal greens

Aveiro Cod Tongue Salad with Douro Oranges

Roasted Potato, Onion and egg

Greek salad

Tomato, Negrinha do Freixo Olives, Feta cheese, peppers, cucumber, red onion and parsley vinaigrette

OUR PLATTERS

Local cheeses 1 pax

2 pax Selection of 3 varieties with nuts and homemade jam

Cheese and ham platter 1 pax 2 pax

The 3 little pigs 1 pax 2 pax

Acorn fed iberian ham, Bisaro ham, D. Otília smoked ham

ON A BUN

Octant Douro Burger

 $160 gr\ beef\ paddy,\ brioche\ bun,\ caramelized\ onion\ with\ port\ wine,\ cheddar,\ bacon\ and\ BBQ\ sauce$

Steak sandwich

Tenderloin steak on Bolo do caco, Serra da Estrela cheese, and chips

Goatling Francesinha

Woodfire oven roasted goatling, sausage, cheese, ham and French fries

VEGETARIANS

Grilled leeks

With romesco sauce and ewes milk cured cheese

Daniel's Mushroom Pearl Barley

Mushrooms, Pearl Barley and Parsley from Our Garden

Bio organic green asparagus and burrata Burrata, Basil Pesto"

Zucchini Slices

Asparagus, Walnuts, Olive Tapenade

No dish, food product, or beverage, including the cover charge, can be charged if not requested by the customer or if it is rendered unusable by them. Prices are in Euros and VAT included, some of the ingredients may contain allergens, please request your waiter for additional information. Complaints book is available





BAR & CANTEEN

MENU

TO SHARE

Can the can

Selection of traditional preserves with green salad and toast

Tia Maria' croquettes

Homemade beef croquettes with honey and mustard sauce

Portuguese-style Wild Boar

French Fries, Wild Boar Loin, Bell Pepper and Onion

Garlic Shrimps portuguese style

Garlic and Herbs

Green asparagus "ovos rotos" and burrata

MAINS

Iberian Pork cheeks1 paxWith celery and sweet potato2 pax

Arouquesa Rump Steak

300gr, crisps and mixed salad

Roasted Cod Loin with tomato rice

/ ====

Roasted Octopus with Potato Crumbs

Roasted Onions and Peppers

nea Onions and Peppers 1 pax

Confit Duck Leg

Apple Purée, Grilled Lettuce

PIZZAS

Homemade dough, fine and crispy, prepared with 00 flour and a 24hrs proofing

Margherita

Tomato and mozzarella

Arda

Tomato, mozzarella, Pepperoni, fried onion

Beetroot

Beetroot purée and pears

Daniel' mushrooms

Tomato, fresh and cured mozzarella and shitake mushrooms

Salmon and Philadelphia cream

Tomato sauce and cucumber

Asparagus and parmesan

Tomato, mozzarella, parmesan

Portuguese

Tomato, mozzarella, anchovies, peppers, onions and olives

DESSERTS

Homemade chocolate mousse

Traditional Sponge cake

Assorted fruit platter

Cheese, Pumpkin, and Orange Tart

2 pax À Terra egg pudding

No dish, food product, or beverage, including the cover charge, can be charged if not requested by the customer or if it is rendered unusable by them.

Prices are in Euros and VAT included, some of the ingredients may contain allergens, please request your waiter for additional information. Complaints book is available

1 pax 2 pax

2 pax

1 pax