

UNEM



COUVERT

5

Fresh bread, spicy olive oil, and red butter

(Allergens: 1, 2, 8)

STARTERS

PALM HEART CROQUETTES | 02 units

6

Crispy croquettes made from hearts of palm with vegan mayonnaise

(Allergens: 1, 2, 4, 7, 10)

THE BEST COD FRITTERS | 02 units

7

The traditional cod pastry served with citronette sauce and spicy olive oil

(Allergens: 4, 5, 7, 10)

PICANHA KAFTA | 02 units

8

Tasty picanha kaftas seasoned with aromatic herbs, Portuguese chestnut hummus and cucumber slices

(Allergen: 8)

UNFORGETTABLE SHRIMP AND GARLIC TAPAS

9

Toasted bread with garlic cream, shrimp and crispy kale

(Allergens: 1, 2, 3, 4, 7, 10)

BONFIRE OF CASSAVA WITH MAYONNAISE **Vegan**

9

Fried cassava sticks, smoked paprika and vegan mayonnaise

(Allergens: 1, 7, 10, 11)

CRISPY FISH BITES

10

Breaded fish fillets flavored with lime and served with tartar sauce

(Allergens: 1, 2, 4, 5, 7, 10)

SÉ TARTAR

17

Salmon tartar with chef's emulsion in a crispy black base, finished with wasabi roe and ponzu sauce

(Allergens: 1, 5, 7, 10)

TARTAR OF THE GODS

19

Beef loin with our special sauce, chives, fried capers and garlic chips, served on a fried bread

(Allergens: 1, 2, 4, 7, 10)

HERE, THE GARLIC PRAWNS ARE DIFFERENT

16

Prawns cooked in a white wine, garlic and herb sauce

Served with warm bread

(Allergens: 1, 2, 3, 7, 9, 12)

MEAT

FILET MIGNON À LA SANTINHA Our version on Portuguese 'Pica Pau' **29**

Tender filet mignon cubes with Santa's special sauce, mushrooms, homemade pickles and seasoned fries à La Santinha

(Allergens: 1, 2, 7, 9, 10, 11, 12)

BOSSA NOVA Tribute of Brazilian culture **28**

Grilled Black Angus picanha cut, "crazy" rice, black bean stew with pork and crunchy farofa

(Allergens: 5, 7, 9, 12)

ADAM'S RIB **26**

Slow-cooked veal ribs with Piedmontese rice and carrot glaze

(Allergens: 1, 2, 9, 10, 12)

RIVER TEJO DUCK **26**

Duck leg with duck confit rice and smoked corn cream

(Allergens: 2, 9)

BLACK PORK NECK **24**

Black pork neck with truffled purée, black grape sauce and crispy Serrano ham

(Allergens: 1, 2, 9, 12)

SEA FOOD

SEAFOOD TAGLIATELLE **19**

Tagliatelle, sautéed seafood in white wine and lemon with crustacean "francesinha" sauce

(Allergens: 1, 2, 3, 4, 5, 7, 9, 12, 14)

DIVINE CODFISH Served sizzling from the oven to your table **26**

Cod loin simmered and roasted in its own sauce, with sliced potatoes, confit onion, and a drizzle of olive sauce

(Allergens: 2, 5, 9)

PEOPLE OCTOPUS **28**

Sautéed octopus with baby potatoes, red onion and chorizo, served with our famous broccoli rice

(Allergens: 7, 9, 14)

FAITH IN MOQUECA **26**

Fish stew with vegetables, coconut rice and farofa with palm oil

(Allergens: 5, 7, 9, 12)

VEGAN

MUSHROOM RISOTTO **Vegan** **18**

Risotto with mixed mushrooms, cream of mushroom, crispy leeks and enoki

(Allergens: 1, 7, 9, 12)

SALAD

SALAD OF MIRACLES **Vegan** **18**

Warm chickpea salad, cherry tomatoes, spinach, orange, cashew nuts, pomegranate seeds, mango and ginger vinaigrette

(Allergens: 7, 8, 9, 11)

CHILDREN'S MENU

FISH OR CHICKEN BREAST OR BEEF ***For children up to 12 years old** **18**

Served with rice and fries | Orange juice, water or soda

A scoop of ice cream

(Allergens: 2, 5, 7, 9)

DESSERTS

BLUEBERRY PUDDING

8

Blueberry pudding with natural yogurt, white chocolate tuile and blueberry syrup

(Allergens: 1, 2, 4)

VEGAN CHOCOLATE CAKE **Vegan**

8

Vegan chocolate cake with chocolate mousse and orange compote

(Allergens: 1, 7)

CHEESECAKE OF SANTO ANTÔNIO

8

Soft texture cheesecake with guava emulsion

(Allergens: 1, 2, 4)

DESSERTS TO SHARE

"KNEELED... YOU'LL HAVE TO PRAY!"

12

Churros with hot dulce de leche sauce, crumble and vanilla ice cream

(Allergens: 1, 2, 4, 7)

HOLY PASTEL DE NATA

12

A creative version of the traditional "pastel de nata": egg and lime cream, almonds, puff pastry and poached pears in red wine

(Allergens: 1, 2, 4, 8, 12)

Wines

SANTA SANGRIA (Jug) 28

The best Sangria in Lisbon

Red fruits or Passion fruit and green apple

Red

Alentejo

Florão	25
Monte do Pintor	29
Coelheiros	30
Esporão Doc Reserva	32
Cartuxa Colheita	38

Dão

Quinta da Vigia Solo	24
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Douro

Casa Amarela Doc	28
Quinta do Vallado	27
Scylla Reserva	28
Scylla Grande Reserva	42
Quinta da Leda	85

Tejo

Conde de Vimioso Colheita	22
Conde de Vimioso Sommelier	26

White

Alentejo

Vicentino	24
Florão	25
Coelheiros	28

Dão

Quinta dos Carvalhicos Reserva encruzado	28
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Douro

Casa Amarela Reserva	28
Maria Izabel	32
Scylla Reserva	28
Scylla Grande Reserva	36

Tejo

Conde de Vimioso Colheita	22
Conde de Vimioso Sommelier	26

Rosé

Douro

Casa Amarela Rosé	24
Scylla Rosé	25

Tejo

Conde de Vimioso Colheita	22
Conde de Vimioso Sommelier	26

Glass of Wine

Conde de Vimioso (Red, white, rosé)	6
Scylla Reserva (Red, white, rosé)	9

Green

San joanne Terroir Mineral	25
Soalheiro	28

Sparkling Wine

Conde de Vimioso	33
Glass of Sparkling Wine	6

Champagne

Perriet Jouet (Bottle)	85
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DRINKS

SPIRITUAL

Whiskey

Jim Beam	12
Jack Daniel's	12

Blended Whiskey

Bushmills	12
Jameson	12
Johnnie Walker Red Label	12
Chivas 12 anos	14
Nika From the Barrel	20

Single Malt Whiskey

Glenlivet	15
Macallan Triple Cask 12 anos	20

Rum

Havana Club 3 años	7
Plantation Double Aged Original Dark	9
Havana Club 7 años	10
Kraken	10
Rum Diplomático Exclusive Reserve	12

Tequila

Dom Diego	6
Patrón Reposado	8

Vodka

Absolut Blue	12
Grey Goose	14
Beluga Transatlantic Racing	15

Gin Tonic

Beefeater	12
Bombay Sapphire	14
Tanqueray Rangpur	14
Hendricks	15
Monkey 47	18

Appetizers and Digestives

Baileys	6
Licor 43	7
CRF Reserva	7
Amarguinha	5
Liquor Beirão	5
Real Ginja d'Óbidos	6
Muscat Alambre	4
Limoncello	6
Sambuca	6
Jagermeister	6

Porto

Burmester White	5
Tawny Burmester	5
Burmester L.B.V.	8
Burmester 20 anos	12

DRINKS

APEROL SPRITZ Aperol, sparkling wine, sparkling water and orange	12	MARGARITAS (Lemon, passion fruit and strawberry) Tequila, Cointreau and sugar syrup	12
LIMONCELO SPRITZ Limoncello, sparkling wine, sparkling water and lemon	12	MIMOSA Orange juice and sparkling wine	12
CAIPIRINHA (Lemon, passion fruit and strawberry) Cachaça, juice and sugar	12	MOJITO (Lemon, passion fruit and strawberry) Rum, juice, sugar, mint and sparkling water	12
CAIPIROSKA (Lemon, passion fruit and strawberry) Vodka, juice and sugar	12	MOSCOW MULE Vodka, lemon juice and ginger beer	12
CARAJILLO Liquor 43, coffee Express and lime	12	NEGRONI Vermouth rosso, Campari and gin	12
CUBA LIBRE Rum, Coke and lemon juice	12	BOULEVARDIER Jack Daniels, Vermut Rosso, Campari, orange peel	12
DAIQUIRI (Lemon, passion fruit and strawberry) Rum, sugar, lemon (fruit) and ice	12	OLD FASHIONED Bourbon, sugar, orange peel and Angostura	12
DRY MARTINI Vodka or Gin and extra dry Martini	12	PISCO SOUR Pisco, lemon juice, sugar and egg white	12
EXPRESSO MARTINI Express coffee, coffee liquor, vodka and sugar	12	TONIC PORT White or red port wine, lemon and tonic water	12
LONG ISLAND ICED TEA Vodka, tequila, white rum, lime juice, sugar syrup and Coke	12	SEX ON THE BEACH Vodka, peach liquor, orange and currant syrup	12
		WHISKEY SOUR Whiskey, lime juice, sugar syrup and egg white	12

DRINKS

COFFEE SHOP

American Coffee	3
Espresso	2
Decaffeined	2
Double	4
Latte	3
Latte Macchiato	3
Cappuccino	3

TEA

Tea	3
Iced Tea	4

SOFT DRINKS

Sodas	3
Water 750ml	2,5
Sparkling Water 750 ml	2,5
Água das Pedras	3
Água Castello	3
Fever Tree Tonic Water	4
Fever Tree Ginger Beer	4
Natural juice 300 ml (orange or lemon)	4

BEERS AND CIDERS

Imperial Heineken	3
Draft Heineken 500 ml	2,5
Heineken 0,0%	2,5
Sagres	3
Sagres Black	3
Panache	4
Draft Panache 500 ml	4
Bandida do Pomar 400 ml	4

Legend for allergens and intolerants

Gluten	1
Milk and derivatives	2
Crustaceans and derivatives	3
Eggs and derivatives	4
Fish and derivatives	5
Peanuts and derivatives	6
Soy and derivatives	7
Nuts	8
Celery and derivatives	9
Mustard and derivatives	10
Sesame and derivatives	11
Sulphites	12
Lupine and derivatives	13
Molluscs and derivatives	14

IVAT included at the current legal rate.

The establishment has a complaints book.

No dish, food product or drink, including the cover charge, can be charged if it is not requested by the customer or is unused;

According to article 135 of D.L. 10/ 2015 of January 16

ALLERGENS - For more information about allergens, please contact one of our employees;