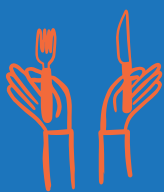


# ALL DAY



## GET STARTED €

Couvert	4
Bread, organic olive oil from Trás-os-Montes and artisan butter from the Azores	
Roasted tomato and basil gazpacho [VG]	8
Burrata salad with tomato, almonds, basil and fig vinegar [V]	14.5
Cod and clam patties with roasted pepper aioli	11.5
Tuna ceviche [S]	16.5

## TO SHARE

Pica-Pau	17.5
Traditional Portuguese beef cubes in a pickle sauce	
Sautéed spicy prawns	18
Green bean tempura with basil mayo [V]	9.5

## HANDS ON

Much better than a burger	18.5
Black pork sandwich on beer bread with caramelised onion, pickled red cabbage, fat chips	
Crunchy scabbard tacos with pickles, coriander and lime	16.5
Spicy chicken wings [SS]	10.5

## SOMETHING FOR THE SOUL €

Prawn and lime risotto	17.5
Orecchiette with basil pesto, asparagus, mushrooms, and roasted cashews [VG]	16.5
Roasted octopus with sweet potato mash and padrón peppers	19
Roasted codfish 'à Brás' with onions and matchstick fries	17
48h-cooked pork shank, rice with black pork sausages and sautéed greens (for 2)	38
Chicken skewer on pita bread with spicy yoghurt sauce	18.5
Sirloin steak with chips, fried egg and dijon mustard sauce	25

## SWEET ENDINGS

Strawberry, lime and vanilla cheesecake [V]	9
Abananado [VG] banana, peanut and cocoa ice cream	8
Lemongrass crème brûlée [V]	8
Chocolate brownie with berries, vanilla ice cream and granola [V]	8

[V] Vegetarian, [VG] Vegan, [S] Slightly Spicy, [SS] Spicy

VAT included. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter.

# BLUE

## BISTROT