

Couverts

IVA inc.

Guacamole, Chips de Banana Plantain

Guacamole, Plantain Banana Chips

€4.5

Pão, Manteiga dos Açores

Bread Basket, Azores Butter

€2

Entradas/ Entrees

Ceviche, Wasabi, Tremoço, Espuma de Gengibre

Ceviche, Wasabi Peas, Lupine, Ginger Foam

€9

Sopa Fria de Couve-Flor, Pepino, Óleo de Trufa, Caviar de Algas

Chilled Cauliflower Soup, Truffle Oil, Cucumber, Seaweed Caviar

€6

Gyozas Vegetarianas, Couve, Molho de Soja, Amendoim

Vegetable Gyoza, Cabbage Slaw, Soy Dipping Sauce, Peanuts

€8

36h Pork Belly, Caramelo Picante, Aioli

36h Pork Belly, Chilli Caramel, Aioli

€6

Tártaro de Canguru, Caviar de Lumpo, Ovo Confitado, Croutons

Signature Kangaroo Tartar, Truffled Caviar, Confit Yolk, Croutons

€10

Crocodilo, Salada Asiática, Nam Jim, Mayonnaise Nero

Saltbush Crocodile, Asian Salad, Squid Ink Mayonnaise, Nam Jim

€11

Degustação/ Degustation
Mínimo 2 pessoas/ Minimum 2 people

IVA inc.

Menu 6 Pratos:

**Sopa Fria de Couve-Flor, Ceviche, Corvina, Pork Belly,
Peito de Pato, Tarte de Chocolate**

P.P. €45

6 Course Tasting Menu:

Chilled Cauliflower Soup, Pork Belly, Corvina, Duck Breast, Chocolate Tart

Menu 8 Pratos:

**Sopa Fria de Couve-Flor, Crocodilo, Ceviche, Corvina,
Pork Belly, Peito de Pato, Canguru, Tarte de Chocolate**

P.P. €55

8 Course Tasting Menu:

*Chilled Cauliflower Soup, Crocodile, Ceviche, Corvina, Pork Belly,
Duck Breast, Kangaroo, Chocolate Tart*

Pratos Principais/ Mains Dishes

IVA inc.

Corvina, Puré de Ervilhas, Mandioca, Cogumelos Trufados

Corvina Fillet, Pea Puree, Yuca, Truffled Mushrooms

€19

Salmão, Falafel, Wasabi, Ponzu Furikake

Salmon, Falafel, Wasabi Cream Cheese, Ponzu Sauce

€18

Legumes, Miso Orgânico, Hummus, Sésamo

Organic Miso, Roasted Vegetables, Hummus, Sesame

€13



Galinha Tom Yum, Risotto de Erva Príncipe, Camarão

Tom Yum Chicken, Lemongrass Risotto, Prawn

€14

Peito de Pato, Cenoura Fumada, Couve Asiática, Doce de Figo

Spiced Duck Breast, Smoked Carrot, Pak Choy, Fig Jam

€18

36h Pork Belly, Caramelo de Lima, Batatas Fritas, Coleslaw

36h Pork Belly, Lime Caramel, Hand Made Chips, Coleslaw

€17

Canguru, Salada de Tomate e Bocconcini, Molho Romesco

Kangaroo, Basil & Bocconcini Salad, Romesco Sauce

€19

Vazia Australiana, Legumes, Geleia de Cebola

Australian Sirloin Steak, Roasted Vegetables, Onion Jam

€24

Acompanhamentos/ Sides

IVA inc.

Legumes

Vegetables

€3

Batatas Fritas Caseiras, Mayonnaise com Pimenta Dorrigio

Hand Made Chips, Dorrigio Bush Pepper Mayonnaise

€3

Salada Coleslaw, Amendoim, Cebola Frita, Molho de Sidra

Cabbage Coleslaw, Peanuts, Fried Shallots, Apple Cider Dressing

€3

Sobremesas/ Desserts

IVA inc.

Tarte de Chocolate e Caramelo Salgado, Crème Fraiche, Lima Caramelizada <i>Chocolate & Salted Caramel Tart, Crème Fraiche, Caramelized Lime</i>	€5
Pavlova Australiana, Curd de Maracujá, Morangos <i>Australian Pavlova, Passionfruit Curd, Strawberries</i>	€5
Crumble de Maçã, Coulis de Frutos Vermelhos, Gelado de Baunilha <i>Apple Crumble, Berry Coulis, Vanilla Icecream</i>	€6
Tarte de Citrinos, Merengue, Frutos Silvestres <i>Citrus Curd Tart, Meringue, Fresh Berries</i>	€6
Bolo de Tâmaras, Molho de Caramelo, Praliné de Macadâmia <i>Sticky Date Pudding, Butterscotch Sauce, Macadamia Praline</i>	€6.5
Brownie de Chocolate, Pistachio, Gelado de Baunilha <i>Chocolate Brownie, Pistachio Crumbs, Vanilla Ice Cream</i>	€7