MARKET
KITCHEN

ENJOY THE VIBRANT FLAVORS OF LOCAL MARKETS BROUGHT STRAIGHT TO YOUR TABLE. BY SOURCING FRESH, SEASONAL INGREDIENTS FROM LOCAL FARMERS AND PRODUCERS, WE CELEBRATE THE BEST OUR REGION HAS TO OFFER. EVERY DISH IS A REFLECTION OF OUR COMMITMENT TO QUALITY, SUSTAINABILITY, AND COMMUNITY - DELIVERING THE TRUE TASTE OF LOCAL IN EVERY BITE.

APPETIZERS

SELECTION OF PORTUGUESE OLIVES **4.5**
CURED WITH LOCAL HERBS

HOMEMADE DIPS **5**
ARTISANAL COD PÂTÉ, THYME AND ORANGE BUTTER, PORK FAT AND CARAMELIZED ONION, EXTRA VIRGIN OLIVE OIL SERVED WITH SOURDOUGH BREAD

STARTERS

CREAMY RED KIDNEY BEAN SOUP **16**
SANTA MARIA GOAT CHEESE

ROASTED LEEK **16**
PEAR, MUSTARD AND PARMESAN CREAM, HAZELNUT VINAIGRETTE

PASTÉIS DE BACALHAU **16**
SÃO JORGE CHEESE

BEEF TARTARE **26**
BLACK ANGUS BEEF TARTARE SERVED WITH SOURDOUGH TOAST

SALADS

ENDIVE SALAD **16**
AVOCADO, APPLE, PECAN, BLUE CHEESE

KALE & QUINOA SALAD **16**
BABY KALE, WALNUT, SWEET POTATO, PICKLED ONION, GRATED PECORINO

PIRI-PIRI CORN SALAD **16**
AVOCADO, POMEGRANATE, LEMON YOGURT, PEANUTS, TOMATOES, ENDIVES, ROASTED CORN, PICKLED ONIONS AND PIRI-PIRI VINAIGRETTE

OCTOPUS SALAD **20**
ROASTED CORN, ARTICHOKE, TOPINAMBUR, MUSTARD-HONEY VINAIGRETTE

COMPLEMENT YOUR SALAD:
FREE-RANGE CHICKEN **+7**
SHRIMPS **+9**

MAIN COURSES

ROASTED CAULIFLOWER 24
TURMERIC TAHINI, PISTACHIO

SHRIMP CURRY 32
SERVED WITH RICE

CREAMY COD 24
FREE-RANGE POACHED EGG, TOPINAMBUR

CHARGRILLED OCTOPUS 32
LOCAL OCTOPUS, MASHED POTATO, TOMATO SAUCE

SEAFOOD CATAPLANA 32
PRAWNS, CALAMARI, MONKFISH, MUSSELS STEW

FRANGO À MARKET 26
FREE-RANGE CHICKEN, CHILLI OIL, SERVED WITH FRENCH FRIES

DRY-AGED BLACK ANGUS BEEF TENDERLOIN (200G) 44
DRY-AGED FOR 150 DAYS, TOPINAMBUR PURÉE,GRILLED ARTICHOKE & PORT WINE DEMI-GLACE

FREE-RANGE POACHED EGG 24
TOPINAMBUR PURÉE, ROASTED ARTICHOKE AND SMOKED SÃO JORGE CHEESE

DESSERT

BASQUE CHEESECAKE 12
SERVED WITH RED FRUIT MARMALADE

RICE PUDDING 12
LOCAL-STYLE RICE PUDDING WITH ORANGE & CINNAMON

APPLE CRUMBLE 12
SERVED WITH VANILLA ICE CREAM

W CHOCOLATE CAKE 12
LEMON & HAZELNUT PRALINE MOUSSE

ARTISANAL ICE CREAM
PER SCOOP 4
3 SCOOPS 10

Eggs Milk & Dairy Gluten Nuts Fish SO2 Sulphur Dioxide Molluscs Sesame
Cereals Alcohol Pork Vegan Vegetarian Celery Lupins Mustard Soy Peanuts Crustaceans

Prices include VAT at the applicable legal rate. If you have any dietary requirements, allergies, or questions about ingredients, please inform our team. No dish, food item, or beverage, including couvert, will be charged unless ordered by the customer or left untouched. We do not sell or serve alcohol to persons under the age of 18. Our menu includes options of locally sourced and/or sustainably certified fish, and we prioritize locally sourced ingredients. Our coffee and tea is responsibly sourced and Rainforest Alliance certified. This establishment has a complaints book.

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