

CAIS DA PEDRA

- PETISCOS -

Iberian cheese platter	11
Iberian sausage platter	9
Iberian cheese and sausage platter	15
Sautéed prawns with olive oil, garlic and coriander	15
Pica-pau (fried pork served with pickled vegetables)	15,5
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Rustic portuguese Mafra bread and balsamic vinegar	1,2
Veal and goat cheese croquette	1,2
Marinated Kalamata olives	1,2

Season Soap 3,5

- SALADS -

Chicken caesar	14
heart of lettuce, chicken, smoked bacon lardons, croutons, parmesan cheese and caesar sauce	
Prawn caesar	16
heart of lettuce, prawns, smoked bacon lardons, croutons, parmesan cheese and caesar sauce	
Goat cheese and strawberry	14
mixture of lettuce, goat cheese, strawberries, apple, mushrooms, pine kernels, raisins and mustard and honey vinaigrette	
Tomato and burrata	14,5
with pumpkin seed pesto sauce	

- FISH & SHELLFISH -

Salt cod à Brás	16
with egg yolk confit in olive oil	
Crunchy fillets of octopus	19,5
with bean soupy rice	
Creamy Mozambique prawn <i>açorda</i>	20
Prawn Curry	17,5
with lemongrass, ginger, spinach and coconut milk	
Fried cuttlefish steak	14
with potato chips	

- RAWS -

Tuna tartare	16
with sweet potato, soya and sesame	
Croaker ceviche	16
with avocado and coriander	

- MEAT -

Alentejo pork cheeks	15
with sweet potato pureé, sautéed bacon and cabbage	
Bitoque	16,5
with home-made pickle, potato chips and "fried egg"	
Chicken curry*	16
with lemongrass, ginger, spinach and coconut milk	
Bacon and egg hamburger	14
with heart lettuce, tomato, caramelized onion, cheddar cheese and garlic mayonnaise, potato chips	
Alheira with low temperature egg	14
with mashed potato and sautéed rapini	
*vegetarian option:	
Vegetable curry	15
with lemongrass, ginger, spinach and coconut milk	

- DESSERTS -

70% Chocolate Mousse
with walnut praliné
5

Cheesecake
New York style
6

Apple and raspberry crumble
with vanilla ice cream
6

Pineapple Carpaccio
with coconut ice cream
5

Fruit of the day
5