

# CAIS DA PEDRA

## - PETISCOS -

Iberian cheese platter	12,5
Iberian sausage platter	12,5
Sautéed prawns with olive oil, garlic and coriander	14
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
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## - SALADS -

Chicken caesar	14
heart of lettuce, grilled chicken, smoked bacon lardons, croutons, parmesan cheese and caesar sauce	
Prawn caesar	16
heart of lettuce, grilled 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	18
with bean soupy rice	
Creamy Mozambique prawn <i>açorda</i>	20
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 (Rump steak)	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 potato chips	
*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