



RESTAURANTE

To start...

An assortment of bread and compound butters

3€

I don't know where to begin...

Horse mackerel,

Marinated and smoked in a smooth pickle sauce

12€

Tuna,

In tartare, yuzu vinaigrette and dill mayonnaise

14€

Alheira sausage,

Green asparagus and egg cooked at a low temperature

11€

Water melon and cucumber,

In fresh, aromatised gazpacho

9€

Ânfora

RESTAURANTE

The flavour of (Sea)

Cuttlefish,

Hot and cold and a ratte potato puree with ink

20€

Cod,

In Carolino do Mondego rice and stuffed tongue

17€

Snapper,

Poached with roe crumbs and stewed vegetables

25€

Grouper,

In Transmontana “bulhão pato” couscous

25€

Ânfora

RESTAURANTE

It will be meat and not bone!

Capon Cockerel,

Grilled lettuce hearts and a tomato salad

19€

Beef Tenderloin,

Padron peppers, pineapple, parmesan cheese, corn puree and corn on the cob

23€

Pork belly,

Red cabbage sauerkraut, fennel and ratte potato puree

21€

Entrecôte steak,

Potato rosti, snow peas and celery puree

24€



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Vegetables are our friends...

Risotto,

Wild mushrooms and green asparagus

10€

Aubergines,

Seasonal vegetables and soybeans

13€

Lentils,

In bolognese sauce and crispy vegetables

12€

6-dish Tasting Menu

(Our Chef's suggestion)

€ 60 per person*

*The choice of the tasting menu is limited to the same menu for all the guests on the table (minimum of 2 and maximum of 4 people – subject to booking in advance)

Tasting menus will only be served until 9 p.m.



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Sweet flavours

Our Governor's custard tart

10€

Fresh, exotic flavours, passion fruit, pineapple and coconut

9€

Ruby chocolate textures and aromas

10€

Strawberry and cream with strawberry coulis

9€

Plate of Cheeses

12€

Plate of Fruit

6€

Ânfora

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Information about food intolerance & allergies:

Before ordering your meal, please let us know if you would like to obtain any information regarding the food ingredients.
Also, please inform us in case you have any intolerance or food allergies.

Thank you

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No course, food or drink, including couvert,
may be charged if not requested by the customer or if unutilized.

VAT included at the current rate.

Complaints Book available.