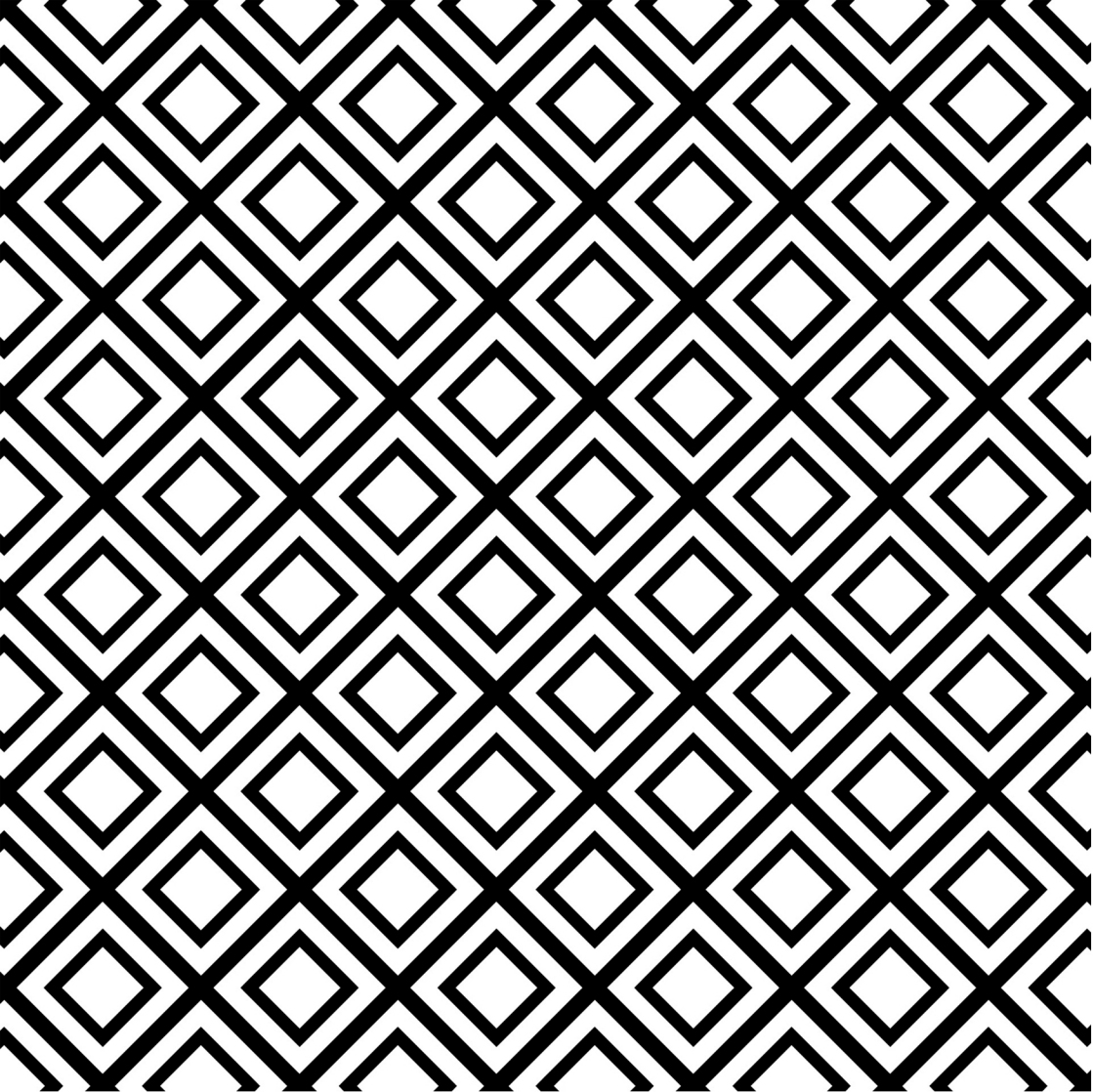




PORTIE

by
Chef Rodrigo Cardoso

MENU

Pão de massa mãe, azeite, manteiga

Sourdough bread, olive oil, butter

  3,50€ por pessoa

Mil folhas de batata, atum bonito, picanha curada

Potato mille feuille, skipjack tuna, picanha

   9,50€

Panqueca de kimchi, tártaro de novilho, ostra

Kimchi pancake, veal tartar, oyster

     15,00€

Carapau, maçã verde, raiz forte

Horse mackerel, green apple, horseradish

  12,00€

Cenouras assadas, alho fermentado em mel, sésamo

Roasted carrots, garlic fermented in honey, sesame

   12,00€

Katsu sando de língua de vaca, alface cordeiro, anchovas

Beef tongue katsu sando, lamb's lettuce, anchovies

   14,00€

Pé de porco, gamba Rosa, pickles de cebola

Pork feet, deep-water shrimp, onion pickles

    18,00€

Corvina, salada de Funcho, limão fermentado

Shade fish, fennel salad, fermented lemon

 18,00€

Pregado, couve de bruxelas, jus de peixe assado

Turbot, brussels sprouts, roasted fish sauce

 20,00€

Vazia de novilho, foie gras, cogumelos

Strip loin, fois gras, mushrooms

 26.00€

Mini menu

Kids menu

16.00€

SOBREMESAS

Chocolate 70%, café, pistachio

Chocolate 70%, coffee, pistache

   7.00€

Pudim Flan, miso, limão mão de buda

Flan, miso, buddha's hand citron

  7.00€

Diospiro, queijo de cabra, shiso

Persimmon, goat cheese, shiso

 6.00€

APLICADO IVA À TAXA LEGAL EM VIGOR

Alergêneos

Allergens



Ovo / Eggs



Frutos Secos / Tree Nuts



Glúten / Gluten



Leite / Milk



Amendoins / Peanuts



Mostarda / Mustard



Soja / Soya



Crustáceos / Crustaceans



Moluscos / Molluscs



Sulfitos / Sulphites



Sésamo / Sesame



Tremoço / Lupin



Peixe / Fish



Aipo / Celery