

 Vegetarian

 Vegan

 Gluten Free

## FOOD ALLERGY?

To our customers with food allergies,  
Please be advised that food prepared here may  
contain allergens.

Please ask a member of staff about the  
allergens contained in your food prior to  
ordering.

### Bottled Beer

330ml £3.50

Super Bock 5%

Sagres 5%

Super Bock Green – Lemon Flavoured Beer 2%

Cristal 5.1%

Stout (Preta) 4.1%

Non-Alcoholic Lager Beer

Non-Alcoholic Stout (Preta)

### Draught Beer

Super Bock - Lager

Sagres - Lager

Half Pint £3.30

Pint £5.50

## COCKTAIL

£10.90

### Mojito

Rum, Lime, Soda water, Sugar & Mint

### Caipirinha

Cachaca, Lime & Brown sugar

### Aperol Spritz

Aperol, Prosecco & Soda water

### Caipirao

Licor beirao, Lime, brown sugar

### Espresso Martini

Espresso, Coffee Liqueur & Vodka

### Negroni

Gin, Red Vermouth & Campari

## Cider

500ml £6.90

WESTONS WYLD WOOD Medium dry cider 6%

OLD MOUT Kiwi & Lime 4%

OLD MOUT Berries & Cherries 4%

## Vinho de Pressao

White Sparkling Draught Wine

Glass 175ml £4.90

Glass 350ml £7.60

## Sangria & Pimm's

1 Litre Jug £24.90

Red/White Sangria or Pimm's

Glass Red Sangria £7.90

## Juices, Soft drinks & Water

**COMPAL (Sumo sem gas – Still juices) £2.90**

Pessegue - Peach

Pera - Pear

Ananas - Pineapple

Multi Frutos -Mixed fruit

Manga - Mango

Laranja – Orange

Maracuja – Passion fruit

Frutos Vermelhos – Wild red berries

Maca – Apple

Manga & Laranja – Mango & Orange

**Iced Tea £3.00**

Pessegue - Peach

Limao - Lemon

Manga – Mango

**SUMOL (Sparkling Juice) £2.90**

Ananas - Pineapple

Laranja - Orange

Maracuja - Passion Fruit

**Sumo Fresco - Freshly Squeezed £4.50**

Laranja – Orange

**Coke £3.00**

**Diet Coke £3.00**

**7up £3.00**

**Guarana Brazil £3.50**

**Red Bull £3.90**

### Water

**Agua sem gas – Still**

Small 0.5L £1.80

Large 1.0L £3.50

**Pedras Agua com gas - Sparkling**

Small 0.25ml £2.00

Large 0.75ml £4.50

**Frize Lemon Flavour Sparkling water £2.50**

## Dairy Drinks

**Copo de Leite Cold Milk £1.50**

**Chocolate Quente Hot Chocolate £2.80**

**Ucal Bottled Chocolate Milk £2.50**

# PETISCOS ~ STARTER

<b>Pao e Manteiga</b> 	£1.70	<b>Tricolor</b>   	£9.50
Bread (4 slices) & butter (per person)		Avocado, mozzarella and tomato drizzled with vinaigrette	
<b>Azeitona</b>   	£2.90	<b>Batata Brava</b>   	£6.50
Green and Black Olives		Cubed chips with spicy tomato sauce	
<b>Pao a Estrela</b> 	£3.90	<b>Tortilha a Espanhola</b>  	£7.50
Garlic bread with cheese		Onion & potato tortilla	
<b>Caldo Verde</b>	£4.00	<b>Batata doce frita</b>   	£5.50
Traditional Portuguese kale soup with chourico (omit chourico for vegetarians)		Seasoned sweet potato chips	
<b>Berinjela a Estrela</b>  	£7.90	<b>Pimientos de Padron</b>   	£7.90
Aubergine Estrela style		Padron peppers quick fried in olive oil and oak smoked salt	
<b>Cogumelos em Alho</b>   	£6.50	<b>Tapa de Queijo</b> 	£14.90
Mushrooms cooked in garlic sauce		Portuguese cheese, Brie and Manchego with cheese biscuits large platter (with parma ham £8.50 extra)	

## FROM THE SEA

<b>Pate de Sardinha caseiro</b> 	£2.00	<b>Gambas a Estrela</b> (min 4 to order)	£2.50 each
Home made Sardine Pate		King prawns Estrela style	
<b>Ostras each</b> (min 4 to order) 	£2.50 each	<b>Calamares</b>	£9.90
Fresh oysters, try adding tabasco for a bit of a kick		Deep fried battered squid rings	
<b>Mexilhao a Espanhola</b>	£10.50	<b>Camarao em alho</b>	£7.90
Mussels in onion & tomato sauce		Garlic Prawns	
<b>Mexilhao a Estrela</b>	£7.90	<b>Polvo a Estrela</b> 	£15.20
New Zealand Mussels Estrela style		Octopus Estrela Style	
<b>Ameijoa a Estrela</b>	£10.50	<b>Pasteis de Bacalhau (4)</b>	£8.00
Farmed Clams Estrela style		Traditional sun dried cod fish cakes	
<b>Rissois de Camarao (3)</b>	£7.50	<b>Petinga</b>	£7.90
Prawn rissoles		Deep fried battered white bait	
<b>Ameijoa Selvagem a Bulhao pato</b>	£15.20	<b>Sardinhas na Brasa</b> (min 3 to order)	£2.50 each
Wild clams in white wine garlic sauce		Traditional grilled sardines	

## ON THE LAND

<b>Chourico a Espanhola</b> 	£8.20	<b>Entrecosto Grelhado</b> 	£7.50
Chorizo cooked in red wine		Grilled spare ribs with GF Texan BBQ sauce	
<b>Tortilha a Estrela</b> 	£8.90	<b>Favas a Portuguesa</b>	£7.50
Onions, chorizo, parsley, potato & egg tortilla		Pork and broad beans stew	
<b>Rissois de Carne (3)</b>	£7.50	<b>Costeletas de Cordeiro</b> (min 3 to order)	£4.50 each
Mixed meat rissoles		Grilled lamb cutlet	
<b>Asas de Galinha</b> 	£6.50	<b>Chourico Assado</b> 	£7.90
Chicken wings with GF Texan BBQ sauce		Chorizo flamed on fire water	
<b>Moelas de Galinha</b>	£6.20	<b>Frango com Alho</b> 	£6.90
Stewed chicken gizzards		Fried chicken thighs in garlic sauce	

# MAIN COURSE

## FISH

**Robalo Grelhado**  £20.90

Grilled sea bass served with boiled potatoes & vegetables

**Lulas na Frigideira**  £22.90

Fried squids in white wine sauce served with boiled potatoes & vegetables

**Salmao Grelhado**  £19.50

Grilled salmon served with boiled potatoes & vegetables

**Bacalhau a Lagareiro**  £21.90

Grilled sun dried cod served with skin on roast potatoes & vegetables

**Espetada de Tamboril com Gambas**  **POA**

Chunky Monkfish pieces with king prawns on a skewer served with boiled potatoes & vegetables

**Polvo a Lagareiro**  £26.90

Grilled octopus served with skin on roast potatoes & vegetables

**Bacalhau a Gomes de Sa**  £19.90

Fried sun dried cod mixed with boiled egg, onion & potatoes

**Bacalhau a Braz** £19.90

Fried sun dried cod mixed with scrambled eggs, onions & toothpick chips

**Arroz de marisco** £28.00

Seafood and rice stew

## VEGETARIAN

**Halloumi Grelhado com Vegetais Salteados** £16.90

Grilled Halloumi with sautéed vegetables

## SALADS

**Caesar salad** £12.90

*Lettuce, Grilled chicken breast, parmesan cheese, croutons and Caesar salad dressing*

**Waldorf salad**    £9.90

*Lettuce, apple, celery, grapes, walnuts dressed in vegan mayonnaise*

**Nicoise salad**  £12.50

*Lettuce, cherry tomatoes, potato, green beans, tuna, anchovy, boiled egg and olives*

**Estrela salad**  £12.90

*Lettuce, avocado, prawns, crab stick, boiled egg and feta cheese*

# MAIN COURSE

## MEAT

**Bife de Sirloin** - Sirloin steak £22.90

**Acem Redondo bife** - Ribeye Steak £29.90

**Escalope de Frango** - Chicken escalope £16.00

**Costeleta de Vaca** - Beef chop £25.90

**Grilled or Fried in garlic butter & half glaze**

*served with chips, mixed salad and white rice*

**Molho / Condiment** £3.50

*Molho pimento em grao / Peppercorn sauce*

*Molho vinho branco e limao / White wine and lemon sauce*

*Molho de cogumelos / Mushroom sauce*

*Molho Chef style / Chef style peppers and onion*

*Estrela style (ham, cheese and fried egg)*

**Francesinha** £17.50

*Mini steak, ham, Linguica sausage and cheese on bread topped with a fried egg & Rich Beer sauce served with chips*

**Molho Extra – Extra Sauce** £3.50

**Bitoque** £17.50

*Mini steak Fried in garlic butter, half glaze and olive oil topped with a fried egg served with chips, mixed salad and white rice*

**Pork & chicken option available**

**Espetada de Vaca ou Mista** £25.90

*Skewered chunky pieces of Beef or mixed meat served with chips, mixed salad and white rice*

**Meio Frango Churrasco com ou sem Piri Piri** £13.90

*Half barbequed grilled chicken with or without piri piri served with chips, mixed salad and rice*

**Carne de Porco a Alentejana** £18.90

*Fried pieces of pork & clams served with fried potatoes garnished with pickles*

**Carne de Porco a Portuguesa** £18.90

*Fried cubed pieces of pork, chorizo & peppers served with fried potatoes garnished with pickles*

## SIDES

**Batata Frita** £3.60

*Chips*

**Arroz** £3.10

*Rice*

**Vegetais Salteados** £5.10

*Vegetables*

**Salada Mista** £4.20

*Mixed Salad*

**Arroz de Feijao** £5.50

*Beans with Rice*

## Vinho Tinto - Red Wine

	<i>Glass</i>	<i>Glass</i>	<i>Bottle</i>	<i>Bottle</i>
	<i>175ml</i>	<i>350ml</i>	<i>375ml</i>	<i>750ml</i>
<b>House Red Wine</b>	<b>£4.90</b>	<b>£7.60</b>	<b>£10.90</b>	<b>£16.90</b>
<b>Monte Velho</b>			<b>£14.50</b>	<b>£23.90</b>
Clear deep ruby colour. Berry fruit aromas with some complex subtle toasty notes.				
<b>Monte Das Servas</b>				<b>£25.90</b>
Ruby colour. Red Fruit aromas. Well-balanced with lingering finish.				
<b>Periquita</b>				<b>£25.50</b>
Ruby, reddish-brown. Aroma of Wood, vanilla, berries and pine. Medium bodied.				
<b>Monte Cascas Organic</b>				<b>£26.90</b>
Red colour. Palate of black cherry and vanilla. Balanced, ends with persistency.				
<b>Esteva</b>				<b>£25.00</b>
Deep ruby colour. Intense bouquet, with a prevalence of red fruits, plum and tobacco.				
<b>Vaz De Carvalho RVC Reserva</b>				<b>£27.90</b>
Elegant, soft, full of red fruits and spices highlighted by an excellent freshness, producing a pleasant end.				
<b>Casa De Santar</b>			<b>£15.50</b>	<b>£28.90</b>
Ruby colour. Aroma of mature fruit and woody notes. Long velvety end.				
<b>Quinta De Cabriz</b>			<b>£14.50</b>	<b>£25.50</b>
Aroma of fruit and some mineral notes. Medium bodied.				
<b>Pacheca</b>				<b>£27.90</b>
Red colour. Aroma of floral notes, black fruit and hints of spice and chocolate.				
<b>EA</b>				<b>£27.00</b>
Ruby colour. Slight aroma of red fruit, soft flavor and young.				
<b>Papa Figos</b>				<b>£30.90</b>
Deep ruby-red colour. Aroma of rock-rose floral notes, cedar, spices, ripe red fruits, like plum and strawberry.				
<b>Quinta Da Mimosa</b>				<b>£36.00</b>
Garnet colour. Aromas of preserved red fruit with vanilla wood. Lingering, very prolonged finish.				
<b>Herdade De Servas</b>				<b>£38.00</b>
Ruby colour, bursts of red fruit aromas. Round and well-balanced, with supple tannins and a lingering finish.				
<b>Carm</b>				<b>£39.50</b>
Ruby red colour. On the palate very fresh notes of berries and black cherries, smooth with persistent finish.				
<b>Duas Quintas</b>				<b>£42.50</b>
Clear garnet colour. Fresh with an aroma of plum and fig, and hint of dark chocolate. Dense with silky tannins.				
<b>Requengos Garra d'Socios</b>				<b>£55.00</b>
Clear ruby-colour. A nose evoking spices, raisins, roasted coconut and vanilla, full-bodied with a lingering finish.				
<b>Esporao Reserva</b>				<b>£56.00</b>
Intense spicy aroma of mature red berry fruits with discrete oaky notes. Full bodied with great balance.				
<b>Cartuxa</b>				<b>£65.00</b>
Grained colour, fragrance of wild fruits, notes of tobacco, spices. Good structure, with ripe tannins.				

## Vinho Rose - Rose Wine

	<i>Glass</i>	<i>Glass</i>	<i>Bottle</i>	<i>Bottle</i>
	<i>175ml</i>	<i>350ml</i>	<i>375ml</i>	<i>750ml</i>
<b>House Rose Wine</b>	<b>£4.90</b>	<b>£7.60</b>		
<b>Mateus</b>				<b>£23.00</b>
Pink hue. Fresh acidity with a bouquet of red berries and a floral note. Well balanced, soft and slightly fizzy finish.				
<b>Casal Mendes</b>				<b>£21.00</b>
Pale pink colour. Intense aroma, fruity with pineapple and banana nuances. Good acidity, freshness and balance.				
<b>Quinta De Cabriz</b>				<b>£27.00</b>
Intense fresh aroma of red fruits, predominantly cherry, strawberry, blueberry and raspberry.				
<b>Pacheca</b>				<b>£28.50</b>
Taste of red fruits with a very refreshing end.				

## Vinho Branco - White Wine

	<i>Glass</i>	<i>Glass</i>	<i>Bottle</i>	<i>Bottle</i>
	<i>175ml</i>	<i>350ml</i>	<i>375ml</i>	<i>750ml</i>
<b>House White Wine</b>	<b>£4.90</b>	<b>£7.60</b>	<b>£10.90</b>	<b>£16.90</b>
<b>Monte Cascas Organic</b>				<b>£24.00</b>
Lemon colour. Aroma notes of pear, nectarine, yellow apple with honeysuckle notes.				
<b>Monte Velho</b>			<b>£14.50</b>	<b>£23.00</b>
Pale straw colour. Fruity aroma with fresh citric notes.				
<b>Joao Pires</b>				<b>£24.50</b>
It has an intense floral aroma and its fresh flavoured.				
<b>Planalto Reserva Doc</b>				<b>£25.50</b>
An intense, complex cocktail of melon, passion fruit and minerals.				
<b>Quinta De Cabriz</b>			<b>£14.00</b>	<b>£24.50</b>
Very pale colour. Aroma of citrus notes. Very easy-going in the mouth, vivid acidity and tropical fruit.				
<b>Casa De Santar</b>				<b>£28.90</b>
The aroma of delicate mineral hints with citric notes. Very rewarding aftertaste and perfect acidity.				
<b>Cartuxa</b>				<b>£49.50</b>
Bright and lemony colour with greenish hues. Fragrant citrus and tropical fruit. Complex, balanced and fresh.				
<b>Pera Manca</b>				<b>£110.00</b>
Citrus colour. A fruity persistent aroma, fine and complex. In the mouth, they are soft, dry, complex and balanced.				

## Vinho Verde - Green Wine

	<i>Glass</i>	<i>Glass</i>	<i>Bottle</i>	<i>Bottle</i>
	<i>175ml</i>	<i>350ml</i>	<i>375ml</i>	<i>750ml</i>
<b>House Green Wine</b>	<b>£4.90</b>	<b>£7.60</b>		
<b>Casal Garcia</b>			<b>£14.90</b>	<b>£24.90</b>
Clear lime colour. This is a smooth and fresh wine with a delicate and fruity aroma, young and balanced.				
<b>Quinta De Aveleda</b>				<b>£25.50</b>
Citrus colour, young and balanced wine, it has a smooth, delicate aroma of fresh fruit. Fresh and vibrant.				
<b>Muralhas De Moncao</b>			<b>£16.50</b>	<b>£29.00</b>
Citrus colour. Floral fragrance with notes of aromatic herbs. Soft with good freshness.				
<b>Zarague</b> ( <i>Exclusively Imported by Estrela</i> )				<b>£29.50</b>
Crisp and Dry. Very expressive citric notes especially passion fruit.				
<b>Alvarinho Deu La Deu</b>				<b>£38.50</b>
Notes of garden herbs, green and citrus fruit. Fresh, vibrant with steely minerality and tangy grapefruit. Very crisp.				
<b>Alvarinho Soalheiro</b>				<b>£43.50</b>
Clear, bright golden citrus colour. Aroma of lychees, passion fruit, peaches and apricot balanced with mineral notes.				

## Espumante - Sparkling Wine

	<i>Bottle</i>
	<i>750ml</i>
<b>Raposeira Reserva Meio Seco</b>	<b>£38.00</b>
Golden yellow in colour. A floral and fruity aroma of apple.	
<b>Raposeira Reserva Bruto</b>	<b>£39.50</b>
Citrus colour. A very smooth aroma of vanilla notes which give a fresh and unique flavour.	
<b>Terras Do Demo Bruto</b>	<b>£42.50</b>
Lightly lemony straw colour. Intense, exquisite flowers of the Malvasia, with a fresh and very fruity taste.	
<b>Terras Do Demo Rose</b>	<b>£42.50</b>
In the nose is intense and exquisite floral scent, with a fresh and very fruity palate with a long finish.	
<b>Murganheira Bruto</b>	<b>£46.00</b>
Cherry colour. Rich in ripe red fruit. Full-bodied, rich, fresh and persistent.	
<b>Moet Chandon</b>	<b>£75.00</b>
Elegant in colour of golden straw yellow with green highlights. Intense green apple and citrus fruit.	
<b>Veuve Clicquot</b>	<b>£110.00</b>
Bright, golden-yellow colour. Fresh aromatics of white fruits, raisins, vanilla and brioche.	

## AGUARDENTE

S.Domingos Bagaceira 46%	25ml	£3.50
Aldeia Velha 40%	25ml	£3.70
S.Domingos Velha 40%	25ml	£4.50
Antigua 38%	25ml	£5.40
CRF Reserva 40%	25ml	£5.40
S.Domingos Velhissima 40%	25ml	£5.40
Fim de Seculo 40%	25ml	£5.40
Adega Velha 39%	25ml	£7.10

## LICOR

De Kuyper Triple Sec 40%	25ml	£3.40
Amaretto Disaronno 28%	25ml	£3.70
Limoncello 25%	25ml	£4.00
Cointreau 40%	25ml	£4.20
Sambuca 38%	25ml	£4.00
Anis 22.5%	50ml	£3.80
Amêndoa Amarga 20%	50ml	£3.80
Licor Beirão 22%	50ml	£4.20
Blue Coracao 24%	50ml	£4.10
Baileys 17%	50ml	£4.70
Licor de Cafe Pai Tomas 17%	50ml	£4.20
Ginjinha 16%	50ml	£4.20
Grand Marnier 40%	25ml	£4.30
Pisang Ambon 20%	50ml	£4.40
Brandymel 27%	50ml	£4.40
Tia Maria 20%	50ml	£4.50
Creme de Cassis 15%	50ml	£4.60
Drambuie 40%	25ml	£4.70

## RUM

Captain Morgan Spiced 35%	25ml	£3.70
Bacardi 37.5%	25ml	£3.70
Malibu Coconut 21%	25ml	£3.70

## COFFEE

<b>Bica Espresso</b>	£1.80
<b>Bica Dupla Double Espresso</b>	£2.80
<b>Bica com Cheirinho de Bagaco</b>	£2.50
<i>Espresso with Hint of Firewater</i>	
<b>Meia de Leite White Coffee</b>	£2.50
<b>Café Preto Black Coffee</b>	£2.50
<b>Galao Latte in a Tall Glass</b>	£3.00
<b>Cappuccino</b>	£3.00
<b>Mocha</b>	£3.00
<b>Irish coffee</b>	£9.90

Decaf available

Alternative Milk  
Oat, Almond & Soya  
£0.30p

Extra Coffee Shot  
£1

## WHISKEY

Bells 40%	25ml	£3.40
Famous Grouse 40%	25ml	£3.40
Jameson 40%	25ml	£3.70
JB 40%	25ml	£3.70
Jack Daniels 40%	25ml	£4.50
Black Label 40%	25ml	£4.70
Chivas Regal 40%	25ml	£4.80

## BRANDY

Constantino 36%	25ml	£3.20
Three Barrels 38%	25ml	£3.20
Macieira 36%	25ml	£3.30
Croft 36%	25ml	£3.30
1920 30%	25ml	£3.50

## COGNAC

Martel 40%	25ml	£3.80
Courvoisier 40%	25ml	£4.40
Hennessy 40%	25ml	£4.90
Remy Martin VSOP 40%	25ml	£5.30

## PORT

Porto 19.5%	50ml	£3.90
Porto 10 anos 20%	50ml	£6.30
Porto 20 anos 20%	50ml	£8.30
Porto 30 anos 20%	50ml	£9.30

## GIN

Gordon's (Dry) 37.5%	50ml	£4.90
Bombay 40%	50ml	£5.50
Hendricks 41.4%	50ml	£6.50
Gin Mare 42.7%	50ml	£7.50
Monkey 47.47%	50ml	£8.90

## APERITIF

Pernod Aperitif 40%	25ml	£3.20
Martini Bianco 15%	50ml	£3.20
Martini Dry 15%	50ml	£3.20
Martini Rosso 15%	50ml	£3.20
Campari Bitter 25%	25ml	£3.40
Favaio do Douro 17%	50ml	£3.50

## Misc

Archers Peach 18%	25ml	£3.20
Jägermeister 35%	25ml	£3.70
Smirnoff 37.5%	25ml	£3.70
Southern Comfort 35%	25ml	£3.70
Sierra Tequila 38%	25ml	£4.30
Cachaca 40%	25ml	£4.30

## MIXERS

£1.90	
Tonic Water	
Soda Water	
Ginger Ale	
Orange Juice	
Pineapple Juice	
Coca Cola	
7up	
Groselha	£0.90
Lime cordial	£0.80

All Double Shots only  
£3.00 Extra

## TEA

£1.50	
Ingles – English Tea	
Camomila – Camomile	
Tilia - Lime Tila	
Menta – Mint	
Earl Grey	
Cidreira – Lemon Grass	
Frutos Vermelhos – Wild red Berries	
<b>Cha de Limao Portugues</b>	
Hot Water with Lemon Peel	
<b>Cha de Limao Ingles</b>	
English Black Tea with Lemon Slice	

<b>Carioca Limao</b>	£1.00
Hot water with lemon peel – espresso size	
<b>Cha de Menta Fresca</b>	£2.20
Fresh Mint Tea in Tall Glass	