







ENTRADAS - STARTERS

Pão Manteiga Patê de Sardinha e Azeitona   £3.80

Bread, Butter, Sardine Pate and Olives

Pastel de Bacalhau / Codfish Cake    £2.60



Rissol de Camarão / Prawn Pastry    £2.60

Croquette De Carne   £2.60


Beef Croquette

Rissol De Carne   £2.60

Beef Pastry

Rissol De Leitão   £2.60

Suckling Pig Pastry

Pão Com Alho  £4.20

Garlic Bread

Caldo Verde £5.80

Cabbage Soup with a Slice of Chorizo

Sopa De Legumes  £5.80

Wholesome Blend of Garden-Fresh Veggies

Sopa De Marisco   £7.20

A Flavourful Seafood Soup

Chouriço Grelhado  £9.50


Grilled Portuguese sausage

Calamari Romana  £9.50

Deep-fried Calamari

Sardinhas Na Brasa  £10.50

Freshly Grilled Sardines

Gambas à Tino  Regular: £11.20 Large: £18.40

Tasty Prawns Seasoned in our Special Sauce

Salada De Polvo  £13.80

A Mix of Tender Octopus, onions, in a Zesty Vinaigrette Dressing

Ameijoa à Bulhão De Pato  £16.80

Fresh Clams cooked in a flavourful white wine sauce

CARNES - MEAT

Frango No Churrasco  £13.95

Grilled Chicken infused with our signature piri-piri sauce

Peito De Frango Grelhado £13.95

Grilled off the Bone Chicken infused with our piri-piri sauce

Febras De Porco £13.95

Sliced Pork Loin, Grilled to Perfection

Bitoque à Casa £14.80


Sirloin Steak with a fried Egg, Chips, Rice, and Salad

Entrecosto Grelhado £14.80

Juicy Grilled Loin Pork Ribs

Picadinho De Porco £15.80 Sharing: £24.80

Tender Pork pieces seasoned with Portuguese spices & Chips

Carne De Porco à Alentejana  £17.80

Marinated pork, hand-cut potatoes, and white clams in aromatic seasoning

Picanha À Moda Brasileira £18.00

Grilled Rump Steak-Style, black beans, grilled Chouriço and pineapple

Bife à Tino   £18.00

Tino's Favourite. Sirloin steak in a creamy mushroom sauce, served with your choice of chips or rice

Espetada à Tino £22.00







Impressive Skewered Beef Chunks Grilled to Perfection

Costoletão De Novilho Grelhado - From: £26.50

Enjoy our succulent 800g-1kg rib-eye steak

SPECIAL DISH

Arroz de Marisco House Speciality £49.50

   - may contain   

An exquisite seafood rice dish featuring prawns, clams, mussels, and a variety of fish - a special treat for sharing between two. 24-hour pre-booking is required

MAR - SEA

Bacalhau à Brás  £17.80


Traditional shredded Codfish, sliced fried potatoes, onions, and eggs

Bacalhau com Natas    £18.00

Creamy cod delight, baked perfection with Portuguese warmth

Bacalhau à Lagareiro  £19.20


Grilled Codfish served with crushed potatoes vegetables

Bacalhau À Minhota  £19.80

Roasted Codfish, home-cut potatoes, red peppers, onions, and garlic, creating an aromatic experience

Bacalhau Com Todos  £20.00

Hearty poached codfish with potatoes, vegetables, eggs, and chickpeas

Sardinhas na Brasa  £14.95

Traditional sea grilled sardines, served with poached potatoes, garden salad, and grilled peppers

Salmão Grelhado   £18.20

Delicious Grilled Salmon Fillet with poached potatoes veggies and a boiled egg

Robalo Na Grelha  £19.80

Grilled Sea Bass, Poached Potatoes, Fresh Vegetables on a large slate plate

Dourada Grelhada  £19.80

Grilled Sea Bream, Poached Potatoes, Fresh Vegetables on a large slate plate

VEGETARIAN

Vegetarian Feijoada  £13.95

Vegetarian Feijoada: A hearty meat-free stew, inspired by the Portuguese classic, a blend of beans & fresh veggies served with rice

Legumes À Brás  £13.95

Sautéed vegetables including onions, potatoes, and eggs cooked in traditional Portuguese style




SIDES

Batatas Fritas £4.20

Chips

Arroz Branco £4.20

White rice

Salada  £4.20

Portuguese salad

Vegetais  £4.20

Poached Vegetables

Azeitonas £2.80

Olives

Pão  £2.80

Portuguese Bread




Please inform your server of any allergies or dietary restrictions


ALLERGENS


-  - Gluten
-  - Milk
-  - Eggs
-  - Vegan
-  - Celery
-  - Fish
-  - Molluscs





SOBREMESAS - DESSERTS


Pudim De Ovos  £5.20
Creamy egg custard, caramelised sugar, milk and a touch of vanilla


Mousse De Chocolate  £5.20
Decadent chocolate mousse made with rich, creamy chocolate

Baba De Camelo  £5.20
A delectable Portuguese dessert, features sweet and creamy caramelised condensed milk

Arroz Doce  £5.20
Portuguese rice pudding delicately flavored with cinnamon and lemon zest

Bolo De Bolacha  £5.20
Layers of buttery biscuits and a creamy condensed milk and coffee filling, topped with crushed biscuits

Doce Da Casa  £5.20
A homemade treat: biscuits soaked in sweet coffee, layered with creamy goodness and chocolate sprinkles

Pastel De Nata  £2.80
Enjoy the authentic taste of Portugal with our delightful Pastel de Nata

BEBIDAS - DRINKS

Bica | Espresso £2.20

Meia De Leite | Coffee with Milk £3.80

Galão | Café Latte £3.80

Chá | Tea £2.20

Cappuccino | Cappuccino £3.80

Chocolate Quente | Hot Chocolate £3.80

Água | Water £2.20

Água Com Gás | Sparkling Water £2.80

Compal: Orange, pineapple, peach, red £2.20

fruits, passion fruit, mango and apple

Ice Tea: Peach/Lemon £2.80

Coca-Cola | Diet | Zero | 7-Up £2.20

Guaraná / Sumol: Passion fruit, pineapple and orange £2.80

CERVEJAS - BEERS

Sagres £3.90
A classic Portuguese lager

Super Bock £3.90
Popular Portuguese lager from the North

Super Bock Green £3.90
A lighter version of Super Bock with Lemon

Super Bock Preta £3.90
This is a darker and richer beer

Sagres Sem Álcool £3.90
The alcohol-free version of Sagres

Coral £4.00
A regional beer from the Madeira Islands

Somersby Cider £4.00
Blackcurrent or Apple flavour A refreshing cider alternative to beer

ROSÉ - ROSÉ WINE

Mateus £19.50
Slightly fizzy, medium-dry rosé wine with fruity and floral notes

Casal Mendes Blue Wine £19.50
Modern take on wine with a refreshing and lightly sweet taste

VERDE - GREEN WINE

Alvarinho - Muralhas de Monção £24.50

Muralhas De Monção £23.50

Muralhas De Monção 375ml £12.50

Quinta da Avelada £20.50

Casal Garcia £19.00

Casal Garcia 375ml £12.50

MADURO TINTO - RED WINE

Casa de Santar Dão DOC £24.00

Trinca Bolotas Alentejo 2020 £20.50

Adega de Borba DOC Alentejo £21.50

Cabriz DÃO Colheita Seleccionada '19 £20.00

Monte Velho Alentejano £19.50

Monte Velho Alentejano - 375ml £11.50

JP Azeitão Bacalhoa Setúbal 2022 £18.50

Reguengos Alentejano DOC 2019 £17.00

Quinta Cabriz Dão - 375ml £11.50

Pegões Zona Setúbal £16.00

Pegões Zona Setúbal - 375ml £11.00

Copo De Vinho Tinto - Glass £6.00

VINHO BRANCO - WHITE WINE

Adega de Borba DOC £22.00

Monte Velho Alentejano £20.00

Monte Velho Alentejano - 375ml £12.00

JP Azeitão Bacalhoa Setúbal 2022 £19.50

Reguengos Alentejano DOC 2019 £18.00

Pegões Zona Setúbal £16.50

Pegões Zona Setúbal - 375ml £11.50


Copo De Vinho Branco - Glass £6.00

SANGRIA

Red / White Wine Sangria £24.00

Fresh and fruity with mix of oranges, apples, peaches, mint, and a touch of cinnamon.

ESPIRITOS - SPIRITS

Aguardente  £5.00
Fire Water a post-meal Digestif

Moscato / Favaio £5.20
Portuguese Sweet Wine

Vinho do Porto £5.20
Port Wine a Rich and Sweet Dessert Wine

Ginjinha £5.20
Cherry Liqueur known for its Sweet and Fruity Taste

Martini Rosso £5.20
Aromatic Red Vermouth

Macieira £5.20
A Renowned Portuguese Brandy

Licor Beirão £5.20
A traditional Liqueur with a unique sweet flavour

Amêndoa Amarga £5.20
Almond liqueur with drops of lemon

Gin/Vodka £5.20

Whiskey £6.50
Chivas Regal/ Johnnie Walker Black Label/ Jameson/ Jack Daniels

Courvoisier £6.50
A prestigious and refined cognac known for its rich flavours

