

MENU



SHOW FEE: 9,50€ · INCLUDES COUVERT

“CASA DO FADO” COUVERT

Our marinated olives
Corn flour Bread and Corn Flour Bread from “Avintes”
Our “punheta” of cod
Tomato Salad with Purple Onion
“Salpicão” and ham
Green Broth Soup
1 glass of house wine

“CASA DO FADO” MENU

25€ PER PERSON, DINNER WITH HOUSE WINE · INCLUDES SHOW FEE

Our marinated olives
Corn flour Bread and Corn Flour Bread from “Avintes”
Our “punheta” of cod
Tomato Salad with Purple Onion
“Salpicão” and ham
Green Broth Soup

HOT DISHES TO SHARE

Black chorizo and paprika chorizo
“Moelinhas”
Cod fry
Grilled octopus with potato and greens
Grilled black pork with sausage

DESERT

“Abade priscos” Pudding with pineapple ice cream
Cheese board, with marmalade, fig jam and “Serra” Cheese ice cream
Mini cream cake
Roast apple

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| Black chorizo and paprika chorizo | 5€ |
| Iberian Ham Board | 25€ |
| Cheeses and Sausages Board | 11€ |
| Roast Beef Table with Old Mustard | 10€ |
| Soup of the Day | 3€ |
| Parmatier (potatoes and onions), peas, low temperature egg, grilled mushrooms and mushrooms powder | 3€ |
| “Moelinhas” | 4€ |
| Cod fry | 2,5€ |
| “Bolhão Pato” Clams | 8€ |
| Shrimp with Garlic and Coriander | 8€ |
| Mashed Coliflower with truffle oil with mushrooms tempura and teriyaki sauce | 6€ |
| Grilled octopus with potato and greens | 10€ |
| Grilled black pork with sausage | 6€ |
| Portuguese Tenderloin Steak | 15€ |
| DESERT | |
| Chocolate and nuts Marquise | 5€ |
| “Abade priscos” Pudding with pineapple ice cream | 4€ |
| Cheese board, with marmalade, fig jam and “Serra” Cheese ice cream | 7€ |
| Mini cream cake | 2€ |
| Roast apple | 1,5€ |