

THE VISCOUNT INVITES

to start with

Coastal Fish Soup €8

to share

Selection of Cheese & Charcuterie €16

Homemade Jams and Traditional Bread

Country Garden and Sea Tempura €12

Green Beans, Padron Peppers, Shrimp, Salmon, Sweet Chilli Sauce, Pepper and Lemon Mayonnaise

Croquettes with Hunting "Alheira" €6

Fried "Alheira" Croquettes with Mustard & Honey Alioli

D'Orvilliers Salad €8

Vegan Salad with Quinoa, Watercress Leaves, Soy Marinated Tofu, Roasted Pineapple, Cherry Tomatoes, Avocado, Roasted Almonds & Mustard Vinaigrette

on bread

Codfish "Bolo do Caco" €12

Fried Fresh Codfish, "di Nero" Shard Cake, Tartar Sauce & Watercress Leaves

from the fire to the table

"Alinho" Prawns €12

Inspired by the Traditional Prawns Recipe "Ajillo"

Chicken Gizzards "Portuguese Style" €10

The Viscount's Steak €28

Seared Sliced Sirloin Steak with Coffee Sauce and French Fries

to end with

"Ti Piedade" Sponge Coffee Cake €8

With Mango Ice Cream