

MENU

PÁTIO & MIRADOURO



SALADAS

- Tártaro de Beterraba, Maçã
Granny Smith, Ervas Frescas e
Puré de Abacate €11
- Espargos Grelhados, Grão
Caramelizado, Rúcula e
Abacate €14
- Tomates Biológicos, Queijo
Fresco e Cebola Roxa €13,5

CONFORTO

- Hambúguer do Chapitô,
Molho Especial, Cebola
Caramelizada, Queijo e Bacon €14
- Prego de Língua Grelhada, Pão
de Água, Cebolada e Mostarda
Portuguesa €11

À COLHER

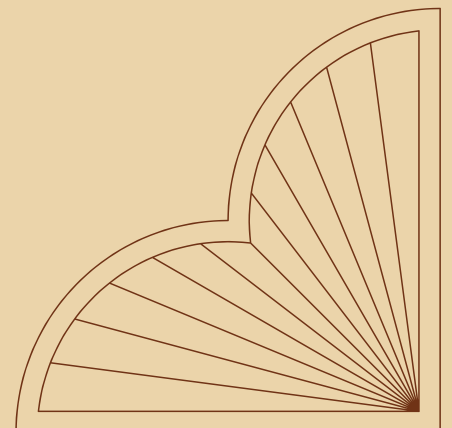
- Bochechas de Porco Preto,
Pimentão €19,3
- Rabo de Boi em Vinho Tinto,
Puré de Espinafres €19,3

ACOMPANHAMENTOS

- Batatas Fritas
Esparregado
Batata a Murro €6
Salada Verde
Fritada de Batata Doce

SIGNATURE DRINKS

- O Palhaço €11
Manjerição, Gin Bulldog, Vinho da Madeira e
sumo de lima.
- O Malabarista €10,8
Maracujá, Licor Beirão, Contreau, Clara de ovo e
Sumo de limão.
- Monociclo €9,8
Hortelã, Gin, Ginger Beer c/ chilli, sumos de
lima e toranja.
- O Mágico €9,4
Frutos vermelhos, Vodka, Sumo de Limão
- O Gnomo (sem álcool) €7,9
Frutos vermelhos, Lima, Água com gás.





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PÁTIO & MIRADOURO



PARA PARTILHAR

Pão, azeite português e azeitonas	€4
Tábua de Queijos Portugueses	€18
Tábua de Enchidos Nacionais da Salsicharia SEL	€22
Pimentos Padron	€9
Lascas de Batata, Mayonnaise de Alho Assado	€6,8
Moelinhas em Cerveja e Pickles Caseiros	€9
Corações de Galinha No Carvão, Alho e Lima	€8,5
Batata Nova Marinada, Pimentos e Sardinha Braseada	€11
Croquete de Novilho, Mostarda da Casa (uni.)	€3,5
Pastel de Bacalhau (uni.)	€3
Gaspacho Alentejano, Pão Torrado ao Alho	€9
Picadinho de Polvo Marinado com Pimentos	€11
Camarões na Grelha com Molho de Ervas e Manteiga	€15
Chouriço Grelhado	€11
Pica Pau de Cogumelos, Pickles e Rúcula	€11

DO MAR

Bacalhau Assado, Cebolada e Pimentos	€21,8
Polvo Grelhado, Fritada de Batata Doce	€23,5
Robalinho Escalado, Azeite e Legumes Salteados	€21,9

DA TERRA

Posta Grelhada, Molho à Marrare, Batata Frita	€22
Abanicos de Porco Preto, Migas de Feijão	€19,5
Franguinho Piri Piri à Chapito, Coentros e Batata Frita	€18,5

SOBREMESAS

Mousse De Chocolate com Flor de Sal e Azeite EV	€6,5
Cheesecake de Leite Condensado	€6,5
Ananás com Gelado de Lima	€5,5
Gelados GROM	€6
Manga, Lima, Chocolate, Pistacho, Creme Grom, Framboesa	

MENU

COURTYARD & VIEWPOINT



SALADS

- Beetroot Tartar, Avocado and
Granny Smith Apple €11
- Grilled Asparagus, Avocado and
Arugula Salad €14
- Organic Heirloom Tomatoes,
Fresh Goat Cheese and Purple
Onion €13,5

CONFORT

- Bacon & Cheese Burguer,
Home Sauce, Caramelized
Onions, Iceberg Lettuce €14
- Grilled "Prego" Tongue, BBQ
Sauce, Onion Jam Mustard €11

WITH A SPOON

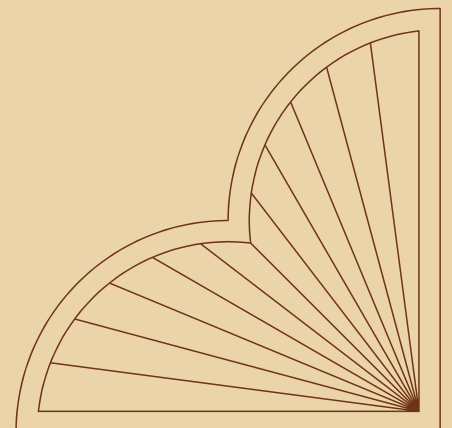
- Slow Braised Pork Cheeks €19,3
- Oxtail Braised in Red Wine,
Spinach Pureé €19,3

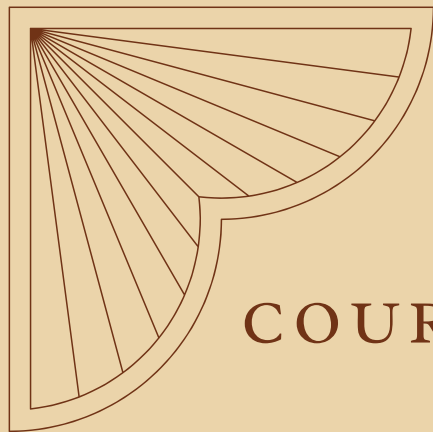
SIDE DISHES

- French Fries
- Spinach Purée
- Smashed Potatoes €6
- Green Salad
- Sweet Potato Frittata

SIGNATURE DRINKS

- The Clown €11
Basil, Bulldog Gin, Madeira Wine and lime juice.
- The Juggler €10,8
Passion fruit, Licor Beirão, Contreau, Egg white
and lemon juice.
- Unicycle €9,8
Mint, Gin, Ginger Beer with chilli, lime and
grapefruit juices.
- The Magician €9,4
Red Fruits, Vodka, Lemon Juice.
- The Gnome (0% alcohol) €7,9
Red fruits, Lime, Sparkling water.





Chapitô
à mesa

MENU

COURTYARD & VIEWPOINT



TO SHARE

Bread, Portuguese Oil and Olives	€4
Potuguese Cheese Board	€18
Portuguese Cold Cuts From Salsicharia SEL	€22
Padron Peppers with Salt Flower	€9
Potatoes Chips, Sea Salt & Orégano	€6,8
Tradicional Gizzards in Beer and Homemade Pickles	€9
Charcoal Grilled Chicken Hearts, Garlic and Lime Mayo	€8,5
Marinated Potato Salad with Seared Sardines	€11
Beef Croquettes & Dijon Mustard (uni.)	€3,5
Codfish Pastries (uni.)	€3
Portuguese Gazpacho, Toasted Garlic Bread	€9
Marinated Octopus With Confit Bell Peppers	€11
Grilled Prawns with Herbs and Butter Sauce	€15
Grilled Chorizo	€11
Portobello Mushrooms "Pica Pau" and Argula	€11

FROM THE SEA

Roast Cod, Onion and Pepers	€21,8
Octopus with Sweet Potato Frittata	€23,5
Grilled Sea Bass, Olive oil, Sautéed vegetables	€21,9

FROM THE LAND

Grilled Steak, Marrare Sauce, French Fries	€22
Grilled Pork Abanicos with "migas" and Fries	€19,5
Chicken Peri Peri, House Fries	€18,5

DESSERTS

Chocolate Mousse, Fleur de sel and EV Olive Oil	€6,5
Milk Caramel Cheesecake with "Speculous"	€6,5
Pineapple with Lime Ice Cream	€5,5
GROM Ice Cream	€6
Mango, Lemon, Chocolat, Pistacho, Grom Cream, Fresa	