

Chapitô  
à mesa

# MENU ESPLANADA



## ENTRADAS

<b>Pão e Azeitonas</b>	4€
<b>Sopa do Dia</b>	4€
<b>Tábua de Queijos Portugueses</b>	18€
<b>Tábua de Enchidos</b>	22€
<b>Pimentos Padrón</b>	9€
<b>Lascas de Batata</b> com Mayonnaise de Alho	6.5€
<b>Amêijoas à Chapitô</b>	14€

<b>Croquetes de Novilho Caseiros</b>	6€
<b>Pastéis de Bacalhau</b>	5€
<b>Gaspacho Alentejano</b>	9€
<b>Saladinha de Polvo à Chapitô</b>	11€
<b>Camarões Grelhados</b> com Manteiga de Ervas	9€
<b>Chouriço Assado</b>	14€
<b>Pica-Pau de Cogumelos</b> e Rúcula	11€

## SALADAS

<b>Tártaro de Beterraba,</b> Maçã Granny Smith, Ervas Frescas e Puré de Abacate	11€
<b>Salada de Espargos Grelhados,</b> Grão Caramelizado com Caril, Rúcula e Abacate	14€

<b>Tomates Biológicos,</b> Queijo Fresco e Cebola Roxa	13€
<b>Salada Rica de Peixe,</b> Batata Nova, Camarão, Espargos, Mayonnaise, Açafrão e Lima	15€

## PRATOS PRINCIPAIS

<b>Bacalhau Assado</b> com Cebolada e Pimentos	22€
<b>Polvo Grelhado</b> com Fritada de Batata Doce	24€
<b>Robalo Escalado</b> com Legumes Grelhados	23€
<b>Bife à Marrare</b> com Batatas Fritas Caseiras	23€

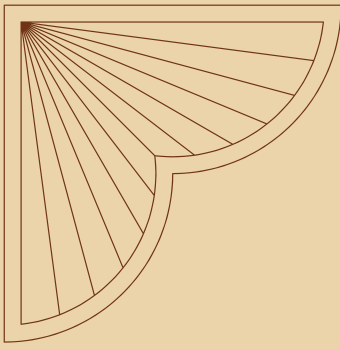
<b>Abanicos de Porco Preto</b> com Migas e Batatas Fritas Caseiras	20€
<b>Franguinho Piri-Piri à Chapitô</b> Coentros e Batatas Fritas Caseiras	19€
<b>O Nosso Hambúrguer no Pão</b> Batatas Fritas Caseiras, Bacon, Queijo e Molho Especial	16€
<b>Preguinho da Vazia à Chapitô</b> Lascas de Batata e Mayonnaise de Alho	15€

## EXTRAS

<b>Cesta de Pão</b>	3€
<b>Batatas Fritas</b>	6€
<b>Batata a Murro</b>	6€
<b>Fritada de Batata Doce</b>	6€
<b>Salada Verde</b>	6€
<b>Legumes Grelhados</b>	6€

## SOBREMESAS

<b>Mousse de Chocolate</b> com Flor de Sal e Azeite Extra Virgem	6.5€
<b>Cheesecake de Caramelo</b>	6.5€
<b>Ananás com Gelado de Lima</b>	5.5€
<b>Gelados GROM</b>	6€



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## STARTERS

<b>Bread and Olives</b>	4€	<b>Meat Croquettes</b> with Dijon Mustard	6€
<b>Soup</b>	4€	<b>Codfish Cakes</b>	5€
<b>Portuguese Cheeses Board</b>	18€	<b>Gaspacho</b>	9€
<b>Sausages Board</b>	22€	<b>Chapitô Octopus Salad</b>	11€
<b>Pádrón Peppers</b>	9€	<b>Grilled Prawns</b>	9€
<b>Potato Peels</b> with Garlic Mayo	6.5€	with Garlic and Herbs Butter	
<b>Chapitô Clams</b> with Lemon and Garlic	14€	<b>Roasted Chorizo</b>	14€
		<b>Grilled Mushrooms</b>	11€
		with Arugula and Peppers	

## SALADS

<b>Beetroot Tartar</b> with Granny Smith Apple, Herb Salad and Avocado Purée	11€	<b>Heirloom Tomatoes</b> and Fresh Goat Cheese Salad	13€
<b>Grilled Asparagus Salad</b> with Roasted Curry Chickpeas, Arugula, Honey and Avocado	14€	<b>Fish Salad</b> with Roasted Vegetables, Shrimps, Saffron and Lime	15€

## MAINS

<b>Grilled Codfish</b> with Onions and Roasted Potatoe	22€	<b>Black Pork Abanicos</b> with "Migas" and Fries	20€
<b>Roasted Octopus</b> with Sweet Potatoes	24€	<b>Chicken Peri-Peri</b> with Lemon and Fries	19€
<b>Grilled Seabass</b> with Roasted Vegetables	23€	<b>Bacon Cheeseburger</b> with House Sauce and Fries	16€
<b>Marrare Steak</b> with Hand Cut Fries	23€	<b>Steak Sandwich,</b> Potato Peels and Garlic Mayo	15€

## EXTRAS

<b>Bread</b>	3€
<b>Fries</b>	6€
<b>Roasted Potatoes</b>	6€
<b>Sweet Potatoes</b>	6€
<b>Green Salad</b>	6€
<b>Grilled Vegetables</b>	6€

## DESSERTS

<b>House Chocolate Mousse</b> with Extra Virgin Olive Oil and Salt Flower	6.5€
<b>Caramel Cheesecake</b>	6.5€
<b>Pineapple with Lime Ice Cream</b>	5.5€
<b>GROM Ice Cream</b>	6€