



Chapitô
à mesa

ALMOÇO

MENU

INVERNO

ENTRADAS

Couvert (pão e azeitonas temperadas)	4€	Pasteis de bacalhau (2unid)	5€
Sopa do dia	4€	Pimentos Padrón	9€
Amêijoas à Bulhão Pato	15€	Queijo Veludo gratinado , frutos secos, frutos do bosque e tostas de pão	12€
Camarão à guilho	15€	Saladinha de polvo à Chapitô	11€
Croquetes de novilho caseiros (2 unid)	6€	Tábua de presunto	14€
Lascas de batata com mayonnaise de alho	5€	Tábua de queijos portugueses	18€
Mexilhão panado com maionese da casa	6,5€		

SALADAS

Tártaro de Beterraba , Maçã Granny Smith, Ervas Frescas e Puré de Abacate	11€	Salada de Espargos Grelhados , Grão Caramelizado com Caril, Rúcula e Abacate	14€
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PRATOS PRINCIPAIS

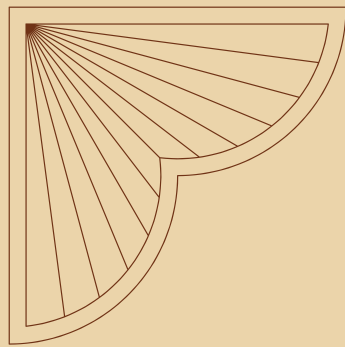
Bacalhau à Brás bacalhau, batata, cebola, ovo e azeitona	20€	Bife com molho à Marrare e batatas fritas caseiras	22€
Polvo Grelhado com batata doce assada	24€	Carne de porco à alentejana com batatinha frita e ameijoas	19€
Filete de robalinho com batata e legumes salteados	22€	Arroz de pato do Chapitô	20€
Trilogia de couve-flor puré de couve-flor, couve-flor grelhada com especiarias, pickle de cebola roxa e de couve-flor	18€	O nosso hambúrguer no pão com batatas fritas caseiras, bacon, queijo e molho especial	15€
		Preguinho da vazia à Chapitô com manteiga de ervas e lascas de batatas	15€

EXTRAS

Cesta de pão	3€
Batatas fritas	6€
Batata a murro	6€
Arroz	6€
Salada verde	6€
Legumes salteados	6€

SOBREMESAS

Arroz-Doce do Chapitô arroz doce, baunilha, praliné e caramelo salgado	5€
Mousse de chocolate com flor de sal e azeite extra virgem	5€
Cheesecake de caramelo	5€
Farófias em leite creme	5€
Fruta da época	4.5€



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LUNCH

MENU

WINTER

STARTERS

Covert (bread and seasoned olives)	4€	Codfish cakes (2 units)	5€
Soup of the day	4€	Pádrón Peppers	9€
Clams “à Bulhão Pato”	15€	Goat cheese gratin	12€
Prawns “à guilho”	15€	dried fruits, wild berries and toasted bread	
Meat croquettes with Dijon mustard (2 units)	6€	Chapitô octopus salad	11€
Breaded mussels with our own mayo recipe	6,5€	Cured ham board	14€
Potato peels with garlic mayo	5€	Portuguese cheese board	18€

SALADS

Beetroot tartar	11€	Grilled asparagus salad	14€
with granny smith apple, herb salad, and avocado purée		with roasted curry chickpeas, arugula, honey and avocado	

MAINS

“Brás” style cod	20€	Marrare steak	22€
codfish, potato, onion, egg and olives		with hand cut fries	
Roasted octopus	24€	Slow cooked pork loin	19€
with sweet potatoes		with clams and fries	
Seabass loin	22€	Chapitô special duck rice	20€
with potatoes and pan-fried vegetables		Bacon cheeseburger	15€
Cauliflower 3 ways	18€	with house sauce and hand cut fries	
cauliflower puree, grilled cauliflower with spices, pickled cauliflower and red onion		Steak sandwich	15€
		herb butter, potato peels and garlic mayo	

EXTRAS

Bread	3€
Fries	6€
Roasted potatoes	6€
Rice	6€
Green salad	6€
Pan-fried vegetables	6€

DESSERTS

Sweet rice pudding , Madagascar vanilla, praline and salted caramel	5€
Chocolate mousse with extra virgin olive oil and salt flower	5€
Caramel Cheesecake	5€
“Farófias” , light merengue with custard cream	5€
Seasonal fruit	4.5€