

MENU

ESPLANADA

ENTRADAS

Couvert (pão e azeitonas temperadas)	4€
Sopa do dia	4€
Amêijoas à Bulhão Pato	15€
Camarão grelhado com manteiga de ervas	15€
Chouriço assado	9€
Croquetes de novilho caseiros (2 unid)	6€
Mexilhão panado com maionese da casa	6,5€

Lascas de batata com mayonnaise de alho	5€
Pasteis de bacalhau (2unid)	5€
Pimentos Padrón	9€
Queijo Veludo gratinado , frutos secos, frutos do bosque e tostas de pão	12€
Saladinha de polvo à Chapitô	11€
Tábua de presunto	14€
Tábua de queijos portugueses	18€

SALADAS

Tártaro de beterraba , maçã Granny Smith, ervas frescas e puré de abacate	11€
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Salada de Espargos Grelhados , Grão Caramelizado com Caril, Rúcula e Abacate	14€
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PRATOS PRINCIPAIS

Bacalhau à lagareiro bacalhau assado, batata a murro, azeite e alho	22€
Polvo Grelhado com batata doce assada	24€
Robalinho grelhado com batata e legumes salteados	22€
Bife de aipo grelhado com chimichuri, batata e legumes assados	18€

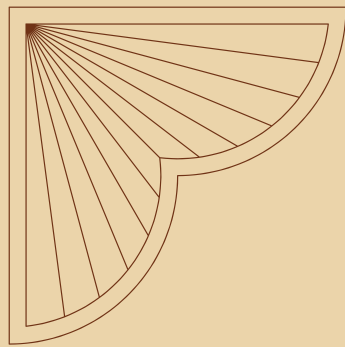
Espetada de novilho , cogumelos grelhados e batata frita caseira	19€
Carne de porco à alentejana com batatinha frita e amêijoas	19€
Arroz de pato do Chapitô	20€
O nosso hambúrguer no pão com batatas fritas caseiras, bacon, queijo e molho especial	15€
Preguinho da vazia à Chapitô com manteiga de ervas 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€



Chapitô
à mesa

MENU

TERRACE

STARTERS

Covert (bread and seasoned olives)	4€	Potato peels with garlic mayo	5€
Soup of the day	4€	Codfish cakes (2 units)	5€
Clams “à Bulhão Pato”	15€	Pádrón Peppers	9€
Grilled prawns with garlic and herb butter	15€	Goat cheese gratin , dried fruits, wild berries and toasted bread	12€
Roasted chorizo	9€	Chapitô octopus salad	11€
Meat croquettes with Dijon mustard (2 units)	6€	Cured ham board	14€
Breaded mussels with our own mayo recipe	6.5€	Portuguese cheese board	18€

SALADS

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

Cod “Lagareiro” style roasted cod, smashed roasted potatoes, olive oil and garlic	20€	Sirloin steak skewer grilled mushrooms and hand cut fries	19€
Roasted octopus with sweet potatoes	24€	Slow cooked pork loin with clams and fries	19€
Grilled seabass with new potatoes and pan-fried vegetables	22€	Chapitô special duck rice	20€
Celeriac steak with chimichurri, potato and roasted vegetable	18€	Bacon cheeseburger with house sauce and hand cut fries	15€
		Steak sandwich herb butter, potato peels and garlic mayo	15€

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€