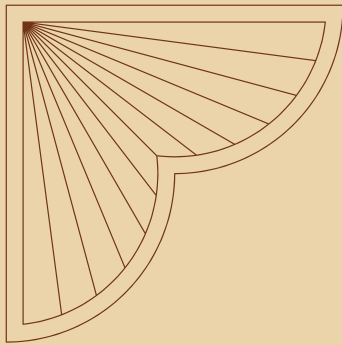




MENU ALMOÇO



ENTRADAS

Couvert (pão e azeitonas temperadas)	4€	Ceviche peixe do dia	15€
Sopa do Dia	4€	Mexilhão Panado com mayonnaise da casa	8€
Gaspacho	6€	Pasteis de bacalhau (2 unid)	5€
Ameijoas à Bulhão Pato	16€	Pimentos Padrón	9€
Camarão à guilho	16€	Carpaccio de polvo , rúcula, tomate e pimentos	15€
Croquetes de novilho caseiros (2 unid)	6€	Escabeche de pato , laranja e torricado de pão	10,5€
Lascas de batata com mayonnaise de alho	5€	Tábua de presunto	14€
		Tábua de queijos portugueses	18€

SALADAS

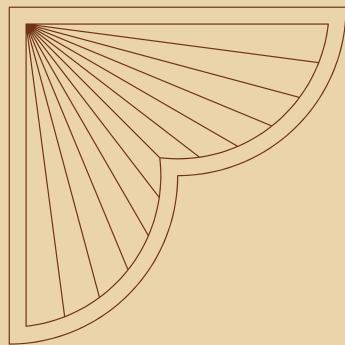
Tártaro de Beterraba , maçã Granny Smith, ervas frescas e puré de abacate	12€	Filetes de sardinha braseada , salada tépida de batata e pimentos	12€
Salada de Espargos Grelhados , grão caramelizado com caril, rúcula e abacate	14€	Salada de tomate biológico , cebola e queijo fresco	12€
Salada César de Camarão	16€		

PRATOS PRINCIPAIS

Bacalhau grelhado à Lagareiro	23€	Bife com molho à Marrare e batatas fritas caseiras	22€
Polvo grelhado com batata doce assada	24€	Lagartos de porco preto , coleslaw e batata frita caseira	21€
Filete de robalinho com batata e legumes salteados	22€	Frango piri piri com batata frita caseira	19€
Trilogia de couve-flor com cebola grelhada e especiarias, puré e lascas de couve-flor, pickle de cebola roxa e rúcula	18€	O nosso hambúrguer no pão com batatas fritas caseiras, bacon, queijo e molho especial	15€
Preguinho à Chapitô com manteiga de ervas e lascas de batata	15€	Bruschetta de presunto e queijo da ilha com molho pomodoro caseiro e rúcula	12€

EXTRAS

Cesta de Pão	3€	Arroz doce do Chapitô com baunilha de Madagáscar, praliné e caramelo salgado	5,5€
Batatas fritas caseiras	6€	Mousse de chocolate com flor de sal	5€
Batatas a murro	6€	Pera bêbada	5€
Arroz	6€	Cheesecake de caramelo	5€
Salada Verde	6€	Fruta da época	4,5€
Legumes salteados	6€		



Chapitô
à mesa

LUNCH MENU



STARTERS

Couvert (bread and seasoned olives)	4€
Soup of the day	4€
Gazpacho	6€
Clams "à Bulhão Pato"	16€
Prawns "à guilho"	16€
Meat croquettes with Dijon mustard (2)	6€
Potato peels with garlic mayo	5€

Ceviche catch of the day	15€
Breaded Mussels with our mayo recipe	8€
Codfish cakes (2)	5€
Padrón Peppers	9€
Octopus Carpaccio , rocket, tomato and peppers	15€
Duck escabeche , orange and toasted bread	10,5€
Cured ham board	14€
Board of traditional Portuguese cheeses	18€

SALADS

Beetroot tartar , Granny Smith, herb salad and avocado purée	12€
Grilled asparagus salad , curried caramelised chickpeas, rocket and avocado	14€
Caesar salad with prawns	16€

Braised sardine fillets with a warm potato and roasted pepper salad	12€
Heritage tomato salad with onion and fresh cheese	12€

MAINS

Grilled codfish "à Lagareiro"	23€
Grilled Octopus with roasted sweet potato	24€
Grilled seabass with potatoes and lightly sautéed greens	22€
Cauliflower three ways with spiced grilled onion, cauliflower purée and shards, pickled red onion, and wild rocket	18€
Chapitô steak sandwich with herb butter and potato peels	15€

Steak Marrare with hand-cut fries	22€
Grilled Iberian pork strips , coleslaw and hand-cut fries	21€
Peri peri chicken with hand-cut fries	19€
Cheeseburger with hand-cut fries, bacon and garlic mayo	15€
Bruschetta with cured ham, Azorean cheese , house-made pomodoro sauce, and wild rocket	12€

EXTRAS

Bread	3€
Hand-cut fries	6€
Roasted potatoes	6€
Rice	6€
Green salad	6€
Panfried vegetables	6€

DESSERTS

Chapitô sweet rice pudding Madagascar vanilla, praline and salted caramel	5,5€
Chocolate mousse topped with delicate sea salt flakes	5€
Wine-infused poached peer	5€
Caramel cheesecake	5€
Seasonal fruit	4,5€