

ENTRADAS **STARTERS**

Couvert – pão e azeitonas temperadas <i>Couvert – bread and marinated olives</i>	3€ / pax
Sopa do dia <i>Soup of the day</i>	4€
Gaspacho com ovo cozido e croutons <i>Gazpacho served with boiled egg & croutons</i>	6€
Tábua de queijos portugueses <i>Portuguese cheese board</i>	18€
Chouriço assado <i>Flame-grilled chourizo</i>	10€
Amêijoas à Bulhão Pato <i>Clams "Bulhão Pato" style</i>	18€
Camarão ao alho <i>Garlic prawns</i>	18€
Pastel de bacalhau (1 uni) <i>Portuguese codfish cake (1 uni)</i>	2.5€
Croquete de novilho caseiro (1 uni) <i>Homemade beef croquette (1 uni)</i>	3€
Lascas de batata c/ maionese de alho <i>Potato peel w/ garlic mayo</i>	6€
Mexilhão panado com maionese da casa <i>Breaded mussels served with house mayonnaise</i>	10€
Carpaccio de polvo com rúcula, tomate e pimento <i>Octopus carpaccio with rocket, tomato & peppers</i>	15€
Salada de polvo com pimentos e cebola <i>Octopus salad with bell peppers & onion</i>	11€
Pimentos padrón <i>Padrón peppers</i>	9€
Filetes de sardinha braseados com salada de batata assada e pimentos <i>Chargrilled sardine fillets with roasted potato and pepper salad</i>	12€

SALADAS **SALADS**

Salada César de camarão <i>Prawn Caesar salad</i>	18€
Salada de espargos grelhados com grão caramelizado, rúcula, abacate e caril <i>Grilled asparagus salad with caramelised chickpeas, rocket, avocado & curry</i>	16€
Tártaro de beterraba com maçã verde, ervas frescas e puré de abacate <i>Beetroot tartare with green apple, fresh herbs & avocado purée</i>	12€

PRINCIPAIS MAINS

Bacalhau à Lagareiro com batata assada a murro <i>Codfish "Lagareiro" style served with roasted potatoes</i>	26€
Polvo grelhado com batata-doce assada <i>Grilled octopus served with roasted sweet potato</i>	28€
Robalo grelhado com legumes salteados <i>Grilled sea bass served with sautéed vegetables</i>	23€
Trilogia de couve-flor com rúcula, cebola grelhada e especiarias, puré e lascas de couve-flor, pickle de cebola roxa <i>Cauliflower trilogy with rocket, grilled onion & spices, cauliflower purée and shavings & pickled red onion</i>	18€
Frango piri-iri com batata frita caseira <i>Piri-iri chicken served with homemade fries</i>	17€
Lagartos de porco preto com coleslaw e batata frita caseira <i>Black Iberian pork strips served with coleslaw & homemade fries</i>	21€
Espetada de novilho com cogumelo grelhado e batata frita caseira <i>Beef skewer served with grilled mushroom & homemade fries</i>	22€
Preguinho à Chapitô com manteiga de ervas, alho e lascas de batata <i>Chapitô steak sandwich with herb & garlic butter, served with potato crisps</i>	15€
Hambúrguer à Chapitô no pão, com bacon, queijo e molho especial, com batata frita caseira <i>Chapitô burger with bacon, cheese & our special sauce, served with homemade fries</i>	15€

SOBREMESAS DESSERTS

Arroz-doce à Chapitô com baunilha de Madagascar, praliné e caramelo salgado <i>Chapitô rice pudding with Madagascan vanilla, praline & salted caramel</i>	6€
Cheesecake de caramelo <i>Caramel cheesecake</i>	6€
Mousse de chocolate com flor de sal e azeite <i>Chocolate mousse with sea salt flakes & olive oil</i>	6€
Pera bêbada à Chapitô <i>Chapitô wine poached pear</i>	6€
Fruta da época <i>Seasonal fruit</i>	5€