



the shows

CONSULTE A AGENDA
CHECK OUR AGENDA

Snacks

Carta disponível de quarta a sábado das 17:00 às 19:30
Menu available from Wednesday to Saturday from 5:00pm to 7:30pm

CONCUBINE'S DAGGER // €8.50

Satay de frango, molho de amendoim, cebolo e sementes sésamo
Chicken satay, peanut sauce, spring onion and sesame seeds

GEISHA'S PRIZE // €8.50

Gyoza de legumes, mizuna, salada de pepino e mayo kimchi
Vegetable gyoza, mizuna, cucumber salad e kimchi mayo

SULTAN'S POISON // €7.50

Babaganoush, romã, pepino, salsa, paprika fumada e pão libanês
Babaganoush, pomegranate, cucumber, parsley, smoked paprika and lebanese bread

NASTY SEXY SALMON // €11

Tártaro de salmão, ovo BT e abacate
Salmon tartare, soft boiled egg and avocado

BURGUER FOR GREEDY PEOPLE // €15

Hambúrguer de novilho, aros de cebola frita, mel, mache, brie, molho de mostarda, batata frita
Beef burger, onion rings, honey, mache, brie, mustard sauce, french fries

VEGANIZE IT // €13.50

Brioche, portobello, gorgonzola, nozes, rúcula, tomate seco, cebola caramelizada, batata frita
Brioche, portobello, gorgonzola, walnuts, arugula, dried tomato, caramelized onion, french fries

THE TUNA HIDOUT // €16

Atum crocante em bolo do caco, maionese de miso, coleslaw, mizuna, batata doce frita
Crispy tuna, flat bread, miso mayo, coleslaw, mizuna, sweet potato chips

EMPEROR SHRIMP // €13

Folhas de cogulho, camarão crocante, molho César, bacon, crouton, queijo da ilha
Romaine leaves, crispy shrimp, caesar sauce, bacon, crouton, regional cheese

OPEN EVERY DAY

RESTAURANTE | RESTAURANT

PEQUENO-ALMOÇO | BREAKFAST: 08:00 - 11:00

JANTAR | DINNER:

Quarta a Sábado | Wednesday to Saturday 17:00 - 23:00

BAR:

Domingo a Terça | Sunday to Tuesday: 16:00 - 23:30

Quarta a Sábado | Wednesday to Saturday 17:00 - 00:30

The sin of gluttony

Carta disponível de quarta a sábado das 19:30 às 22:30
Menu available from Wednesday to Saturday from 7:30pm to 10:30pm

OUR MAIN STARS

BEYOND THE SEA // €6.50

Creme de crustáceos, citronela, gengibre e coentros
Bisque, lemon grass, ginger and coriander

MARTINI BOMBSHELL (4 uni.) // €7.50

Croquete de novilho e geleia Martini
Homemade croquette and Martini gel

GOT A BLACK MAGIC RISOTTO // €18

Risoto de choco, tempura e coentros
Cuttlefish risotto, tempura and coriander

LAVISH LOBSTER // €25

Lagosta, ravioli fresco de ricota e pesto, espinafres salteados
Lobster, homemade ricotta and pesto ravioli, sautéed spinach

I DON'T GIVE A DUCK // €21

Magret de pato, laranja, puré de chervil, tempura enoki, molho madeira e rebentos da época
Duck breast, orange, parsnip puree, enoki tempura, madeira sauce and seasonal sprouts

PEPPERCORN LUST // €23

Bife da vazia Angus, molho de mostarda e pimenta verde, salada fresca de espargos e batata gratinada
Angus steak, mustard and green pepper sauce, fresh asparagus salad and potato gratin

ITALIAN FLIRT // €14

Gnocchi artesanal, pêra, molho cremoso de gorgonzola, rúcula e nozes caramelizadas
Homemade gnocchi, pear, creamy gorgonzola sauce, arugula and caramelized walnuts

THAT CLASSIC // €8.50

Paris brest, mascarpone, framboesa e crumble de café
Paris brest, mascarpone, raspberry and coffee crumble

WICKED QUEEN APPLE (our version) // €6.50

Maçã, parfait de caramelo salgado e crumble de aveia
Apple, salted caramel parfait and oat crumble



VEJA AQUI
O MENU COMPLETO
SEE HERE FULL MENU

ENTERTAINING LISBON SINCE 1949