

COUVERT

THE PORTUGUESE

CRAB PÂTÉ, MARINATED OLIVES, AROMATIC CREAM CHEESE, AND BREAD BASKET

9 €

TO SHARE

OYSTERS 3 | 6 | 12

12€ | 20€ | 32€

SERVED WITH LEMON WEDGES AND SHALLOT VINAIGRETTE

CLAMS BULHÃO PATO

19 €

CLAMS IN OLIVE OIL, GARLIC AND CORIANDER, FINISHED WITH WHITE WINE. COMES WITH A BREAD BASKET

GARLIC SHRIMP

17 €

SHRIMP FRIED IN OLIVE OIL, GARLIC, CHILI, AND ROASTED PEPPER, FINISHED WITH BRANDY AND SERVED WITH FRESH CORIANDER. COMES WITH A BREAD BASKET

VITELLO TONNATO

18 €

SLICED VEAL, SEARED WITH BUTTER AND ROSEMARY, SERVED WITH TONNATO SAUCE, TOPPED WITH FRIED CAPERS, GRATED PARMESAN, CHIVES, AND TOASTED BREAD

MISO SUNSET

17 €

SALMON CUBES, LIME, DILL, MANGO PICO DE GALLO, AVOCADO, ONION, CHILI, CORIANDER, MANGO CAVIAR, AND MISO

BELGIAN STYLE MUSSELS

18 €

MUSSELS IN A BROTH OF CELERY, CHILLI, ONION, GARLIC, AND GINGER FINISHED WITH WHITE WINE, MUSTARD, BUTTER AND FRIES

SHRIMP WITH WASABI MAYONNAISE

11 €

BOILED SHRIMP SERVED WITH WASABI MAYONNAISE

PERUVIAN CEVICHE

15 €

POMPANO CUBES IN "LECHE DE TIGRE" MADE WITH CHILI, LIME, CORIANDER, RED ONION, AND GINGER, FINISHED WITH FRIED CORN AND PICKLED ONION

SHRIMP CEVICHE

16 €

BOILED SHRIMP CUT INTO CUBES, SEASONED WITH THE CHEF'S SPECIAL BLEND, AVOCADO CUBES, SERVED WITH MANGO PURÉE, LEMON, AND OLIVE OIL

SEAFOOD TENTÚGAL PASTRY

15 €

FILLO PASTRY FILLED WITH SALMON, SHRIMP, AND LEEKS, MARINATED IN JAPANESE MAYONNAISE, LEMON JUICE, SWEET CHILI, AND TABASCO, FINISHED WITH BUTTER AND SESAME SEEDS. SERVED WITH SWEET CHILI SAUCE

PORTUGUESE-STYLE PICA PAU

18 €

DICED BEEF SIRLOIN WITH PICKLES, BUTTER, MUSTARD, DARK BEER, GARLIC, TABASCO, FRESH CORIANDER, AND OLIVES. SERVED WITH A BREAD BASKET

OCTOPUS SALAD

17 €

OCTOPUS PIECES WITH GREEN AND RED PEPPERS, RED ONION, CORIANDER, SALT, TABASCO, OLIVE OIL, AND VINEGAR

LOBSTER WITH BUTTER SAUCE

32 €

BUTTERFLIED LOBSTER COOKED IN CHILI, GARLIC, AND LEMON-INFUSED BUTTER, FINISHED WITH FRESH CORIANDER. SERVED WITH FRIES, SRIRACHA MAYONNAISE, GREEN SALAD WITH VINAIGRETTE, AND LOBSTER BUTTER

SCALLOP CARPACCIO

19 €

THINLY SLICED SCALLOP, SEARED TANGERINE SEGMENTS, GREEN OLIVE OIL, GIN, AROMATIC HERBS, TOASTED HAZELNUTS, LIME ZEST, AND FLAKY SEA SALT

GREEN BEAN TEMPURA

14 €

CRISPY GREEN BEAN PIECES IN A BATTER OF SPARKLING WATER, GARLIC, SALT, PEPPER, OREGANO, AND SPICES. SERVED WITH TARTAR SAUCE

BLACK TIGER TARTAR

20 €

CHOPPED SHRIMP, LIME, CHILI, GINGER, AND CHIVES, SERVED WITH A BROTH MADE FROM COCONUT MILK, LEMONGRASS, SHRIMP, TOMATO, ROSÉ WINE, GINGER, AND ONION

SHRIMP TEMPURA

17 €

MARINATED IN OLIVE OIL, LIME JUICE, TABASCO, AND GARLIC, COATED IN BATTER AND PANKO BREADCRUMBS, SERVED WITH BASIL MAYONNAISE.

FRIED CUTTLEFISH

16 €

SERVED WITH FRIES AND TARTAR SAUCE

BURRATA BRUSCHETTA

17 €

SEASONED BREAD SLICES, BURRATA, FIGS, TOASTED HAZELNUTS, PROSCIUTTO SHAVINGS, TOMATO PASTE, AND BASIL. FINISHED WITH OLIVE OIL, PEPPER, BALSAMIC, AND LIME ZEST

TUNA AND SHRIMP PICA PAU

17 €

TUNA, SHRIMP, GARLIC, CHILI, BUTTER, MUSTARD, WHITE WINE, FRESH CORIANDER, AND SESAME SEEDS. SERVED WITH A BREAD BASKET

PORK SECRET STRIPS

19 €

GRILLED IBERIAN PORK STRIPS, SERVED WITH THE CHEF'S SEASONED OLIVE OIL. COMES WITH SMASHED ROASTED POTATOES

HAMACHI-STYLE RAW CORVINA

16 €

SLICED CORVINA WITH SWEET CHILI SAUCE, LEMON, SESAME, SOY SAUCE, AND TOBIKO, SERVED WITH CUCUMBER HAMACHI MADE WITH ONION, CHILI, MIRIN, PONZU, AND LEMON

STUFFED CRAB SHELL

19 €

SERVED IN ITS OWN SHELL, THE CRAB IS MIXED WITH PICKLES, MUSTARD, CORIANDER, EGG, BEER, KETCHUP, CROUTONS, MAYONNAISE, AND TABASCO. COMES WITH A BREAD BASKET

CHICKEN SATAY SKEWER

15 €

CHICKEN PIECES MARINATED IN TERIYAKI, SWEET CHILI, GARLIC, AND LEMON, FINISHED WITH CORIANDER, CHILI, LIME, AND SESAME SEEDS. SERVED WITH THE CHEF'S SATAY SAUCE

SHRIMP TACOS

19 €

3 UNI

CORN TORTILLAS FILLED WITH GUACAMOLE, BREADED SHRIMP TOSSED IN RED SALSA, MANGO CAVIAR, RED ONION, AND CORIANDER

PORK TACOS

17 €

3 UNI

CORN TORTILLAS FILLED WITH AVOCADO, PORK NECK, BARBECUE SAUCE, SPICES, SOUR CREAM, AND CORIANDER

VEGGIE TACOS

15 €

3 UNI

CORN TORTILLAS FILLED WITH BLACK BEAN CHILI, CORN, VEGETABLES, PICKLED ONION, SPICES, AVOCADO, AND CORIANDER

KIDS

KIDS BURGER

9 €

BURGER BUN, MAYONNAISE, 110G BEEF PATTY, AND CHEDDAR. SERVED WITH FRIES AND KETCHUP

CORDON BLEU

9 €

CHICKEN FILLED WITH CHEESE AND HAM, COATED IN EGG, FLOUR, AND BREADCRUMBS. SERVED WITH FRIES AND KETCHUP

CHICKEN NUGGETS

8 €

BREADED CHICKEN PIECES. SERVED WITH FRIES AND KETCHUP

SALADS

CAESAR

16 €

ROMAINE LETTUCE, CHICKEN, BACON, BOILED EGG, PARMESAN, CHIVES, CAESAR DRESSING, AND CROUTONS

HALLOUMI FRESH

18 €

GRILLED HALLOUMI, ARUGULA, POMEGRANATE, WALNUTS, TANGERINE SEGMENTS, BOILED BEETROOT, AND RED ONION. FINISHED WITH POMEGRANATE VINEGAR AND CHIVES

LEEK AND LABNEH

16 €

CARAMELIZED LEEK, LABNEH, CHOPPED RAISIN VINAIGRETTE, SAUTÉED HAZELNUTS, DRIED APRICOT, PARSLEY, CORIANDER, AND MINT. FINISHED WITH CHIVES AND CHILI

FAKE EGGPLANT CARPACCIO

16 €

ROASTED EGGPLANT PASTE, THYME, OLIVE OIL, AND BLACK PEPPER. SERVED WITH SUNDRIED TOMATOES, OLIVES, PARMESAN, SAGE, CORIANDER, PARSLEY, MINT, AND BASIL. FINISHED WITH BALSAMIC, LEMON, AND TOASTED BREAD

CHEF'S NIÇOISE

18 €

BOILED POTATOES, PARSLEY, GREEN BEAN PODS, GARLIC, ONION, CHERRY TOMATOES, BOILED EGG, CAPERS, ANCHOVIES, CURED TUNA, SOY SAUCE, SESAME SEEDS, VINAIGRETTE, MUSTARD, HONEY, OLIVE OIL, AND CHIVES

LOBSTER SALAD

26 €

COOKED LOBSTER, ARUGULA, ROMAINE LETTUCE, SPINACH, VINEGAR, HONEY, MUSTARD, SEASONED AVOCADO MOUSSE, AND LOBSTER MAYONNAISE. FINISHED WITH SLICED RADISH, SUNOMONO RADISH, SLICED RED ONION, AND MANGO CUBES

MAIN COURSES

LINGUINE WITH SHRIMP OR CLAMS

20 €

LINGUINE WITH CLAMS OR SHRIMP, SAUTÉED IN ITS OWN SAUCE

ROAST BEEF

22 €

BEEF SIRLOIN RUBBED WITH MUSTARD AND PEPPER, SEARED WITH BUTTER, ROSEMARY, AND WHITE WINE. POTATO SALAD WITH TRUFFLE MAYONNAISE, LEMON, AND CHIVES, FINISHED WITH BEETROOT PURÉE AND WHITE BEANS

SLICED RIBEYE

23 €

300G GRILLED ON CHARCOAL, DRIZZLED WITH AN ASIAN SOY SAUCE, OLIVE OIL, CORIANDER, GARLIC, GINGER, CHILI, AND LEMON. SERVED WITH SMASHED ROASTED POTATOES

LAMB CHOPS

18 €

GRILLED ON CHARCOAL AND SERVED WITH TZATZIKI SAUCE. SERVED WITH SMASHED ROASTED POTATOES

HALF GRILLED CHICKEN

13 €

MARINATED IN SPICES, GRILLED ON CHARCOAL. SERVED WITH SMASHED ROASTED POTATOES

GRILLED CHICKEN

16,50 €

MARINATED IN SPICES, GRILLED ON CHARCOAL. SERVED WITH SMASHED ROASTED POTATOES

SQUID WITH CHIMICHURRI SAUCE

21 €

SQUID SEASONED WITH GARLIC, LEMON, OLIVE OIL, AND SALT. GRILLED AND SERVED WITH CHIMICHURRI SAUCE.

SEA BREAM FILLET

16 €

GRILLED ON CHARCOAL. SERVED WITH RATATOUILLE

SEA BASS

KG 55 €

SERVED WITH LEEK RICE, RATATOUILLE, AND SMASHED ROASTED POTATOES

TURBOT

KG 65 €

SERVED WITH LEEK RICE, RATATOUILLE, AND SMASHED ROASTED POTATOES

SARDINE CHECK AVAILABILITY

19 €

5 GRILLED SARDINES ON CHARCOAL. SERVED WITH GRILLED BREAD, ROASTED PEPPER, CHOPPED ONION AND CORIANDER, AND SMASHED ROASTED POTATOES

ON BREAD

SIR BURGER

16,50 €

BRIOCHE BUN, AROMATIC MAYONNAISE, LETTUCE, TOMATO, 150G BEEF PATTY, CHEDDAR, CORNICHONS, CARAMELIZED ONION. SERVED WITH FRIES AND GARLIC HERB MAYONNAISE

BACON ADD-ON

1 €

BAO PORK BELLY 2 UNI

16 €

BAO WITH PORK BELLY COOKED IN SOY SAUCE, GINGER, STAR ANISE, CHILI, TERIYAKI, CINNAMON, SWEET CHILI, BAY LEAF, GARLIC, SRIRACHA MAYONNAISE, COCONUT MILK, LEMON, CHIVES, CRISPY PEANUTS, LETTUCE, CORIANDER, AND SPRING ONION. SERVED WITH FRIE

SIRLOIN STEAK SANDWICH

19 €

BEEF SIRLOIN, PEPPER, OLIVE CACO BREAD, AND OREGANO. SERVED WITH FRIES AND MUSTARD

SIDE DISHES

MIXED SALAD

4 €

WHITE RICE

4 €

LEEK RICE

5 €

COCONUT RICE

5 €

SMASHED ROASTED POTATOES

5 €

FRENCH FRIES

5 €

SWEET POTATO FRIES

7 €

RATATOUILLE

6 €

CHEF'S CHOICE

PISCINA COMBO - 16 PIECES 4 SASHIMI, 4 NIGIRI, 4 GUNKAN E 4 URAMAKI	32€
SASHIMI 16 UNI	28€
FREESTYLE COMBO - 50 PIECES 8 URAMAKI, 8 FUTOMAKI, 8 HOSSOMAKI, 6 NIGIRI, 6 HOT ROLL, 10 SASHIMI E 4 GUNKAN	89€

IN THE "CHEF'S CHOICE," THE SELECTION OF FISH AND CUTS IS MADE EXCLUSIVELY BY THE CHEF, AND IT IS NOT POSSIBLE TO CHOOSE. LET YOURSELF BE SURPRISED!

SASHIMI

SALMON 5UNI 10UNI	10€ 18€
TUNA 5UNI 10UNI	12€ 19€
WHITE FISH 5UNI 10UNI	10€ 16€

NIGIRI

SALMON 3UNI 5UNI MAYONNAISE AND MANGO CAVIAR	7€ 10€
TUNA 3UNI 5UNI SAMURAI SAUCE AND CHIVES	9€ 12€
WHITE FISH 3UNI 5UNI TRUFFLE OIL AND LIME ZEST	7€ 10€
SEARED SHRIMP 3UNI 5UNI MAYONNAISE, SRIRACHA SAUCE, LEMON, AND CHIVES	9€ 12€

GUNKAN

SALMON CREAM CHEESE 3UNI 5UNI CREAM CHEESE, CRISPY KALE, AND TARE SAUCE	9€ 13€
SALMON AND TARTAR 3UNI 5UNI SALMON TARTARE, OYSTER SAUCE, LEEK, SWEET CHILI, AND CHIVES. SEARED	9€ 13€
EBI 3UNI 5UNI GUNKAN SALMON, SHRIMP MAYONNAISE, SWEET CHILI, AND CHIVES	12€ 17€
PEIXE BRANCO 3UNI 5UNI WHITE FISH AND SHRIMP TARTARE, MAYONNAISE, TRUFFLE OIL, AND LIME ZEST. SEARED	8,50€ 12,50€
SHRIMP 3UNI 5UNI SHRIMP TEMPURA, SEARED SALMON PHILADELPHIA CHEESE, TERIYAKI SAUCE, AND CHIVES	8€ 13€
TUNA AND TARTAR 3UNI 5UNI TUNA TARTARE, SAMURAI SAUCE, CHIVES, AND MAYONNAISE	12€ 16€

TEMAKI

SALMON SALMON CUBES, SESAME SEEDS, AND CHIVES	11€
SPECIAL SALMON CUBES, SESAME SEEDS, CHIVES, AND CREAM CHEESE	13€
TUNA TUNA CUBES, SESAME SEEDS, CHIVES, KIMCHI, AND MAYONNAISE	12€
EBI SHRIMP TEMPURA, AVOCADO, CUCUMBER, SWEET CHILI, AND CHIVES	15€

URAMAKI 8 UNI

PISCINA SALMON, PHILADELPHIA CHEESE, TOPPED WITH SEARED SALMON, TERIYAKI SAUCE, AND MASAGO ARARE	17€
EBI SHRIMP AND PHILADELPHIA CHEESE, TOPPED WITH SALMON, AND TOBIKO	20€
CALIFORNIA SALMON, CUCUMBER, AVOCADO, CHEF'S SPECIAL SAUCE, AND CRISPY SWEET POTATO	18€
TUNA TUNA, AVOCADO, KIMCHI, AND CHIVES	19€

HOSSOMAKI 8 UNI

SALMON	14€
TUNA	16€
CUCUMBER AND AVOCADO	10€

FUTOMAKI 8 UNI

SALMON RICE, SALMON, STRAWBERRY, LETTUCE, WRAPPED IN NORI SEAWEED	14€
TUNA RICE, TUNA, AVOCADO, ARUGULA, WRAPPED IN NORI SEAWEED, TOPPED WITH KIMCHI	16€
WHITE FISH RICE, WHITE FISH, MANGO, AND LETTUCE WRAPPED IN NORI SEAWEED, TOPPED WITH SWEET CHILI	13€
PHILADELPHIA SALMON, PHILADELPHIA CHEESE, CRISPY FRIED ONION, SWEET CHILI, TERIYAKI SAUCE, CHIVES, AND SESAME SEEDS	14€
SPICY TUNA TUNA TARTARE WITH MAIONESE SRIRACHA, KIMCHI WITH SPICY TOPPING, CRISPY FRIED ONION, AND CHIVES	17€
SHRIMP SHRIMP, SWEET CHILI, TERIYAKI SAUCE, SESAME SEEDS, AND CRISPY FRIED ONION	18€
SUSHI POPCORN PIECES OF SALMON HOSSOMAKI, COATED IN BATTER AND FRIED. SERVED WITH THE CHEF'S SAUCE AND CRISPY FRIED ONION	13€

HOT 6 UNI

BOWLS

SALMON SALMON CUBES, RICE, MANGO, CUCUMBER SUNOMONO, CARROT, AVOCADO, RADISH, SESAME SEEDS, AND THE CHEF'S SPECIAL SAUCE	18€
THAI SHRIMP BREADED SHRIMP, RICE, AVOCADO, MANGO, RED ONION, CUCUMBER SUNOMONO, SESAME SEEDS, AND THE CHEF'S SPECIAL SAUCE	19€
TUNA TUNA CUBES, RICE, RED ONION, PEAS, SWEET CORN, GREEN APPLE, MELON, SESAME SEEDS, AND THE CHEF'S SPECIAL SAUCE	21€
VEGGIE QUINOA, CUCUMBER SUNOMONO, RADISH SUNOMONO, TOMATO, RED ONION, SWEET CORN, PEAS, SESAME SEEDS, AND SPECIAL VEGAN SAUCE.	16€