



# D'BACALHAU

— RESTAURANTE —



[www.restaurantebacalhau.com](http://www.restaurantebacalhau.com)



## COUVERT

Bread  
Butter  
Mixture of Olives and Lupin Seeds  
Azeitão Regional Cheese  
Salted Cod Cakes

## STARTERS



Codfish "Patanisca" **Awarded** with Arugula and Mayonnaise (2 units)  
Mix of Codfish, Shrimp and Octopus with Garlic  
Salted Cod in Garlic  
Prawns in Garlic

### BOILED SHRIMP



### SLICED OCTOPUS WITH OLIVE OIL AND PAPRIKA



## SOUPS

Vegetables Soup  
Codfish Soup

## SALADS

Cesar Salad with Mayonnaise, Nuts and Aromatic Herbs  
Courgette Stuffed with Sautéed Vegetables au Gratin with Cornbread  
Mixed Salad (Lettuce, Tomato and Onion)  
Lettuce Salad  
Tomato Salad

## KID'S

FRIED BURGHER WITH RICE, FRIED POTATOES AND EGG  
FRIED MINI FILLET-O-FISH CRUMBED WITH RICE AND FRIED POTATOES

## CODFISH

Codfish in Cream Souce and Potatoes Baked in the Oven  
Codfish with Potatoes, Onion, Boiled Eggs, Parsley and Black Olives  
Codfish with potato sticks, onions and scrambled eggs  
Mashed Bread with Codfish, Olive Oil, Garlic and Coriander  
Portuguese Codfish Rice  
Codfish with Patatoes and Spinach Couvered with Cornbread  
Fried Codfish with Onion, Greated Eggand Sliced Chips  
Grilled Codfish in Virgin Olive Oil with Potatos  
Boiled Codfish with Potatos, Boiled Eggs, Spinach and Chickpea  
Codfish Mix 2 PAX  
Codfish Mix 4 PAX  
Codfish "Lagueirada" - Roasted Cod, Spinach, Chickpea, Potato and Egg 2 PAX  
Codfish Risotto with Wild Mushrooms



CODFISH LOIN COOKED  
IN THE OVEN WITH VIRGIN  
OLIVE OIL AND CORIANDERS

COD "PATANISCAS"  
WITH BEANS RICE





## FISH / SHELLFISH

Grouper with Rice  
Fillet of Sea Bass, Grilled in Bed of Spinach with Potato  
Grilled Octopus in Virgin Olive Oil with Potatoes  
Mozambique Shrimp "à Lourentina"



GRILLED OCTOPUS IN VIRGIN OLIVE OIL WITH POTATOS



MOZAMBIQUE SHRIMP "À LOURENTINA"



PORTUGUESE VEAL STEAK



CODFISH IN CREAM SOUCE AND POTATOES BAKED IN THE OVEN



CODFISH WITH H POTATO STICKS, ONIONS AND S&SCRAMBLED EGGS



GRILLED CODFISH IN VIRGIN OLIVE OIL WITH POTATOS



FRIED CODFISH WITH ONION, GREATED EGGAND SLICED CHIPS



BOILED D CODFISH WITH POTATOS, BOILED EGGGS, SPINACH AND CHICKPEA



CODFISH WITH PATOTOES AND SPINACH COUVERED WITH CORNBREAD



CODFISH WITH POTATOES, ONION, BOILED EGGS, PARSLEY AND BLACK OLIVES



PORTUGUESE € CODFISH RICE



CODFISH RISOTTO WITH WILD MUSHROOMS

## MEAT

Grilled Veal with Salt Flower with Potato  
Portuguese Veal Steak  
Portuguese Duck Rice in Oven

COD



# BEER

Flute (0,17CL)  
Pressure Beer (0,20CL)  
Mug (0,30CL)  
Mug (0,40CL)  
Bottle (0,33CL)

SEASONAL EDITION  
ASK FOR NEWS

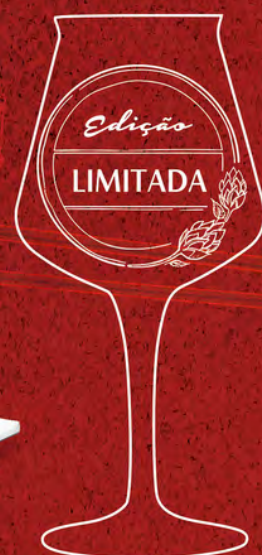
MUNICH

WEISS

IPA

CLASSIC

STOUT



## RED WINE

Muros De Vinha - Quinta do Portal - **Douro**  
Sossego - Herdade do Peso **Alentejo**  
Planura **Alentejo**  
Papa Figos - Casa Ferreirinha **Douro**  
Trinca Bolotas - Herdade do Peso **Alentejo**  
Quinta do Portal Colheita **Douro**  
Adega Mayor Reserva - Adega Mayor **Alentejo**  
Dona Ermelinda Syrah - **Palmela / Setúbal**  
Quinta do Carmo - **Alentejo**  
Quinta do Portal Reserva **Douro**  
Callabriga - Casa Ferreirinha **Douro**  
Cartuxa - **Alentejo**  
Tapada do Chaves - **Douro**  
Quinta da Bacalhoa - **Azeitão / Setúbal**  
Reserva do Comendador - Adega Mayor **Alentejo**  
Cartuxa Magnum 1,5L - **Alentejo**  
Pai Chão Grande Reserva - Adega Mayor **Alentejo**  
Quinta da Bacalhoa Magnum 1,5L - **Azeitão / Setúbal**  
Pera Manca - Adega da Cartuxa - **Alentejo**  
Barca Velha - Casa Ferreirinha **Douro**

## ROSE WINE

Mateus Rosé  
Caiado - Adega Mayor - **Alentejo**  
Sossego - Herdade do Peso **Alentejo**



ABRE OS SENTIDOS

## WHITE WINE

Muros de Vinha - Quinta do Portal - **Douro**  
Sossego - Herdade do Peso - **Alentejo**  
Planura **Alentejo**  
Planalto Reserva Casa Ferreirinha - **Douro**  
Catarina - **Setúbal**  
Quinta do Portal Colheita - **Douro**  
Monte Mayor Reserva - Adega Mayor - **Alentejo**  
Quinta do Carmo - **Alentejo**  
Tapada do Chaves Reserva - **Douro**  
Cartuxa - **Alentejo**  
Quinta da Bacalhoa - **Azeitão / Setúbal**  
Reserva do Comendador - Adega Mayor - **Alentejo**  
Pera Manca - Adega da Cartuxa - **Alentejo**

## GREEN WINE

Gazela  
Muros de Melgaço  
Alvarinho Palácio da Brejoira

## MOSCATEL

Moscatel Setúbal  
Moscatel Roxo 5 Anos

## WATER, COFFEE AND SOFT DRINKS

Water (0,375cl)  
Sparkling Water (0.25)  
Sparkling Water (0,75cl)  
Sparkling Water Castelo  
Soft Drinks (Lata ou Copo)  
Juice  
Natural Oranje Juice  
Tonic Water  
Limonade  
Caffee  
Carioca de Limão  
Cappuccino  
Tea



Pastel de Nata

## SPARKLING CHAMPAGNE

O Nosso Espumante Meio Seco  
Murganheira Reserva Brut  
Laurent Perrier Brut 0.75  
Laurent Perrier Brut Magnum 1,5L

## DIGESTIVE

Wisky New  
Wisky Old (12 years)  
Wiskys Special  
Jonh Walkerbleu Label  
Gin Gordon's / Bombay  
Gin Hendrick's / n3 / Bombay Safir  
Bailey's  
Magistra  
Vodka  
Amarguinha  
Ginja Espinheira  
Licor Beirão  
Adega Velha  
Brandy Constantino  
S.Domingos  
Martini  
Crf  
Crf Velhissima  
Remy Martin Vsop  
Remy Martin Xd  
Bagaceira Especial Palácio da Brejoira  
Drambuie  
Caipirinha  
Caipiroska

## SANGRIAS

TINTA  
BRANCA  
CACHAÇA  
ESPUMANTE  
VODKA PRETA  
MARACUJÁ  
FRUTOS VERMELHOS





# DESSERTS



Loaf of Bread with Sweet Eggs  
Loaf of Bread with Chocolat



Chocolate Cake  
with a World's Best Stew of Walnuts



Cream Pie with Hot Chocolate  
Chocolate Mousse with Oreo Crispy  
Mango and Cinnamon Mousse  
Roasted Apple with Porto Wine and Cinnamon Reduction  
Sweet of the Day  
Vianetta with Chocolate  
Lemon ice cream  
Smartis with Ice Cream



Cream Pie with Red Fruits  
FRUIT  
Mango  
Papaya  
Pineapple

TROPICAL DISH  
Pineapple with Lime Shavings,  
Papaya with Lemon,  
Sliced Mango



# PORTO WINE



Porto Tawny  
Porto Branco  
Porto Ruby  
Porto Lbv  
Porto Vintage

