

# B A H R

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## SNACKS

- Peixinhos da horta com emulsão de limão €5,5  
Runner bean fritters and lemon  
mayonnaise 
- Rissol de camarão (2 un) €6  
Prawn rissol
- Tosta de tártaro de peixes em escabeche e €12  
alga kombu  
Fish tartare escabeche on toast and  
seaweed
- Croquete de carne e mostarda Portuguesa €4  
(2un)  
Beef and cured pork croquette and  
portuguese mustard

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CARTA ALL DAY  
ALL DAY MENU

## SELECÇÃO DE QUEIJO E ENCHIDOS HAM AND CHEESE SELECTIONS

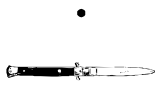
- Seleção de enchidos €15  
Cured meat selection
- Presunto Cured ham €10  
Cupita Coppa €7  
Painho Lardy loin €6
- Seleção de queijaria €18  
Portuguese cheese selection
- Queijo Azeitão Rui Simões Sheep €10  
Queijo cabra (afinado em palha) Goat €9  
Queijo São Jorge 24 meses Cow €7

## SALADAS SALADS

- Coentrada de beterraba, queijo fresco e €14  
shiso  
Beetroot, coriander dressing, fresh  
cheese and shiso 

Todos os preços incluem IVA à taxa legal em vigor  
All prices include VAT at the legal rate

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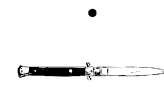


- Atum dos Açores braseado, feijão verde e emulsão de azeitona €20  
Braised tuna from Azores, olive emulsion and green beans
- Camarão marinado, cenouras assadas e natas frescas €18  
Marinated prawns, roasted carrots and fresh cream
- Frango do campo, cupita alentejana, emulsão de alface e amêndoa, molho piri-piri €16  
Free range chicken, Alentejo coppa, lettuce and almond emulsion with piri-piri dressing

### SANDUÍCHES SANDWICHES

- Omelete de kimchi e cenoura servida em pão de leite (opção: sem glúten) €12  
Spiced kimchi and carrot omelette on brioche bun (gluten free option available)
- Camarão frito com alho, agrião e rúcula em bolo do caco €18  
Sautéed garlic prawns, watercress and rocket leaves on bolo do caco bread (gluten free option available)
- Prego de lombo Black Angus, cebola caramelizada e manteiga de salsa em bolo lêvedo €19  
Black Angus beef loin, caramelised onion and parsley butter on lêvedo bread
- Porco preto assado, couve grelhada, pickle de cebola e maçã, servido em pão de leite €15  
Roasted pork neck, grilled hispi cabbage with apple and red onion pickles, served on toasted brioche bun

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### PRATOS PRINCIPAIS MAIN COURSES

- Couve-flôr assada, à brás de romanesco e espinafres €19  
Roasted cauliflower, spinach and romanesco
- Arroz de carabineiro €38  
Portuguese carabineiro rice
- Porco Ibérico assado, puré de grelos, feijão verde e algas €25  
Roasted Iberico pork presa, turnip top purée, green beans and seaweed

### SOBREMESAS DESSERTS

- Creme de arroz doce, citrinos e gelado de abóbora assada €6  
Rice pudding cream with citrus and roasted pumpkin
- Pão de ló de cacau e café, azeite e flor de sal €4  
Cocoa and coffee portuguese sponge cake with olive oil and fleur de salt
- Mousse de chocolate negro, gelado de gengibre e toffee de aguardente €7  
Dark chocolate mousse, ginger ice cream and aguardente toffee