

## SNACKS

**Couvert:** slow-fermented local heritage wheat bread, organic Alentejo olive oil  
roasted yeast butter

**Runner bean "peixinhos",** yeast, shiso

**Buttermilk fried chicken,** chilli ranch dressing, dill

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## RAW BAR & STARTERS

**Grilled romaine hearts,** Caesar dressing, guanciale, parmesan

**Roasted celeriac,** sweet potato vinaigrette and orange

**Aged beef tartare,** pine nuts, shoestring turnips

**Aged Blue-fin carpaccio,** refogado, last season's olive oil

## MAIN

**Grilled local seabass,** seaweed, Algarve cockles, Bulhão-Pato sauce

**Aged rib-eye,** Portuguese garlic sauce

## SIDES

**Classic esparregado,** mustard béchamel, brandy

**Leafy lettuce,** herb salad, red berry dressing, pickles

**House fries**

## DESSERT

**Arroz doce,** sweet rice pudding, soft egg, host wafer

**Culinady Director:** Nuno Mendes

**Executive Chef:** Bruno Antunes

**Pastry Chef:** Maria Ramos

@santajoanalisboa

