



## ENTRADAS - STARTERS

Pao de alho - Garlic Bread	350 \$	3,18 €
Brusqueta	350 \$	3,18 €
Camarão Alho - Shrimps in Garlic Sauce	1 500 \$	13,64 €
Tabela Queijo Frito do Fogo - Fried Goat Cheese From Fogo	700 \$	6,36 €
Carpaccio "Barracuda" de Atum e/ou Serra - Tuna and/or Wahoo	1 200 \$	10,91 €
**Polvo e camarão Vinagreta - Octopus and prawns in Vinaigrette dressing	1 450 \$	13,18 €
**Percebes - Barnacles (Seafood, try it! - Check Availability)	1 600 \$	14,55 €
**Cracas - Delicious Shellfish from Cape Verde (Seafood, try it! - Check Availability)	1 200 \$	10,91 €
Tartar Atum Pequeno - Tuna Tartar (Small)	1 400 \$	12,73 €

## RECOMENDACÕES - SUGGESTIONS

Peixe ao forno - Oven Baked Fish (min 2 people)	Per person	2 000 \$	18,18 €
Peixe ao sal (por reserva) - Whole Fish baked in sea salt (pre order)	Per person	2 000 \$	18,18 €
Atum Chef - Grilled Tuna (rare or medium) with sweet fruit sauce		1 700 \$	15,45 €
Arroz "Barracuda" - Seafood Rice (min 2 people)	Per person	2 800 \$	25,45 €
Paella - Typical Spanish Rice (min 2 people)	Per person	1 850 \$	16,82 €
Jambalaya ( Frango, Gambas) - Chicken and Prawns (min 2 people)	Per person	1 850 \$	16,82 €
Arroz Preto de Lula e Garopa - Black squid ink rice (min 2 people)	Per person	2 000 \$	18,2 €
Arroz Cremoso de Carne - Creamy Beef Rice (min 2 people)	Per person	2 800 \$	25,5 €
Cataplana de Marisco - Seafood (min 2 people)	Per person	2 850 \$	25,91 €

## MARISCOS - SEAFOOD

**Lagosta Verde Grelhada - Grilled Green Lobster	0,6 kg	4 200 \$	38,18 €
**Lagosta Verde Suada - Typical Cape Verdean dish	0,6 kg	4 350 \$	39,55 €
Gambas Tigre Grelhada - Grilled Tiger Prawns	0,3 kg	2 850 \$	25,91 €
Gambas Grelhadas - Grilled Prawns		2 500 \$	22,73 €
**Percebes - Barnacles (Seafood, try it! - Check Availability)		1 600 \$	14,55 €
**Cracas - Delicious Shellfish from Cape Verde (Seafood, try it! - Check Availability)		1 200 \$	10,91 €
**Cataplana de Marisco - Seafood (min 2 people)	Per person	2 850 \$	25,91 €
Polvo Guisado - Stewed Octopus		1 950 \$	17,7 €
Polvo Grelhado - Grilled Octopus		1 800 \$	16,4 €
Grelhada Mixta de pescado y marisco (min 2 people)	Per person	4 400 \$	40,0 €

\*\*We want our seafood to be the freshest on the market, so we prefer not to sell them if they are not fresh, please check availability.



## PEIXE - FISH

Espetada de Peixe, Gambas e Polvo - Grilled Skewer Fish, prawns and octopus		1 350 \$	12,3 €
Peixe do dia Grelhado - Grilled Fresh Local Fish		1 350 \$	12,3 €
Peixe ao forno - Oven Baked Fish (min 2 people)	Per person	2 000 \$	18,2 €
Peixe ao sal (por reserva) - Whole Fish baked in sea salt (pre order)	Per person	2 000 \$	18,2 €
Tartar Atum - Tuna Tartar		1 850 \$	16,8 €
Tataki de Atum com Tobiko e Wakame - Tuna Tataki with Tobiko and Wakame		1 450 \$	13,2 €
Atum Chef - Chef's Tuna (rare ) with Bittersweet fruit sauce		1 750 \$	15,9 €
Atum Grelhado - Grilled Tuna		1 150 \$	10,5 €
Atum com Encebolado de Laranja - Tuna with Onions and Orange Sauce		1 350 \$	12,3 €
Atum Crema Limão - Tunna Lemon Cream		1 350 \$	12,3 €
Atum a pimenta - Tuna with Pepper sauce		1 350 \$	12,3 €
Serra Grelhado - Grilled Wahoo		1 150 \$	10,5 €
Serra com Encebolado de Laranja - Wahoo with Onions and Orange Sauce		1 350 \$	12,3 €
Serra Crema de limão - Wahoo with Lemon Cream		1 350 \$	12,3 €

## ARROZ - RICE

Arroz "Barracuda" - Seafood Rice (min 2 people)	Per person	2 800 \$	25,5 €
Paella - Typical Spanish Rice (min 2 people)	Per person	1 850 \$	16,8 €
Jambalaya(Frango,Gambas,Chouriço)-Chicken and Prawns(min 2people)	Per person	1 850 \$	16,8 €
Arroz Preto de Lula e Garopa - Black rice with squid and Fish (min 2 people)	Per person	2 000 \$	18,2 €
Arroz Cremoso de Carne - Creamy Beef Rice (min 2 people)	Per person	2 800 \$	25,5 €

## CARNES - MEAT

T-Bone	0,5 kg	3 350 \$	30,5 €
Solomillo - Filet mignon		2 500 \$	22,7 €
"Ribs" con molho caseiro BBQ- Pork Ribs oven baked with homemade BBQ sauce		1 850 \$	16,8 €
Coxa de Frango ao forno - oven baked Chicken Leg		1 000 \$	9,1 €

## SALADAS - SALADS

Salada de Atum Niçoise - Niçoise Tuna Salad	Small	800 \$	7,3 €
Salada de Atum Niçoise - Niçoise Tuna Salad	Big	1 400 \$	12,7 €
Salada Mixta		650 \$	5,9 €
Salada com Camarão - Salads with Shrimps		800 \$	7,3 €
Salada de Tomate, queijo, rucola e doce de Pimentao- Tomato, Goat cheese, rucola and Pepper Jelly		750 \$	6,8 €



## SOPAS - SOUPS - OMELETTES

Sopa de Marisco e Peixe - Seafood and Fish Soup	650 \$	5,91 €
Sopa de Frango - Chicken Soup	650 \$	5,91 €
Crema de Legumes - Vegetables Cream	600 \$	5,45 €

## Menu infantil - Children 's Menu

Omelette	700 \$	6,36 €
Chiken Nuggets and chip's	750 \$	6,82 €

## PASTAS

Spaguetti o Penne Tomato	750 \$	6,82 €
Spaguetti o Penne com Tomate y Atum - Tomato and Tuna	850 \$	7,73 €
Spaguetti o Penne "Barracuda" - Seafood Sauce	1 300 \$	11,82 €
Spaguetti o Penne FOGO - Fogo Goat Cheese Sauce	850 \$	7,73 €
Spaguetti o Penne Bolognesa	1 000 \$	9,09 €
Lasanha Bolognesa	1 100 \$	10,00 €

## POSTRES - DESSERTS

Pudim Coco - Coconut Pudding	with Ice Cream +150	500 \$	4,55 €
Mousse au Chocolat - Chocolate Mousse		550 \$	5,00 €
Gelado - Ice Cream (Chocolate, Vanilla, Stracciatella, Biscuit, Strawberry)		400 \$	3,64 €
Doce do Papaya e Queijo - Cheese and Papaya sweet Paste		500 \$	4,55 €
Fruta do Dia - Fruit of the day		400 \$	3,64 €
Banana Flambée	with Ice Cream +150	700 \$	6,36 €
Banana Split with 3 Ice Cream Scoops		700 \$	6,36 €
Salada de Fruta Tropical - Tropical Fruits Salad		650 \$	5,91 €



## BEBIDAS - SOFT DRINKS

Agua - Water 0,5 lt	100 \$	0,91 €
Agua - Water 1,5 lt	200 \$	1,82 €
Zumos - Juices	250 \$	2,27 €
Zumos Naturais- Fresh Juices	400 \$	3,64 €
Batidos - Milkshakes	450 \$	4,09 €
Cola - Fanta -Sprite	280 \$	2,55 €

## CAFES - TEA

Café - Coffe	100 \$	0,91 €
Te - Tea	120 \$	1,09 €
Capuccino	150 \$	1,36 €
Irish Coffe	750 \$	6,82 €

## Aperitive

Aperol	500 \$	4,55 €
Aperol Spritz	750 \$	6,82 €
Campari	550 \$	5,00 €
Martini Branco - Rosso	400 \$	3,64 €
Porto wine	450 \$	4,09 €

## Cocktails

Caipirinha	500 \$	4,55 €
Caipiroska	650 \$	5,91 €
Margarita	750 \$	6,82 €
Mojito	750 \$	6,82 €
Pina Colada	750 \$	6,82 €

## Liquors

Amaretto Disaronno	650 \$	5,91 €
Amaro Montenegro	750 \$	6,82 €
Baileys	650 \$	5,91 €
Cointreau	1 000 \$	9,09 €
Drambuie	800 \$	7,27 €
Fernet Branca	650 \$	5,91 €
Frangelico	650 \$	5,91 €
Grand Marnier	1 100 \$	10,00 €
Grappa	450 \$	4,09 €
Grogue (Cape Verde)	300 \$	2,73 €
Jagermeifter	450 \$	4,09 €
Licor Beirao	450 \$	4,09 €
Limoncello	450 \$	4,09 €
Macieira	400 \$	3,64 €
Malibu	450 \$	4,09 €
Pastis	450 \$	4,09 €
Ponche (Cape Verde)	350 \$	3,18 €
Safari	450 \$	4,09 €
Sambuca	450 \$	4,09 €
Sheridan	750 \$	6,82 €
Tía María	900 \$	8,18 €
Tequila Jose Cuervo	450 \$	4,09 €
Vermouth Cinzano Rosso	400 \$	3,64 €

## CERVEZAS - BEER

### Presión - Draft Beer

Strela (Draft 25 cl)	250 \$	2,27 €
Strela (Draft 50 cl)	450 \$	4,09 €
Estrella Galicia (Draft 25 cl)	350 \$	3,18 €
Estrella Galicia (Draft 50 cl)	650 \$	5,91 €

### Botella - Bottle Beer

SuperBock (Portugal)	250 \$	2,27 €
Estrella Galicia (Spain)	300 \$	2,73 €
Strela (Cabo Verde)	250 \$	2,27 €

## Brandy

Napoleon	500 \$	4,55 €
Carlos I	850 \$	7,73 €

## Cognac

Hennessy VSOP	2 200 \$	20,00 €
Remy Martin VSOP	2 000 \$	18,18 €

## Gin

Beefeater	500 \$	4,55 €
Beefeater Pink	650 \$	5,91 €
Bombay	600 \$	5,45 €
Bulldog	950 \$	8,64 €
Gordons	500 \$	4,55 €
Hendriks	1 200 \$	10,91 €
Tanqueray	750 \$	6,82 €

## Ron

Bacardi	550 \$	5,00 €
Bacardi Gold	650 \$	5,91 €
Havana 3	500 \$	4,55 €
Havana 7	650 \$	5,91 €
Santiago de Cuba	800 \$	7,27 €

## Vodka

Absolut	500 \$	4,55 €
Smirnoff	450 \$	4,09 €

## Whisky

Ardmore	1 000 \$	9,09 €
Chivas Regal 12	1 200 \$	10,91 €
Cutty Sark	550 \$	5,00 €
The Famous Grouse	600 \$	5,45 €
Grants	500 \$	4,55 €
J&B	700 \$	6,36 €
Johnnie Walker Black	1 100 \$	10,00 €
Johnnie Walker Red	650 \$	5,91 €
John Jameson	700 \$	6,36 €
Logan	1 000 \$	9,09 €
Wither Horse	550 \$	5,00 €
Jack Daniel	800 \$	7,27 €



## CARTA DE VINHOS

### TINTO - RED WINE

#### Spain

Ramon Bilbao RUEDA	3 500 \$	31,82 €
Finca vieja Crianza	2 200 \$	20,00 €
La Estacada Syrah-Merlot	2 900 \$	26,36 €
Tunante Tempranillo	2 100 \$	19,09 €

#### Reserva

Fincavieja TEMPRANILLO	2 600 \$	23,64 €
Secua Cavernet Sauvignon	8 700 \$	79,09 €

#### Portugal

Cabriz DAO	2 600 \$	23,64 €
Casa Santar DAO	3 300 \$	30,00 €
Fiuza Merlot	2 500 \$	22,73 €
Herdade São Miguel	3 000 \$	27,27 €
Mariana Alentejano	2 500 \$	22,73 €
Monte Velho ESPORÃO	2 700 \$	24,55 €
Monte Velho 375 cl ESPORÃO	1 300 \$	11,82 €
Segredo São Miguel	2 200 \$	20,00 €

#### Reserva

Cabriz DAO Reserva	4 800 \$	43,64 €
Casa Santar DAO Reserva	5 000 \$	45,45 €

#### Cabo Verde

Chá de Fogo	2 500 \$	22,73 €
Chá de Fogo 375 cl	1 200 \$	10,91 €

### ROSÉ WINE

#### Portugal

Cabriz DAO Rose	2 500 \$	22,73 €
Herdade São Miguel Rose	2 800 \$	25,45 €
Mateus Rose	2 200 \$	20,00 €

#### Cabo Verde

Chá de Fogo Rose	2 500 \$	22,73 €
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### ESPUMANTE - SPARKLING WINE

Cabriz DAO Brut	3 650 \$	33,18 €
Mariana Blanc	4 000 \$	36,36 €

\*\*Upon availability

### BRANCOS - WHITE WINE

#### Spain

Ramon Bilbao RUEDA 2017	3 000 \$	27,27 €
Fincavieja Airen 2017	2 000 \$	18,18 €
La Estacada Chardonay	2 800 \$	25,45 €
Secua Sauvignon Blanc	6 500 \$	59,09 €
Tunante Verdejo	2 000 \$	18,18 €

#### Portugal

Cabriz DAO	2 600 \$	23,64 €
Casa Santar DAO	3 200 \$	29,09 €
Casal Garcia dulce - sweet	2 200 \$	20,00 €
Casal Garcia (Verde)	2 200 \$	20,00 €
Casal Garcia (Verde) 375 cl	1 400 \$	12,73 €
Fiuza Sauvignon	2 500 \$	22,73 €
Fiuza Chardonay	2 500 \$	22,73 €
Gazela	1 900 \$	17,27 €
Herdade São Miguel	3 000 \$	27,27 €
Herdade S.M. Saovignon	3 000 \$	27,27 €
Monte Velho ESPORÃO	2 700 \$	24,55 €
Monte Velho 375 cl ESPORÃO	1 300 \$	11,82 €
Mariana Alentejano	2 500 \$	22,73 €
Segredo São Miguel	2 200 \$	20,00 €

#### Cabo Verde

Chá de Fogo	2 500 \$	22,73 €
Chá de Fogo 375 cl	1 200 \$	10,91 €

### HOUSE WINE

#### Red / White / Rosé

1 lt	1 650 \$	15,00 €
0,5 lt	850 \$	7,73 €
Glass	300 \$	2,73 €