

B A H R







MENU DE MERCADO



1 Entrada, 1 Prato Principal e 1 Sobremesa
Água, Café ou Chá
1 Starter, 1 Main Course & 1 Dessert
Water, Coffee or Tea
34,00€

Vinho branco ou tinto 
White or Red Wine
Silk & Spice Blend
+6.00€


ENTRADAS STARTERS

Pastéis de vitela arouquesa e maionese de rábano picante
Veal patties & spicy horseradish mayonnaise
7,00€



Creme de legumes da época e óleo de sementes de abóbora    
Vegetable creamy soup & pumpkin seed oil
9,00€

Atum balfegó, romana e azeitonas verdes  
Balmeye tuna, lettuce romaine & green olives
24,00€



PRATOS PRINCIPAIS MAIN COURSES

Bacalhau grelhado, couves e ovo de codorniz 
Grilled cod, cabbage & quail's egg
24,00€

Secretos grelhados de coentrada
Grilled iberian pork with coriander
28,00€

Brás de Portobello e salada verde  
Portobello "Brás" with green salad
18,00€

SOBREMESAS DESSERTS

Abade de priscos, azeite e vinho do Porto  
Abbot Priscos Pudding, olive oil and Port wine
7,50€

Fruta laminada  
Sliced fruit
5,50€

Pastel de nata
Custard tart
1,50€



Vegan



Vegetarino
Vegetarian



Sem glúten
Gluten-free



Frutos secos
Vegetarian



Sem lactose
Lactose free