

# Open Brasserie

## All day dinning



Dias de Semana - 12.30 - 22:30 | Weekdays - 12.30 pm - 22:30 pm  
Fim de Semana - 11.30 - 22:30 | Weekend - 11.30 am - 22:30 pm

### PARA SE ENTRETER TO SNACK

**Carpaccio de Polvo, pimentos  
confitados, rúcula, pickles de  
cebola roxa**  
Octopus carpaccio, Indian pepper  
confit, rocket leaves, red onions  
pickles

€16



**Croquete de farinheira, pinhões, aioli, dijon** €5  
**3 uni**

Flour sausage croquets, pine nuts, aioli, dijon

**Legumes assados em massa filo, queijo  
halloumi, chili Sauce** €10

Braised vegetables filo pastry, halloumi  
cheese, chili sauce



**Salada Caesar, frango grelhado,  
alface, parmesão, crocante de bacon e  
molho  
Caesar**  
Caesar salad. Chicken breast, lettuce,  
parmesan cheese, crispy bacon and  
Caesar sauce

€10



**Peixinhos da horta, molho tártaro** €8  
Fried green beans, tartar sauce



**Choco frito, alface, maçã, aipo, maionese  
grega, nozes** €12

Fried Cuttlefish, Apple, Celery, Greek  
Mayonnaise, Walnuts

**Quinoa com legumes grelhados,  
chicória, pickles de cebola roxa,  
rabanete, funcho, azeite de tomilho**  
Quinoa with grilled vegetables, chicory,  
red onion pickle, radish, fennel, thyme  
olive oil

€14



**Gambas à Guilho** €16  
Prawns "Guillo"



**Batata brava com especiarias** €5  
Country potato with paprika



Pratos sem glúten  
Gluten free dishes



Pratos sem lactose  
Lactose free dishes



Pratos vegetarianos  
Vegetarian dishes



Pratos vegan  
Vegan dishes

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### Entre pão

Between bread

**Hamburguer de novilho em pão brioche, cebola roxa caramelizada, tomate, alface e queijo roquefort** €14

Veal burger, caramelized red onion, tomato, lettuce, roquefort cheese

**Mauricette de atum, alcaparras, alface, tomate, ovo, pickles, red onion, chips de batata doce** €9

Tuna mauricette, capers, lettuce, tomato, pickles, red onion, sweet potato chips

**Peito de frango grelhado em pão de trigo, bacon, ovo, fiambre, queijo, tomate, alface, maionese de alho com chips de batata doce e especiarias** €13

Grilled chicken breast on wheat bread, Bacon, egg, ham, cheese, tomato, lettuce, garlic mayonnaise with sweet potato chips and spices

### PARA ACOMPANHAR

SIDE DISH

**Batata frita** €4  
Traditional french fries 

**Arroz basmati** €4  
Basmati rice 

**Salada da época** €3  
Seasoned green salad 

**Legumes salteados** €5  
Sautéed vegetables 

VAT incluído à taxa legal • VAT included at the current rate



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### PRATO PRINCIPAL MAIN COURSE

**Robalo em manteiga de citrinos, puréaipo, legumes salteados**  
Sea bass with citrus butter, celery purée, sautéed vegetables

€18



**Bife tártaro de novilho trufado, mostarda antiga, pão fatiado crocante**  
Steak tartar with truffle, classic mustard, crunchy sliced bread

€16

**Entrecote, legumes salteados, batata com especiarias**  
Sirloin, sautéed vegetables, potato with spices

€18

### MASSA FRESCA FRESH PASTA

**Risotto de cogumelos shitake com crocante de alho francês e redução de vinho do porto**  
Shitake mushrooms risotto with crispy leek and port wine reduction

€16



**Penne sem gluten com molho pomodoro, tomate cherry confitado em azeite de esporão, tomilho, alecrim e alho**  
Gluten free penne with pomodoro sauce, cherry tomato confit in spur olive oil, thyme, rosemary and garlic

€16



**Tagliatelli com lima, legumes braseados, azeite de majericão**  
Tagliatelli with lime, braised vegetables, basil olive oil

€16



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### SOBREMESA

#### SWEETS

**Creme brûlée de citrinos caramelizado e frutos vermelhos**

Caramelized citrus brûlée cream and red fruits

€5



**Mousse de chocolate jivara, crocante de avelã, crumble de cacão e gelado de menta**

Jivara chocolate mousse, hazelnut crunch, cocoa crumble and mint ice cream

€6



**Tarte de limão merengada, crumble de aveia e sorbet de morango silvestre**

Lemon meringue pie, oat crumble and wild strawberry sorbet

€7



**Degustação de gelados**

Ice cream tasting

€6



**Fruta laminada da época**

Laminated seasonal fruit

€7

**Tábua de queijos nacionais e internacionais, doce de abóbora caseiro | 2 pax**

Board of national and international cheeses with homemade pumpkin jam | 2 pax

€16



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