

EARLY

CED OFEITA

SOUPS

L' Oignon à la Française SOUP OV **7⁵⁰**
onion, spring onion, shallot, barley beer IPA ^{LETRA F},
miso, thyme, bay, olive oil, salt, garlic, pepper,
wheat, yeast, sugar, egg, milk, butter
served w cheese São Jorge ^{24 MONTHS DOP AZORES} + **0⁵⁰**

Sopúrpura SOUP V GF DF N **5⁵⁰**
purple sweet potato, red cabbage, red onion,
purple basil, cider vinegar, agave syrup, salt,
mustard *Dijon à L'Ancienne*, golden sesame

Ramen Gadus Morhua RAMEN V GF DF N **7⁵⁰**
codfish ^{LOIN}, bean, leek, chard, miso,
mirim, oyster sauce, mushroom, carrot, sesame,
ginger, seaweed: fucus vesiculosus / dulce
served w vermicelli rice noodles ^{OPTIONAL}
served w buckwheat traditional soba ^{OPTIONAL} + **0⁵⁰**

SANDWICHES

Douro Nijimasu Sando SANDWICH FISH R **14⁵⁰**
rainbow trout, chard, hourseradish, red cabbage,
wheat, sweet potato, blueberry, capelin / trout roe

Bísaro Katsu Sando SANDWICH MEAT R **13⁵⁰**
pork ^{LOIN}, cabbage: red / white / savoy, wheat
corn, sauce: soy / *Worcestershire* / *Pimenta da Terra*
egg, honey, vinager, lime, orange, mustard, sesame

Rillettes de Dindon Dijon MEAT TERRINE DFR **11⁵⁰**
turkey ^{WING}, onion, carrot, parsnip, celeriac, salt,
caper, olive, rose pepper, wine, wheat, mustard
thyme, tarragon, dill, parsley, bay leaf, sprouts

VEGAN / VEGETARIANS

Rillettes de Légumes Saison VEGAN TERRINE V DF **9⁵⁰**
celery, celeriac, leek, purple potato, carrot, parsnip,
onion, mushroom *shiitake* / *shimeji* / *boletus*, pepper,
garlic, olive oil, salt, herbs, wine, xantham gum, wheat

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VEGAN / VEGETARIANS

Tagine Fig—Fennel—Pumpkin ^{VEGAN V DF GF R} **12⁵⁰**
fennel, pumpkin, onion, tomato, chickpea, salt, *harissa*, saffron, cinnamon, coriander, cummin, fig, orange, lemon, olive *gordal*, peanut, quinoa

FISH

Conchiglia di mare ^{SEAFOOD PASTA C} **15⁵⁰**
shrimp, mussel, cockle ^{AVEIRO}, samphire ^{AVEIRO}, onion, tomato, garlic, white wine, xô sauce, dill, seaweed: ogonori, sea lettuce, egg, wheat

Esox Lucius Douro ^{DOURO RIVER FISH GF} **14⁵⁰**
pike ^{LOIN / ROE}, Penca cabbage / Portuguese kale nettle, mushroom: pleurotus / boletus edulis / shiitake, garlic, milk, butter, white wine, vinager

MEATS

Lasagna al Cinghiale ^{MEAT GAME} **13⁵⁰**
wild boar ^{LOIN}, carrot, celeriac, spinach, tomato, wheat, egg, fleur de sel, pimenta da terra, dill, sage

Duck Confit Cassoulet ^{MEAT GAME} **14⁵⁰**
duck ^{LEG}, *alheira* game sausage ^{JAVALI / VEADO / PORCO / FRANGO}
chorizo ^{MOIRA}, white / red onion, tomato, salt celery, celeriac, carrot, parsnip, bean — feijoca thyme, bay leaf, garli, pepper, white wine

Kimchi Wellington ^{MEAT} **15⁵⁰**
charolais beef ^{SIRLOIN}, kimchi, onion, broccolini, mushroom shiitake, milk, butter, wheat, rosemary, mustard, orange liqueur, thyme, Worcestershire

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EVERY DAY ORDERS UNTIL 8^{PM}

LATER AT HOME SEASON TASTING MENU 70⁰⁰

6 dishes — 1 soup, 1 sandwich, 1 veg, 1 meat, 1 fish, 1 dessert
free 1/4 housemade sourdough bread + butter w/ *fleur de sel*
tasting menu to share with 2/3 pax in the comfort of your home

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NEW BURGERS NEW

The **S&M Burger** BURGER MEAT **9⁵⁰**

beef burger, 'Coração-de-Boi' tomato, lettuce, pickles
onion, olive oil, sunflower oil, salt, garlic, pepper,
Worcestershire, parsley, thyme, cider vinegar, chili
served w tradicional burger bun

— bun Vegan ^{DF} / bun Gluten—Free ^{DF GF} +**1⁰⁰**

— 120 ^{120GR} / 170 ^{170GR} +**2⁰⁰**

— *meat optional*

S&M **THE HOUSE BLEND** +**2⁵⁰**

Sirloin Shank *Rabadilha Azores* ^{IGP} & Moira Sausage ^{DOP}
Shallot, Garlic, Smoked Paprika, *Pimenta da Terra*

Rumps Hearts *Alcatra Azores* ^{IGP} +**1⁵⁰**

Sirloin Charolais ^{AOC BASE}

— *cheese optional*

Azeitão ^{DOP SHEEP AMANTEIGADO} +**1⁵⁰**

São Miguel ^{AZORES DOP COW 24M} +**1²⁰**

Pur Chèvre ^{GRANJA DOS MOINHOS GOAT 10M} +**1⁵⁰**

— *extras optional*

Spicy Crispy Bísaro Belly Bacon ^{2 SLICES} +**1⁵⁰**

Red Onion Chutney Textures +**1⁰⁰**

Roasted Pepper w *Pimenta da Terra* +**1²⁰**

Field Egg Extra ^{SUNNY SIDE UP} +**1⁵⁰**

— *sides optional*

Rosemary Crushed Potatoes Black Salt +**3⁰⁰**

Sweet Potato Wedge Pepper—Paprika +**3²⁰**

Green Seasonal Salad +**2⁵⁰**

Housemade Pickles +**2⁵⁰**

IGP — **Indicação Geográfica Protegida (IGP)** garante que a carne é nascida, criada e abatida no arquipélago dos Açores, segundo o método de produção 100% natural tradicional: ao ar livre, alimentada com leite materno até 3 meses e sempre com livre acesso a pastagens locais, com um alto nível de bem-estar.

AOC — **Appellation d'origine contrôlée (AOC)** garante que a carne da raça de gado bovino de tipo Charolês é nascida, criada e abatida em território Francês nomeadamente na região de Charolles, Bourgogne / Rhône-Alpes, França.

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NEW VEGAN BURGERS NEW

The **V Burger** BURGER VEGAN V DF GF N **9⁵⁰**

wild mushrooms, sundried tomato, courgette, chia, sesame, mustard, chili, olive oil, sunflower, almond, polenta, garlic, pepper, lemon, parsley, thyme, chard, housemade season pickles

— bun Vegan ^{DF} / bun Gluten—Free ^{DF GF} + **1⁰⁰**

— 120 ^{120GR} / 170 ^{170GR} + **2⁰⁰**

— *extras optional*

Lime-Lemon Avocado + **3⁵⁰**

Kimchi Portuguese Kale + **1²⁰**

Red Onion Chutney Textures + **1⁰⁰**

Roasted Pepper w *Pimenta da Terra* + **1²⁰**

Wild Mushrooms *Piri-Piri* + **1⁵⁰**

Vegan *Cheese* ^{QUINOA—CASHEW NUT N} + **1⁵⁰**

— *sides optional*

Rosemary Crushed Potatoes Black Salt + **3⁰⁰**

Sweet Potato Wedge Pepper—Paprika + **3²⁰**

Green Seasonal Salad + **2⁵⁰**

Housemade Pickles + **2⁵⁰**

NEW FRANCESINHA NEW

La Bimba aka FRANCESINHA VEGETARIAN OV **12⁵⁰**

mushroom: shimejii / eryngii / portobello / jew's ear pleurotus / boletus edulis, celeriac, carrot, beetroot, courgette, onion, salt, garlic, tarragon, nori seaweed, Madeira / red wine, xantham gum,

served w onion and thyme panettone

served w scarmozza afumicatta ^{DOP OPTIONAL} + **2⁵⁰**

served w sunny—side—up egg ^{OPTIONAL} + **1⁵⁰**

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TODOS DIAS ENCOMENDAS ATÉ ÀS 21^{h00}

BRUNCH EM CASA MENU INDIVIDUAL 18⁰⁰

1 ovos, 1 extra, 1 doce ^{OU} grão, 1 bebida quente, 1 bebida fria

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DESSERTS

- Rheum rhabarbarum RAW DESSERT V DF GF R N **6⁵⁰**
rhubarb, lychee, raspberry, globe amaranth,
cashew nut, chia, coconut TEXTURES, rice jelly, salt
- La Tarte Tatin* DESSERT OV **5⁵⁰**
apple TEXTURES, saffron, cinnamon, spices mix,
wheat, yeast, sugar, egg, milk, butter, fleur de sel
served w double cream w/ *cheirinho* OPTIONAL +0⁵⁰
served w housemade salted caramel OPTIONAL +0⁵⁰
- NY-style Goat Cheesecake Kiwi — Lima DESSERT OV **6⁵⁰**
goat curd, cheese cream, heavy cream, butter, egg
kiwi, lime — lemon, polen, vanilla, sugar, wheat
- Cocoa* ³ DESSERT OV **6⁵⁰**
cocoa, chocolate ^{70% — 85%}, sugar, milk, cream,
egg, wheat, cornstarch, vanilla, rose pepper, salt
- Salame Salomeu DESSERT OV **6⁵⁰**
cocoa, pistachio, cardamom, ginger, cinnamon,
vanilla, butter, molasse, sugar, egg, heather honey
- Tira — m — isso DESSERT EO **6⁵⁰**
mascarpone, sugar, egg, salt, wheat, corn starch
coffee, bitter almond liqueur, cocoa, carob
- Rabanada* HOUSEMADE SOURDOUGH BRIOCHE DESSERT OV **5⁵⁰**
wheat, sugar, egg, milk, butter, lemon, cinnamon
alternative Traditional Wine Rabanada OPTIONAL +1⁰⁰
served w double cream w/ *cheirinho* OPTIONAL +0⁵⁰
- Brandy Spicy Ginger Bread* DESSERT OV **6⁵⁰**
ginger, pumpkin, molasse, spices, cardamom, sugar,
wheat, yeast, egg, double cream, *CRF Velha brandy*
- Seia Serra Estrela THE TOWNHOUSE CHEESECAKE DESSERT OV **6⁵⁰**
Serra da Estrela sheep milk, cheese cream, butter
heavy cream, sugar, wheat, quince textures, thyme

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BRUNCH AT HOME INDIVIDUAL MENU 18⁰⁰

1 eggs ANY STYLE, 1 sides, 1 sweet OR grains, 1 hot drink, 1 cold drink