

ARCA

The image features a complex, abstract geometric pattern composed of thick black lines on a white background. The pattern is composed of several distinct sections: a series of parallel diagonal lines in the upper left, a series of parallel diagonal lines in the lower left, and a series of vertical lines on the right side. These lines intersect to form various geometric shapes, including triangles and rectangles. The overall effect is a dynamic, high-contrast composition.

## PETISCOS

### PORTUGUESE STYLE BREAD 7

Extra virgin olive oil, Arca whipped smoked butter

### PRESUNTO 100% IBERICO DE BELLOTA 22

### OCTOPUS SALAD 21

Red pepper dressing, smoked paprika

### TUNA TATAKI 19

Spicy escabeche, basil, chilli oil

### BACALHAU MARINADO 18

Salted cod crudo, pickled onions, tomatoes, olives, olive caviar

### SOPA DE ABÓBORA E CARIL 13

Pumpkin soup, Thai red paste, coconut milk, spring onions, seared scallops

### CUTTLEFISH TEMPURA 16

Coriander and lime dressing

### “BULHÃO PATO” CLAMS 23

Lemongrass, ginger, coriander

### GAMBAS AO ALHINHO 17

Prawns, garlic, chilli, coriander

## LARGE PLATES

### FISH

#### BACALHAU À BRÁS 26

Salted cod, fried string potatoes, parsley, egg, black olives

#### GRILLED TUNA STEAK 29

Sweet potato, greens, Asian glaze, pickled onion

#### SEARED LANGOUSTINE 33

Creamy Orzo bisque, tomato, coriander

### MEAT

#### BOCHECHAS DE PORCO IBÉRICO 29

Braised Alentejano pork cheeks in spiced red wine, bacon, celeriac purée

#### BIFE À PORTUGUESA 30

Beef sirloin, white wine, mustard, jamon, fried potatoes

#### IBERIAN PRESA 33

Red pepper paste, creamed spinach, white wine jus

### RICE & VEGETABLES

#### ARROZ DE MARISCO 46

Clams, scallops, prawns, mussels (2 persons)

#### ARROZ DE COGUMELOS 21

Wild mushrooms, Azores Island cheese

#### DUCK MAGRET 33

duck and vegetable rice, chorizo

#### CLAM RICE & SEABASS 31

clam and coriander rice, lemon essence

#### CELERY TEXTURES 16

shiitake mushrooms, vegetable jus

#### GRILLED VEGETABLE SALAD 18

Goat's cheese, Iberian leaves, fig vinegar dressing

## SIDES

### SEASONAL VEGETABLES 8

#### GREEN SALAD 6

Moscatel dressing

#### ROASTED POTATOES 6

Rosemary, thyme, garlic

### SWEETS

#### LEITE CREME 9

Lemongrass and raspberry custard, coconut tuille

#### CHOCOLATE MOUSSE 12

Black sesame, cardamom, caramel

#### PUDIM ABADE DE PRISCOS 10

Caramel port flan, almond, tangerine sorbet

#### CAULIFLOWER TART 12

Peanut butter, green curry sorbet

#### SEA AND CITRUS 12

Lemon curd, seaweed ice-cream, rice cake, mint oil

#### SELECTION OF CHEESES 16

Home-made jam

ENJOY A CULINARY JOURNEY THROUGH ARCA IN THE FORM OF TWO TASTING MENUS (MINIMUM 2 PERSONS, FOR WHOLE TABLE ONLY)

## PORTUGUESE DISCOVERY 60 P.P.

### OCTOPUS SALAD

Red pepper dressing, smoked paprika

### GAMBAS AO ALHINHO COM AÇORDA

Prawns, garlic, coriander, bread porridge

### BACALHAU À BRÁS

Salted cod, fried string potatoes, parsley, egg

### DUCK MAGRET

duck and vegetable rice, chorizo

### PÃO DE LÓ

warm sponge cake, cheese ice-cream

### SEA AND CITRUS

Lemon curd, seaweed ice-cream, rice cake, mint oil

### PETIT FOURS

## A TOUCH OF ASIA 60 P.P.

### TUNA TATAKI

Spicy escabeche, basil, chilli oil

### YELLOW TAIL

Clear citrus gazpacho

### SEARED LANGOUSTINE

Creamy Orzo bisque, tomato, coriander

### BOCHECHAS DE PORCO IBÉRICO

Braised Alentejano pork cheeks in spiced red wine, bacon, cabbage, celeriac purée

### CAULIFLOWER TART

Peanut butter, green curry sorbet

### CHOCOLATE MOUSSE

Black sesame, cardamom, caramel

### PETIT FOURS

All prices include VAT and are quoted in Euros.  
If you have any allergies or intolerances please inform your server.