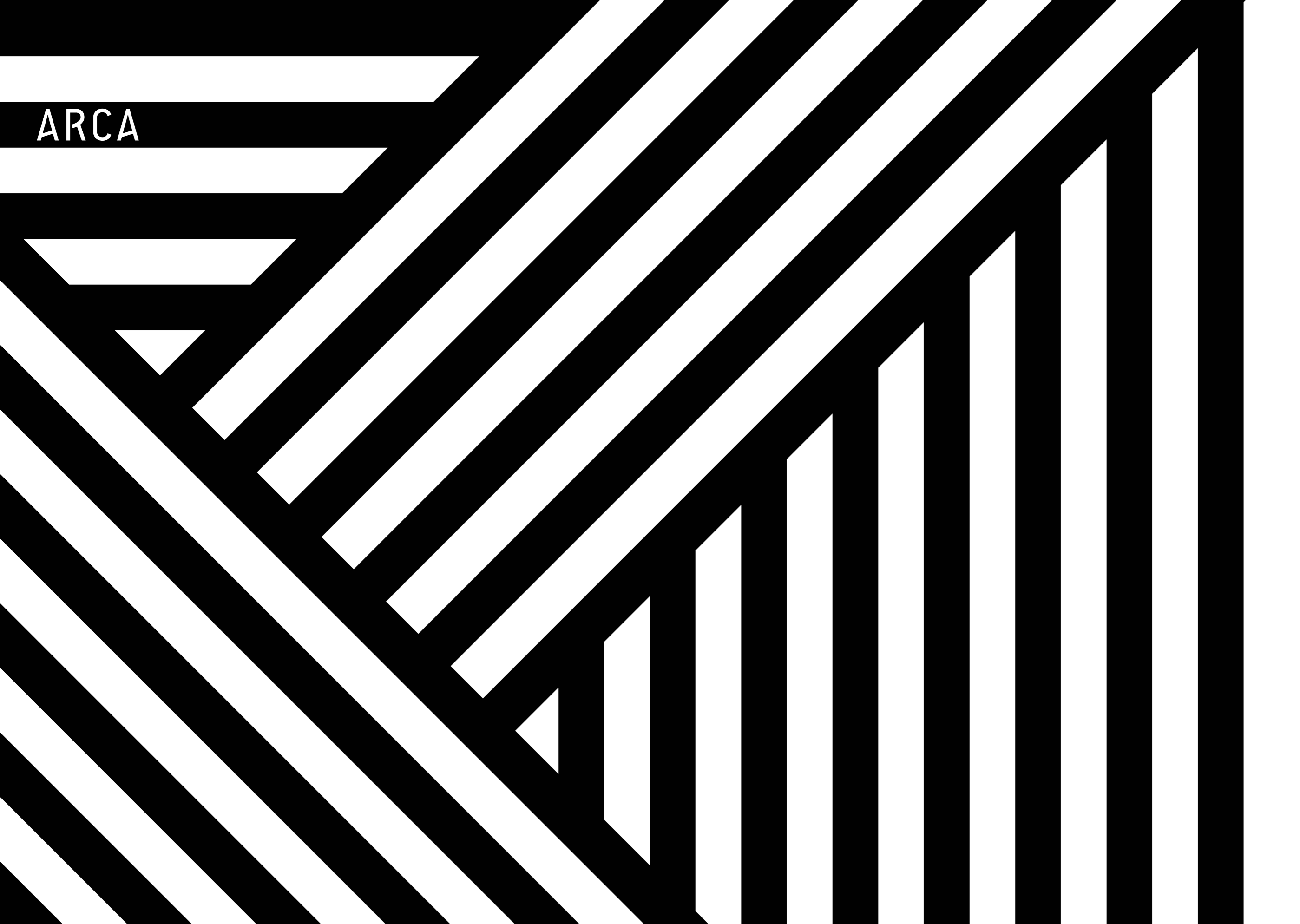


ARCA



## PETISCOS

SELECTON OF BREAD 7  
Selection of butter and extra virgin olive oil

OCTOPUS SALAD 22  
Red pepper dressing, smoked paprika

TUNA TATAKI 20  
Spicy escabeche, basil, chilli oil

“BULHÃO PATO” CLAMS 24  
Lemongrass, ginger, coriander

GAMBAS AO ALHINHO 18  
Prawns, garlic, chilli, coriander

MIGAS 18  
Portuguese smoked meat sausage, slow cooked egg, tomato, turnip tops

GLAZED PORK RIBS 19  
Asian coleslaw, hoisin and fried garlic mayonnaise

ASAIN SPICED CHICKEN BROTH 18  
Kombu, scallop

## LARGE PLATES

### FISH

BACALHAU À BRÁS 27  
Salted cod, fried string potatoes, parsley, egg, black olives

PAN ROAST SEABASS 33  
Celery root purée, mushroom chutney, white wine and butter sauce

ARROZ DE MARISCO 50  
Clams, scallops, prawns mussels (2 persons)

SEARED LANGOUSTINE 34  
Creamy orzo bisque, tomato, coriander

### MEAT

LAMB RACK 39  
Bread gnocchi, chorizo, green pea purée, mint jus

BEEF SIRLOIN 34  
Creamy mash potato, shallot confit, tarragon jus

DUCK RICE 34  
Duck & vegetable rice, chorizo

IBERIAN PRESA 33  
Red pepper paste, creamed spinach, white wine jus

## VEGETARIAN

ARROZ DE COGUMELOS 22  
Wild mushrooms, Azores Island cheese

PEAS 16  
Slow cooked egg and crumble

SEASONAL GRILLED VEGETABLES 8

### SWEETS

PUDIM ABADE DE PRISCOS 11  
Caramel port flan, tangerine sorbet

CAULIFLOWER TART 13  
Peanut butter, green curry sorbet

DARK BEER & COCOA STICKY CAKE 13  
Black garlic and buckwheat ice cream, yeasted caramel, dark chocolate ganache

CORN 13  
Burnt eucalyptus sorbet, tangerine confit, fried corn and cornflakes crumble

SELECTION OF CHEESES 17  
Homemade jam

ENJOY A CULINARY JOURNEY  
THROUGH ARCA IN THE FORM OF  
TWO TASTING MENUS  
(TASTING MENUS MUST BE ENJOYED BY  
THE WHOLE TABLE)

## PORTUGUESE DISCOVERY 69 P.P.

OCTOPUS SALAD  
Red pepper dressing, smoked paprika

“BULHÃO PATO” SKATE WING  
White wine, coriander, garlic

SALTED COD CONFIT  
Chickpea, parsley, creamy cod brandade

DUCK MAGRET  
Duck and vegetable rice, chorizo

PÃO DE LÓ  
Warm sponge cake, cheese ice-cream

CORN  
Burnt eucalyptus sorbet, tangerine confit, fried corn and cornflakes crumble

PETIT FOURS

## A TOUCH OF ASIA 69 P.P.

YELLOW TAIL  
Clear citrus gazpacho

GLAZED PORK RIBS  
Asian coleslaw, hoisin and fried garlic mayonnaise

SEARED LANGOUSTINE  
Creamy orzo bisque, tomato, coriander

BEEF SIRLION TERIYAKI  
Sweet potato, sautéed greens, garlic

CAULIFLOWER TART  
Peanut butter, green curry sorbet

DARK BEER & COCOA STICKY CAKE  
Black garlic and buckwheat ice cream, yeasted caramel, dark chocolate ganache

PETIT FOURS

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

