

ARCA

The image features a complex, abstract geometric pattern composed of thick black lines on a white background. On the right side, there is a grid of vertical lines of varying heights, creating a series of rectangular and trapezoidal shapes. On the left side, a series of diagonal lines intersect with the vertical lines, forming a series of overlapping, nested shapes that resemble a stylized letter 'A' or a similar geometric form. The overall composition is minimalist and architectural.

APERITIF

MUGANHEIRA MILÉSIME BRUTO 17
Portugal

NAVIO 16
Don Julio Blanco Tequila, Cointreau, supasawa,
Kaffir lime leaf olive oil, Spanish pepper

QUINTA DE LEMOS 'GIGI
(ROSÉ DEMI-SEC) 12
Portugal

PORTO CLUB 15
Tanqueray 10, ruby port, raspberry syrup, lemon juice

BOSCO DEL MERLO PROSECCO
MILLESIMATO 9
Italy

WINE PAIRING 35 - 95
Custom made wine pairing

PETISCOS

SELECTION OF BREAD 7
Duo of butter, extra virgin olive oil

SALADA DE POLVO 22
Octopus, red pepper dressing, smoked paprika

CAVALA COM SALADA DE FEIJAO
VERDE 20
Cured mackerel, spicy green bean, edamame,
cucumber

"BULHÃO PATO" CLAMS 24
Lemongrass, ginger, coriander

GAMBAS AO ALHINHO 18
Prawns, garlic, chilli, coriander

PICA-PAU 20
Beef fillet, pickled vegetables, sweet and spicy jus

ENTRECOSTO ASSADO 19
Glazed pork ribs, Asian coleslaw, hoisin and fried
garlic mayonnaise

CANJA 18
Asian spiced chicken broth, scallop, orzo

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

LARGE PLATES

FISH

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

PAN ROAST SEABASS 34
Celery root purée, mushroom chutney,
white wine and butter sauce

ARROZ DE CARABINEIRO 52
Scarlet shrimp rice, tomato, coriander (2 persons)

CALDEIRADA 34
Halibut, langoustine, mussels, fish broth

MEAT

BORREGO COM MENTA 39
Lamb, bread gnocchi, chorizo, green pea purée, mint

BEEF SIRLOIN TERIYAKI 35
Sweet potato, sautéed greens, garlic

PATO CONFITADO 36
Duck confit, roasted cauliflower, fig and plum chutney

IBERIAN PRESA 34
Smoked eggplant, fermented pepper paste, cumin and
pepper jus

VEGETARIAN

ARROZ DE COGUMELOS 22
Wild mushrooms, Azores Island cheese

COUVE-FLOR ASSADA 16
Roasted cauliflower, wasabi, black garlic

LEGUMES DA EPOCA 8
Seasonal grilled vegetables

PICA-PAU 17
Mushrooms, pickled vegetables, sweet and spicy jus

SWEETS

PUDIM ABADE DE PRISCOS 11
Caramel port flan, tangerine sorbet

TARTE DE YUZU COM FRAMBOESA 12
Yuzu, matcha, raspberry

PÃO DE LÓ 12
Warm sponge cake, goat's cheese ice-cream

CAULIFLOWER TART 13
Peanut butter, green curry sorbet

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 75 P.P.

SALADA DE POLVO
Octopus, red pepper dressing, smoked paprika

AÇORDA E SARDINHA
Bread porridge, sardine, coriander

CALDEIRADA
Halibut, langoustine, mussels, fish broth

BORREGO COM MENTA
Lamb, bread gnocchi, chorizo, green pea purée, mint

PÃO DE LÓ
Warm sponge cake, goat's cheese ice-cream

PUDIM ABADE DE PRISCOS
Caramel port flan, tangerine sorbet

PETIT FOURS

A TOUCH OF ASIA 75 P.P.

CAVALA COM SALADA DE FEIJAO VERDE
Cured mackerel, spicy green bean, edamame, cucumber

ENTRECOSTO ASSADO
Glazed pork ribs, Asian coleslaw, hoisin and fried
garlic mayonnaise

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

BEEF SIRLOIN TERIYAKI
Sweet potato, sautéed greens, garlic

TARTE DE YUZU COM FRAMBOESA
Yuzu, matcha, raspberry

CAULIFLOWER TART
Peanut butter, green curry sorbet

PETIT FOURS

