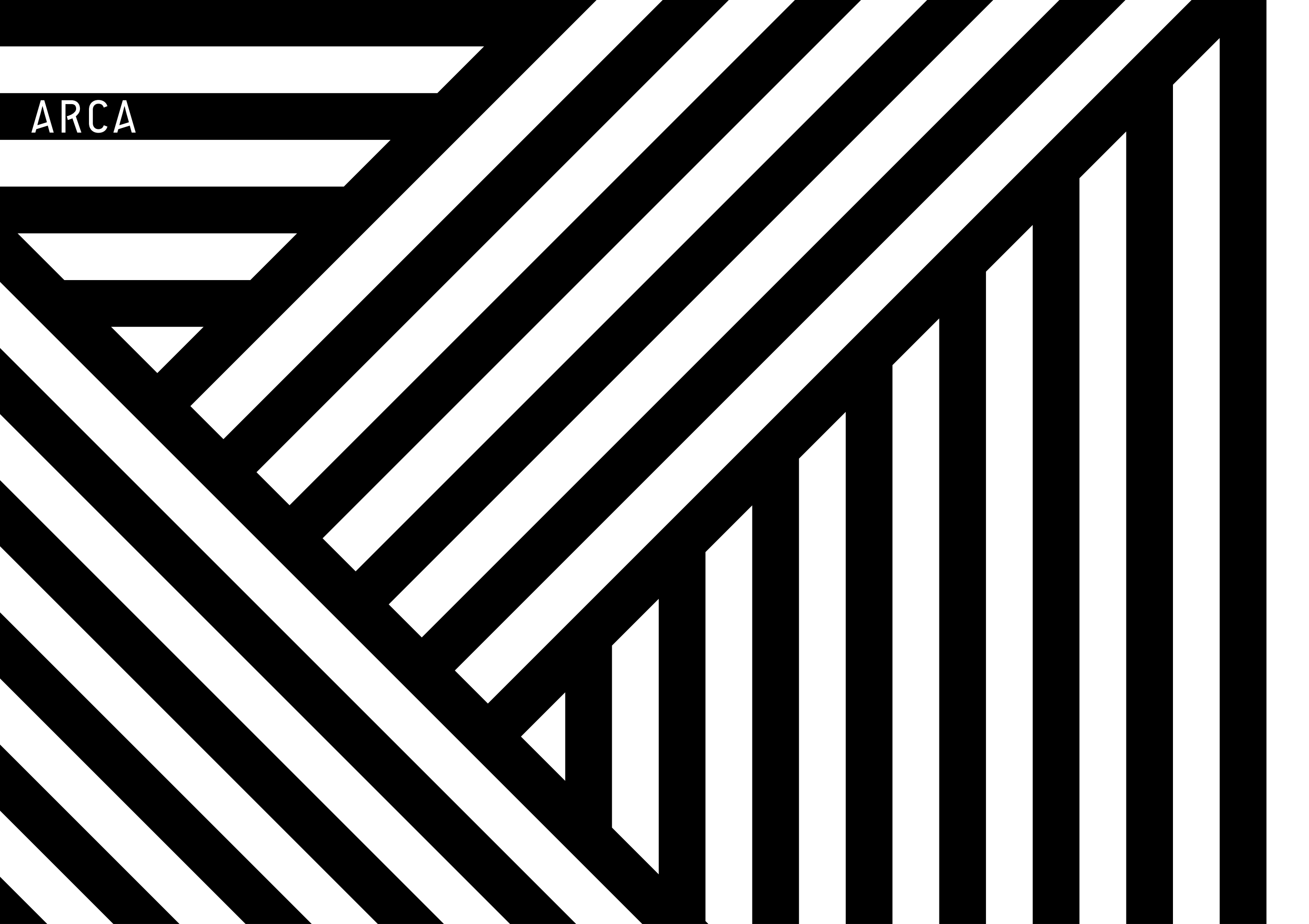


ARCA



APERITIF

MUGANHEIRA MILÉSIME BRUTO 13
Portugal

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

PETISCOS

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

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

ATUM TATAKI 18
Tuna tataki, vegetable escabeche, chili and basil

GAMBAS À LA GUILHO 16
Prawns, garlic, chili, coriander

PICA-PAU 16
Beef fillet, pickled vegetables, sweet and spicy jus

COGUMELOS PICA-PAU 14
Mushrooms, pickled vegetables, sweet and spicy jus

SOPA DE PEIXE 16
Aromatic fish broth, mussels, prawns, halibut, sea
lettuce

PEIXE MARINADO 17
Yellow tail, coriander and citrus marinade, sweet
potato purée, dried mulberries

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

QUINTA DE LEMOS ROSÉ 8
Portugal

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

MAINS

ARROZ DE COGUMELOS 22
Wild mushrooms, Azores Island cheese

COUVE-FLOR ASSADA 16
Roasted cauliflower, black garlic

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

ROBALO 29
Seabass, cauliflower, roasted mushroom, fricassé sauce

MASSADA DE TAMBORIL 27
Orzo, monkfish, glazed langoustine, green leek sauce

PATO CONFITADO 27
Duck leg, red cabbage chutney, roasted eggplant purée,
Brussels sprouts

LOMBINHO DE PORCO IBERICO 29
Roasted Iberian pork loin, bacon, migas, roasted spring
onion, pepper jus

LARGE TO SHARE

"POSTA MIRANDESA" 59
Veal loin, roasted vegetables, potatoes, garlic and
caramelized onion, thyme jus

ARROZ DE MARI SCO 48
Rice, shellfish, tomato, coriander

BOSCO DEL MERLO PROSECCO
MILLESIMATO 7.5
Italy

WINE PAIRING 35 - 95
Custom made wine pairing

SIDES

BATATA ASSADA 7
Roasted potatoes, caramelized onion, parsley

LEGUMES DE EPOCA 8
Seasonal vegetables, kalamata olives

BROCCOLI AO ALHINHO 7
Bimi, garlic

GREEN SALAD 6

SWEETS

MAR E CITRINOS 12
Citrus curd, bergamot sorbet, almond sand,
crispy seaweed

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

ARROZ DOCE 11
Rice custard, Saffron ice cream, caramelized apple,
cinnamon puffed rice

CHOCOLATE, AZEITE E TOMILHO 11
Chocolate, caramelized milk crumble, thyme ice
cream, black olive meringue, olive oil

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)

MENU CLASSICO 75 P.P.

SALADA DE POLVO
Octopus, red pepper dressing, smoked paprika

ATUM TATAKI
Tuna tataki, vegetable escabeche, chili and basil oil

ARROZ DE MARI SCO
Rice, shellfish, tomato, coriander

LOMBINHO DE PORCO IBERICO
Roasted Iberian pork loin, bacon, migas, burnt baby leek,
pepper jus

MAR E CITRINOS
Citrus curd, yuzu sorbet, almond sand, crispy seaweed

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

PETIT FOURS

MENU COSTA A COSTA 77 P.P.

PEIXE MARINADO
Yellow tail, coriander and citrus marinade, sweet potato
purée, crispy corn

SOPA DE PEIXE
Aromatic fish broth, mussels, prawns, halibut, sea lettuce

ROBALO
Seabass, cauliflower, roasted mushroom, fricassé sauce

BACALHAU, GRÃO, E COUVE
Salted cod, chickpeas, coriander, kale

PRE-SOBREMESA
Pre-dessert

ARROZ DOCE
Rice custard, Saffron ice cream, caramelized apple, cinnamon
puffed rice

PETIT FOURS

