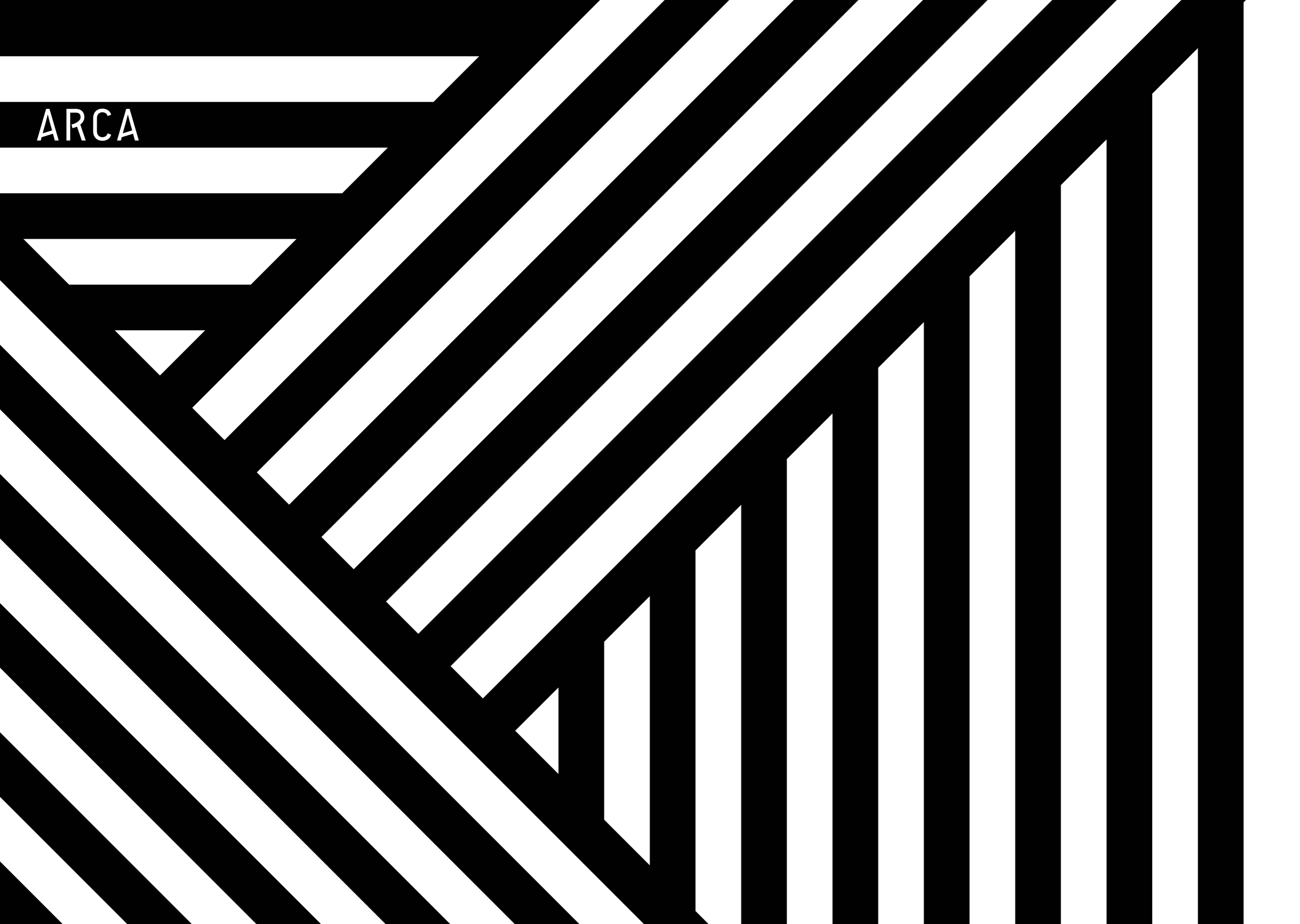


ARCA



PETISCOS

PORTUGUESE STYLE BREAD 7

Extra virgin olive oil, Arca whipped smoked butter

PRESUNTO 100% IBERICO DE BELLOTA 23

OCTOPUS SALAD 22

Red pepper dressing, smoked paprika

TUNA TATAKI 20

Spicy escabeche, basil, chilli oil

BACALHAU MARINADO 18

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

SOPA DE ABÓBORA E CARIL 14

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

CUTTLEFISH TEMPURA 17

Coriander and lime dressing

“BULHÃO PATO” CLAMS 24

Lemongrass, ginger, coriander

GAMBAS AO ALHINHO 18

Prawns, garlic, chilli, coriander

LARGE PLATES

FISH

BACALHAU À BRÁS 27

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

GRILLED TUNA STEAK 30

Sweet potato, greens, Asian glaze, pickled onion

SEARED LANGOUSTINE 34

Creamy Orzo bisque, tomato, coriander

MEAT

BOCHECHAS DE PORCO IBÉRICO 30

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

BIFE À PORTUGUESA 31

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

IBERIAN PRESA 32

Red pepper paste, creamed spinach, white wine jus

RICE & VEGETABLES

ARROZ DE MARISCO 50

Clams, scallops, prawns, mussels (2 persons)

ARROZ DE COGUMELOS 22

Wild mushrooms, Azores Island cheese

DUCK MAGRET 34

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 10

Lemongrass and raspberry custard, coconut tuille

CHOCOLATE MOUSSE 13

Black sesame, cardamom, caramel

PUDIM ABADE DE PRISCOS 11

Caramel port lan, almond, tangerine sorbet

CAULIFLOWER TART 13

Peanut butter, green curry sorbet

SEA AND CITRUS 13

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

SELECTION OF CHEESES 17

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 69 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 69 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.