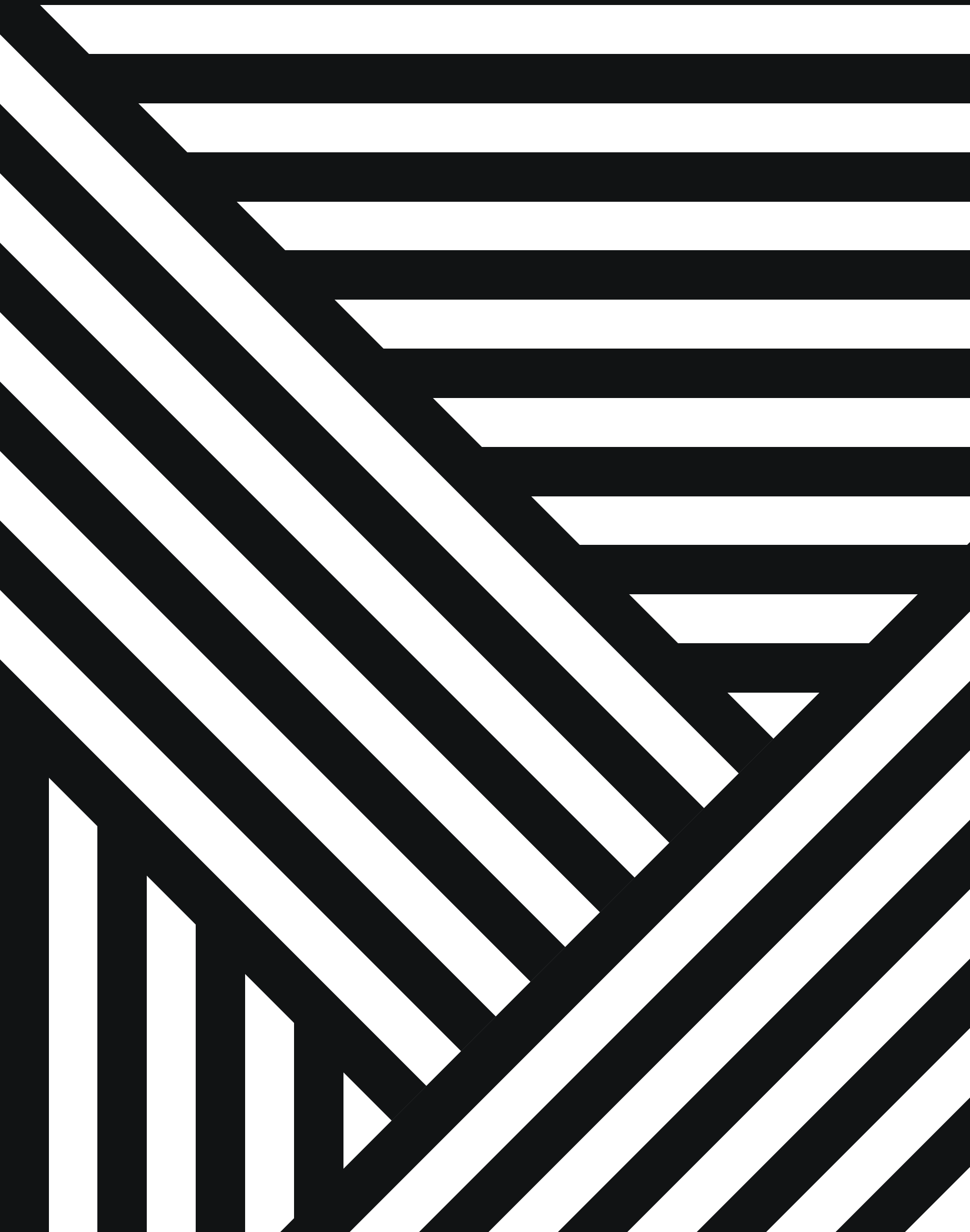


ARCA



APERITIVO

EARLY YEARS 16

Tecán Tequila Reposado, St Germain, vanilla, Fever-Tree Pink Grapefruit

FIRST DATE 15

Woodford Reserve, Angostura 7, Espresso Bean, Punt e Mes, Popcorn Foam

SOL'TINI 12

Ketel One Vodka, Gazpacho, Basil, Kefir

BEST OF ARCA MENU 95 P.P.

BREAD SERVICE

Chef's butter, codfish mousse, extra virgin olive oil

LÍRIO, GASPACHO VERDE, COENTROS
Cured yellowtail, green gazpacho, tomatillo & granny smith apples

GAMBAS, CÔCO, GENGIBRE

Garlic prawns, ginger & coconut sauce, coriander, chilli

ARROZ DE LAVAGANTE

Canadian lobster, oven-baked rice

LOMBO DE VITELA, BERINGELA & CHALOTA ASSADA

Roasted veal, smoked eggplant purée, shallots & piquillo compote

BOLO DE AZEITE, TANGERINA & CHOCOLATE NEGRO

Olive oil cake, almond crunch, Belgium dark chocolate, mandarin sorbet

PETIT FOURS

"CLASSICO" MENU 60 P.P.

BREAD SERVICE

Chef's butter, codfish mousse, extra virgin olive oil

LÍRIO, GASPACHO VERDE, COENTROS
Cured yellowtail, green gazpacho, tomatillo & granny smith apples

PREGADO, PURE DE AIPO FUMADO, BEURRE BLANC DE YUZU

Roasted turbot, smoked celeriac purée, yuzu beurre blanc

LEITE DE CREME & CITRONELA

Lemongrass-infused crème brûlée, raspberry sorbet

PETIT FOURS

ADD-ONS CLASSICO MENU

ARROZ DE BORREGO 20 P.P.

Stewed lamb shank, oven-baked rice, aioli, orange & parsley glaze

ARROZ DE LAVAGANTE 32 P.P.

Canadian lobster, oven-baked rice

STARTERS

BREAD SERVICE 8

Chef's butter, extra virgin olive oil
Add codfish mousse +2 euros

SALADA DE QUEIJO DE CABRA 22

Goat's cheese foam, port wine pickled pears, Caramelised almonds, courgette tartar

LULA, MOLHO MANTEIGA, CHILI 26

Seared squid, seafood & chilli velouté

GAMBAS, CÔCO, GENGIBRE 24

Garlic prawns, ginger & coconut sauce, coriander, chilli

LÍRIO, GASPACHO VERDE, COENTROS 24

Cured yellowtail, green gazpacho, tomatillo, granny smith apples

VIEIRA, ERVILHA, DASHI DE PRESUNTO 26

Seared scallops, green pea & mint purée, Ibérico dashi

MAINS

ARROZ DE BORREGO 44

Oven-baked rice, stewed lamb shank, aioli, orange & parsley glaze

LOMBO DE VITELA, BERINGELA & CHALOTA ASSADA 37

Roasted veal fillet, smoked eggplant purée, shallots & piquillo compote

ARROZ DE TOMATE, RICOTTA, PESTO DE MANJERICÃO 25

Tomato-infused rice, ricotta & basil mousse, roasted cherry tomatoes

PREGADO, PURE DE AIPO FUMADO, BEURRE BLANC DE YUZU 35

Roasted turbot, smoked celeriac purée, yuzu beurre blanc

ARROZ DE LAVAGANTE ★ 69

Canadian lobster, oven-baked rice

"POSTA MIRANDESA" ★ 69

Roasted grass-fed beef fillet, seasonal vegetables, potatoes with garlic, caramelised onions, black pepper jus

POLVO À LAGAREIRO 34

Roasted octopus, mashed sweet potato, piquillo peppers

SIDES

BATATA ASSADA 9

Roasted potatoes, caramelised onion, parsley

BROCOLO ROMESCO 12

Brocolini, almond & garlic soffritto, roasted tomato sauce, grated cheese

LEGUMES DE ÉPOCA 11

Seasonal vegetables, Kalamata olives

GREEN SALAD 8

ARCA BY HENRIQUE SÁ PESSOA

ARCA MEANS 'CHEST' IN PORTUGUESE. A CHEST CELEBRATING MODERN PORTUGUESE PLATES WITH ASIAN INFLUENCES.

THE RESTAURANT IS BROUGHT TO LIFE WITH STRIKING ARTWORKS UNDER THE THEME OF "THE COURSE OF LIFE", BY OUR SIGNATURE ARTIST, RENOWNED DUTCH SCULPTOR JOEP VAN LIESHOUT.

FILTERED WATER SERVICE

4.5 euros per person

★ Made to share.

All prices include VAT and are quoted in Euros. Please advise your server if you have any allergies, intolerances, or dietary requirements.

