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 98 P.P.

BREAD SERVICE (V)
Chef's butter, codfish mousse, extra virgin olive oil

LIRIO, WASABI ESCABECHE, BETERRABA
Cured Yellowtail, wasabi escabeche sauce, roasted beetroot & pickled granny smith apple

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 (V)
Chef's butter, codfish mousse, extra virgin olive oil

LIRIO, WASABI ESCABECHE, BETERRABA
Cured Yellowtail, wasabi escabeche sauce, roasted beetroot & pickled granny smith apple

CALDEIRADA DE TAMBORIL 34
Monkfish, Lemongrass infused "Caldeirada" sauce, Sweet potato, Bok Choi

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 35 P.P.
Canadian lobster, oven-baked rice

STARTERS

BREAD SERVICE (V) 8
Chef's butter, extra virgin olive oil
Add codfish mousse +2 euros

SALADA DE QUEIJO DE CABRA (V) 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

LIRIO, WASABI ESCABECHE, BETERRABA 24
Cured Yellowtail, wasabi escabeche sauce, roasted beetroot & pickled granny smith apple

TARTARO DE ATUM 26
Yellowfin tuna tartare, kombu & noisette hollandaise, crispy rice

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 (V) 25
Tomato-infused rice, ricotta & basil mousse, roasted cherry tomatoes

POLVO À LAGAREIRO 34
Roasted octopus, mashed sweet potato, piquillo peppers

CALDEIRADA DE TAMBORIL 34
Monkfish, Lemongrass infused "Caldeirada" sauce, Sweet potato, Bok Choi

ARROZ DE LAVAGANTE ★ 78
Canadian lobster, oven-baked rice

"POSTA MIRANDESA" ★ 69
Roasted grass-fed beef fillet, seasonal vegetables, potatoes with garlic, caramelised onions, black pepper jus

SIDES

BATATA ASSADA (VG) 9
Roasted potatoes, caramelised onion, parsley

BROCOLO ROMESCO (V) 12
Broccolini, almond & garlic sofritto, roasted tomato sauce, grated cheese

LEGUMES DE ÉPOCA (VG) 11
Seasonal vegetables, Kalamata olives

GREEN SALAD (VG) 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
V Vegetarian
VG Vegan

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