



GASTRO BAR

Food menu



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COUVERT

Pão quente, Azeite DOP, Azeitonas marinadas e Manteiga aromática 3€
Hot bread, Olive oil, Marinated olives and Aromatic butter

PARTILHAR A PETISCAR

TO SHARE AND NIBBLE

Paezinhos no forno com queijo e chouriço 7€
Small oven-baked buns with cheese and chorizo

Conserva de sardinha com pimento assado 8€
Tinned sardines with roasted peppers

Ovos mexidos com farinha e espargos 9€
Scrambled eggs with farinha and asparagus

Esferas de alheira com queijo da serra com molho de mostarda e mel 11€
Spheres of "alheira" with regional cheese with mustard and honey sauce

Salada portuguesa de bacalhau com puré de grão, cebola e pimentos 11€
Portuguese cod salad with chickpea puree, onion and bell peppers

Ameijoas à Bolhão Pato 13€
Clams à "Bolhão Pato"

Tábua de enchidos Portugueses 15€
Board of Portuguese smoked sausages

Seleção de queijos Portugueses com compotas 22€
Selection of Portuguese cheeses with jams

AQUECER A ALMA

TO KEEP THE SOUL WARM

Creme de ervilhas, cogumelos e azeite de tomilho 6€
Pea cream, mushrooms and thyme oil

Caldo verde à nossa moda com chouriço e broa de Avintes 8€
Caldo verde in our style with chorizo and broa de Avintes

SALADAS

SALADS

Tomate e mozzarella, pesto de manjeriço 14€
salada ibérica e crocante de parmesão
Tomato and mozzarella, basil pesto, leaves and parmesan crisps

César de pato fumado, frutos vermelhos 20€
e pickle de beterraba
Smoked duck Caesar salad, red berries and beetroot pickle

PARA CONFORTAR

TO CONFORT

Garoupa a vapor e cevadinha de bivalves 13€
Steamed grouper and bivalve barley

Tachinho de tamboril e gambas 14€
Monkfish and shrimp with pasta

Bacalhau dourado, Elvas 1947 17€
Golden cod (sliced cod with scrambled egg), Elvas 1947

Francesinha à Porto 18€
Francesinha Oporto (bread, veal meat, sausages, cheese and special sauce)

Naco de novilho com presunto e jus de carne 23€
Sirloin steak with ham and meat jus

"SANDUICHAR"

SANDWICHES

PGB burger: hamburguer de frango 14€
crocante queijo cheddar, tomate, salada ibérica e molho cocktail
PGB Burger: crispy chicken burger with cheddar cheese, tomato, leaves and cocktail sauce

Bife de novilho no Bolo do Caco 15€
com queijo e fiambre
Sirloin steak in "Bolo do Caco" with ham and cheese (regional bread from Madeira island)

The 94th burger: succulento hamburguer 18€
angus, bacon, bacon, tomate, salada ibérica, queijo cheddar e cebola crocante
The 94th burger: succulent angus burger, bacon, tomato, leaves, cheddar cheese and crispy onion



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PARA OS QUE NAO COMEM CARNE NEM PEIXE

FOR THOSE WHO EAT NEITHER MEAT
NOR FISH

Brás de tofu e alho francês 11€
Tofu, leeks and potato "Brás"

V Estufadinho de feijão manteiga
com cogumelos e espargos 12€
*Braised butter bean stew with mushrooms
and asparagus*

Mil folhas de massa fresca com legumes
queijo gratinado e molho tomate caseiro 13€
*Vegetable "Lasagna" with fresh pasta,
gratin cheese and homemade tomato sauce*

SOBREMESAS

DESSERTS

Seleção de fruta laminada 5€
Selection of sliced fruit

Crème Brûlée baunilhado 6€
Vanilla crème brûlée

Toucinho do céu 6€
Conventual egg and almond dessert

Pudim abade de priscos 8€
*"Priscos" Abbot egg Pudim
(Traditional dessert)*

ACOMPANHAR

SIDES

Arroz basmati 2,5€
Basmati rice

Palitos de batata frita 2,5€
French fries

Puré de batata doce 2,5€
Sweet potato mash

Cesto de pão 3€
Bread basquet

Salada de alfaces, tomate e cenoura 4,5€
Mix leaves salad, tomato and carrot

Cogumelos campestres com alho e ervas 4,5€
Mushrooms with garlic and herbs

Legumes salteados 4,5€
Sautéed vegetables

ALERGÉNIOS

ALLERGENS

Se tem alguma intolerância alimentar ou pretender
informações adicionais sobre os nossos pratos,
por favor solicite ao colaborador de serviço.

*If you have any food intolerance or if you wish additional
information about our dishes, please ask a member
of our team.*

