

Cajou

— Tapas —

Cured salmon with coriander	11 €
Cuttlefish with garlic and basil	12,50 €
Fried cod with confit onion	10 €
Duck fritter with Roquefort sauce	9,50 €
Country pâté with dried fruits	8 €
Iberian ham with homemade pickles	9 €
Baked Azeitão cheese with figs and oregano	13,50 €
Mushrooms in olive oil with tomatoes, spring onion and sesame	10 €
Seasoned craked olives	3 €
Tapas of the day	—*

— Mains —

Duck breast with passion fruit sauce, purslane and spinach	19,50 €
Beef rump with peppers, garden sage and homemade fries	16,50 €
Fish of the day with sweet potato purée	—*
Vegetable rice, 24-month São jorge cheese and cashews	15 €

— Desserts —

Crème brûlée	3,50 €
Tart of the day	6 €

No dish, food product or drink, including the couvert, may be charged unless requested by the customer and provided for consumption. Article 135 of Decree-Law No. 10/2015 of 16 January. VAT included at the applicable legal rate.