

O Comercial

Palácio da Bolsa

by Chef Samantha Reis

Thanks for the visit!

We hope you have a pleasant journey through our flavors.

If you have doubts about the composition of the dishes, do not hesitate to ask us

Couvert

Bread 0,80€ (unit)

Flavoured olive oil, tuna pate, olives 6€

First course

Traditional game meat smoked sausage with turnip greens, olives and quail egg

12€

Black pudding crepe with goat cheese, apple caramelized and honey

13€

Sardine bruschetta with goat cheese gratin, pumpkin sauce, espelette chilli ice cream

14€

Tuna tartar with mango, cinnamon, sesame and ginger

15€

Veal carpaccio with pesto sauce, truffle oil and parmesan cheese

16€

Foie-gras in the oven with drunk pear and moscatel sauce

18€

Grilled scallops with diverted caviar, ratatouille and pumpkin/mascarpone sorbet

19€

Mixed board (Pork Bísaro) mountain cheese, traditional sausages, 2 breads

25€ (2 pers)

Soup

Soup of miscalos (mushroom) with traditional crispy sausage in bread toast and cheese

12€

Pasta

Spaghetti spicy with mayonnaise of herbs, shrimps, clams and quail egg

19€

Vegetarian / Vegan

Asian noodles, vegetables, pumpkin jam, sesame and soy sauce

16€

Carrot burger with apple and roasted corn, mashed potatoes and sautéed vegetables

17€

Risotto

Mushroom risotto

16€

Dried tomato risotto with black olives and asparagus

18€

Shrimp and scallops risotto, saliconia and apricot

28€

Kids menu

(exclusive for children up to 10 years old)

Breaded chicken **OR** white fish fillet, white rice and french fries

13€

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Fish

Grilled sea bass fillets with butter sauce and parsley with dehydrated olives

26€

Tuna steak with pistachio and poppy flower, porto wine onion and sautéed potatoes

27€

Octopus fillet, creamy octopus rice, broccoli and smoked bacon

28€

Codfish with port wine onions, mountain cheese biscuit and dry fruits risotto

29€

Meat

Lamb with port wine onion and traditional sausage risotto

26€

Duck leg confit with balsamic cream and carrot puree

27€

Pork cheek confit with port wine sauce and mushrooms risotto

28€

Fillet mignon, foie gras mousse, port wine sauce, vegetables Brás

29€

Dessert

Exotic ingot

(Mango/passion fruit ice cream, white chocolate topping and coconut shavings)

8€

Apple crumble portuguese style with roast apple ice cream

9€

Pastel de nata with liqueur and cinnamon ice cream

10€

Caramel petit gâteau with salt flower and peanuts ice cream

11€

Chocolate Lovers

(Dark chocolate fondant, caramelized white chocolate ice cream, milk chocolate mousse)

12€

Seia mountain cheese with compote and dry fruits

13€