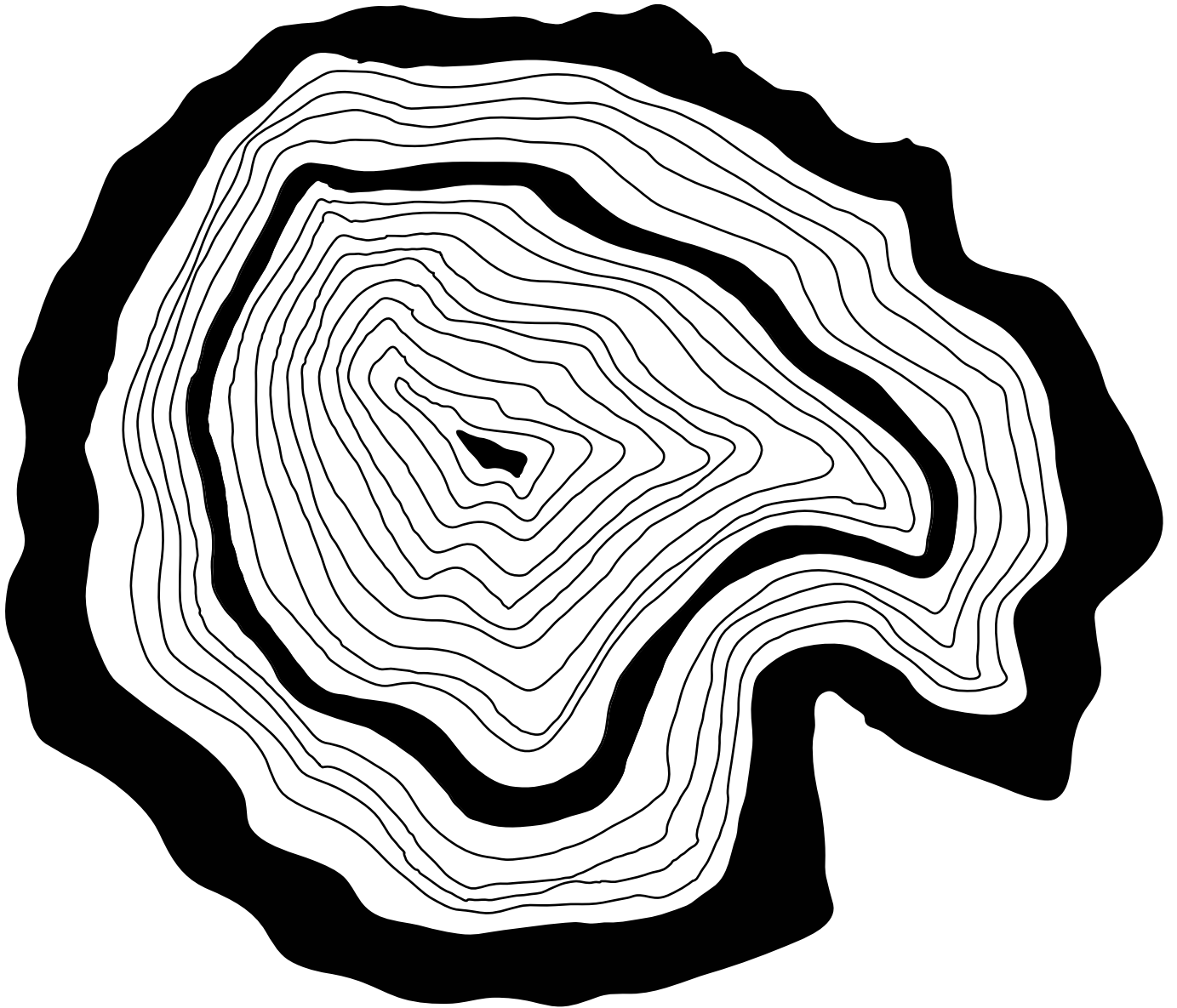


JANGADA

RESTAURANT & BAR



STARTERS

COUVERT 🍷 🍴 🍴 4,50€
Bread, focaccia, grissinis, flavoured butter and romesco
DUCK DIVE 🍷 🍴 🍴 6€
Duck croquettes, honey mustard and spices
PICA-PAU 🍷 🍴 🍴 9€
Rump steak, homemade pickles and toasted bread
SHRIMP THE BEST 🍷 🍴 🍴 9€
Sautéed shrimp, pesto and toasted bread
SEAVICHE 🍷 🍴 🍴 11€
Croaker ceviche, tiger milk, sweet potato and rice cracker

SNACKS

OFFSHORE 🍷 🍴 9€
Hamburguer on a bun, garlic mayo, sun dried tomato, cheddar cheese and cucumber pickle
SURF AND TOAST 🍷 🍴 4,50€
Ham and cheese toastie
FRIES BEFORE GUYS 2,50€
Side of french fries

PIZZAS

MARGARITA 🍷 9,50€
Tomato sauce, mozzarella and basil
BURRATA 🍷 16€
Tomato sauce, grated mozzarella, burrata, smoked ham and arugula
VEGGIE 🍷 14€
Romesco sauce, grated mozzarella, red onion, ricotta and greens
CRY BABY 🍷 🍴 14€
Tomato sauce, grated mozzarella, ventricina and padron peppers
FUNGI 🍷 14€
Mushrooms, grated mozzarella and parmesan
MAR 🍷 🍴 15€
Seafood base, grated mozzarella, shrimp, nori seaweed and katsobushi
EXTRA ingredient 1,50€

Tax included

If you need any info about allergies, please ask one of our staff members before placing your order. No dish, food or beverage, including the couvert, can be charged if not requested or if made unusable by the customer.

MAINS

FISH

eRICEira 🍷 🍴 19€
Crab and tiger shrimp rice
BUEDA FISH 🍷 🍴 16€
Sea bass, cockles xerem and vegetables
OCTOPUS PRIME 🍷 🍴 17€
Octopus, bulgur and romesco

MEAT

BEEF IT 🍷 🍴 18,50€
Chuck steak, sauteed potato, peas and homemade sauce
SECRETS FROM THE SEA 🍷 🍴 16€
Pork strips with cockle black rice

CARBONARA 🍷 🍴 14€
Linguinne, pancetta, cheese foam and truffled egg yolk

VEGGIES

WITCHE'S BREW 🍷 13€
Pumpkin, mascarpone, wild rice and vegetables

GNOCK-GNOCK 🍷 🍴 13€
Potato gnocchi, pesto and cheese foam

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Kid's Menu (up to 12 years old) 🍷 🍴 10€
vegetable soup + spaghetti bolognese + ice cream

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SOBREMESAS

DROP IN 🍷 🍴 5€
Brownie de chocolate, cremoso de amendoim e chocolate e crumble de cacau <i>Chocolate brownie, peanut and chocolate cream and cocoa crumble</i>

PUDIM FLOYD 🍷 🍴 6€
Abade de priscos, crocante de amêndoa e cremoso de limão <i>Abade de priscos pudding, almond crunch and lemon cream</i>

PAVOLOVA 🍷 5€
Pavlova, mascarpone e fruta da época <i>Pavlova, mascarpone and fruit</i>

ALLERGENS

🍷 gluten	🍴 sesame seeds
🍴 egg	🍷 mollusks
🍴 nuts	🍷 crustaceans
🍴 soy	🍷 sulfites
🍴 milk and dairy	🍷 mustard
🍴 celery	🍷 fish
🍴 spicy	