

STARTERS

HOMEMADE COUVERT 🍷🍴🐟🌿 6€
Wood oven sourdough bread, focaccia, grissinos,
flavoured butter and romesco

DUCK DIVE 🍷🍷🍷🍷 7€
Duck croquettes, honey mustard and spices

ONE IN A MELLON 🍷 5€
Watermelon gazpacho with tapioca

SEAVICHE 🍷🍷🍷🍷 11,50€
Croaker ceviche, sweet potato and rice cracker

PICALILLY CIRCUS 🍷🍷🍷🍷 8,50€
Fried codfish with Picalilly sauce

SALMÃO AO LÉU 🍷🍷🍷🍷 9,60€
Salmon tartare, mago and cashew

SALADS

TUNALIGHT 🍷🍷🍷 12€
Tuna niçoise, lettuce and BT egg

ROAST SALAD 🍷🍷 12€
Roastbeef, raddish mayonese, asparagus
and cress

POKE FACE 🍷🍷🍷🍷 10€
Vegetable Poké, seaweed and peanuts

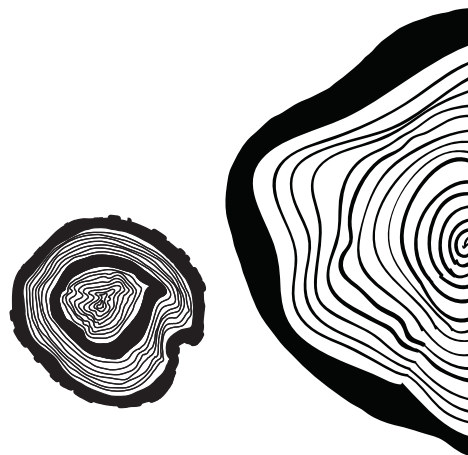
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Kid's Menu (up to 12 years old) 🍷🍷 10€
Vegetable soup + spaghetti bolognese
+ ice cream

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JANGADA

RESTAURANT & BAR



FISH

eRICEira 🍷🍷🍷 19€
Crab and tiger shrimp rice

SEA TANGO 🍷 17€
Octopus, sweet potato, pak choi and chimichurri

SK8TE É FISH 🍷🍷 16€
Skatefish, breadmash and asparagus

MEAT

BEEF IT 🍷🍷🍷 18,50€
Beef steak, potato chips, salad and homemade
sauce

CARBONARA 🍷🍷 14,50€
Linguinne, pancetta, cheese foam and truffled
egg yolk

CARRÉ ON 🍷🍷 16€
Pork carre, carrots and sweet potato

VEGGIES

LAZY POTATO 🍷🍷 12€
Roasted sweet potato, BT egg, crunchy chickpeas
and labneh sauce

KEEPIN' IT KIND 🍷 12€
Bulgur, romesco sauce and roasted vegetables

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.



RESTAURANT & BAR

COCKTAILS

MANGO N°5	8€
PERCEPTION	8€
GIMLET A LA POIRE	8€
MOJITO	7,50€
MARGARITA	8€
PISCO SOUR	8€
CAIPIRINHA	7,50€
APEROL SPRITZ	8€

HOMEMADE ICE TEA

JANGADA	3€
Pineapple, passion fruit syrup, citrus and honey	
LEMONADE	3€

WINE SUGGESTION

EVIDÊNCIA RED	6,50€ 17€
TAPADA VILLAR WHITE, RED	6€ 15€
CASTELO SULCO WHITE, RED, ROSÉ	4,50€ 13€

PIZZAS

MARGARITA 🍄🍷	9,50€
Tomato sauce, mozzarella and basil	
THE EGGSPOLOSER 🍄🍷🥚	16€
Tomato sauce, mozzarella, pancetta, parmesan, spinach and BT egg	
FUNGHI 🍄🍷	14€
Mushroom sauce, mushrooms, mozzarella and parmesan	
CAULIFLOWER POWER 🍄🥛	13€
Tomato sauce, cauliflower, olives, spinach, mustard and honey sauce and parsley	
DIAVOLA 🌶️🍄🍷	15€
Tomato sauce, mozzarella, pepperoni, padron peppers	

Ingredient extra 1,50€

SANDWICH

OFFSHORE 🍄🍷🥚	11,50€
Hamburguer on a homemade bun, garlic mayo, sun dried tomato, cheddar cheese, red onion and cucumber pickle and chips	
SMELLS LIKE BEAN SPIRIT 🍄🍷🥚	9,50€
Mushrooms and black beans burger, homemade bun, garlic mayo and chips	
SEA DOG 🍄🥚🍷🐠🐙	10,50€
Shrimp, homemade bun, celery and apple salad, kimchi mayo with chips	
JURASSIC PORK 🍄🍷🍷🐠🥚	9,50€
Pulled pork, celery and apple salad, kimchi mayo with garlic mayo and chips	

DESSERTS

DROP IN 🍄🍷🍷🥚	6€
Chocolate brownie, peanut and chocolate cream and cocoa crumble	
VERY PASSIONATE 🍷🍷	5€
White chocolate panacotta with passion fruit soup	
PEACH DON'T KILL MY VIBE 🍄🍄	6€
Khadaif dough, cheesecake and peaches	
DRUNK PINEAPPLE 🥚	5€
Roasted pineapple, rum and coconut	

ALLERGENS

🍄 gluten	🥚 sesame seeds
🥚 egg	🐌 mollusks
🍄 nuts	🦀 crustaceans
🍷 soy	🍷 sulfites
🥛 milk and dairy	🍷 mustard
🍷 celery	🐟 fish
🌶️ spicy	