

Inspired by our idyllic seaside setting, along the Atlantic coast we bring bold flavours, coastal ingredients, and Portugals diversity of food culture. contemporary and revisited classic dishes, designed to share.  
Bem-Vindos à Ericeira

## PÃO

### ROE

whipped cods roe, nigella,  
pickled cucumber, dill  
12€

### PEPPERS

feta, charcoal peppers, confit  
shallot, garlic, padron  
9€

### SARDINHA

pickled, peppers, egg,  
chermoula  
10€

### DUQUA

duqqa seeds, olive oil,  
marinated olives,  
7€

## PETISCO

### EGGPLANT

whole roasted, tomato chutney, dill, confit  
shallot garlic, pine nuts, pomegranate  
15€

### CAMARINHA

baby shrimp, crisp, "ovos rotos", padron,  
herb, citrus, fried egg  
15€

### CLAMS

coconut milk, basil, lemon grass, chilli,  
kaffir lime leaves  
23€

### LIMPETS

charcoal roasted, garlic butter, lemon  
fermented chilli  
21€

### RUNNER BEANS

charcoal roasted, tomato kashundi, mint,  
crisp shallots, chilli, stracciatella  
16€

### CAVATELLI

handmade pasta, prawns, "bagna càuda",  
olives, capers, anchovy  
21€

### PETINGA

baby sardine, crisp, spiced,  
aioli de porto  
13€

### SKEWERS

pork loin, charcoal roasted, aioli,  
herb chutney, house-made naan bread  
19€

### CALAMARI

charcoal roasted, coriander parsley  
chutney, lemon, fermented chilli  
19€

### OCTOPUS

charcoal roasted, chickpeas, kashundi,  
potato purée, coriander, lemon  
21€

### MUSHROOM

king trumpet, charcoal roasted, herb  
chutney, confit yolk  
13€

### RAZOR CLAMS

charcoal roasted, herbs, preserved lemon  
chutney, chilli  
19€

### ASPARAGUS

roasted, gribiche, pine nuts,  
pea tendrils  
14€

### MUSSELS

hand picked, preserved lemon, soft herbs,  
shallot, citrus, olive oil  
13€

### CORN

chargrilled, requeijão-elotes, lemon, koshō,  
chilli, pickled shallots, padron  
15€

### HEIRLOOM TOMATO

tonnato sauce, dill, crisp seeds-herbs,  
vinagre de xerez  
13€

### BURATTA

grilled-pickled stone fruit xerez gastrique,  
pomegranate,-herbs  
18€

### RAGÙ

handmade potato gnocchi, braised pork,  
requeijão, tomato, são jorge cheese  
21€

### SCALLOPS

miso butter, soya ginger dressing,  
fermented chilli  
21€

### SARDINE

grilled whole, almond romesco,  
house-made naan bread  
17€

## TACHOS & TRAVESSAS

### POULTRY

roasted, 1/2 chicken, grilled, coriander,  
lemon, chilli, potato, sucrine salad  
33€

### ARROZ

octopus, carolina rice, hake, linguíça, clams,  
mussels, lemon, tomato, coriander  
49€

### LAMB

milk-fed shoulder, oven baked rice, port  
reduction, linguíça, lemon, tomato  
49€

### PORK "CHOP"

charcoal roasted, chermoula, roasted  
potato, sucrine herb salad  
31€

### SEA BASS

1.2KG+ charcoal roasted, olive anchovy sauce,  
potato, sucrine salad  
65€

### COSTELETA

portuguese rib steak,  
charcoal grilled, roast potato, herb salad  
65€

## DESSERT

### DATE CAKE

steamed, port reduction,  
caramel, sea salt  
9€

### MERRY CREAM

"nata" cream soft serve,  
extra virgin olive oil, sea salt  
6€

### CHOCOLATE

flourless, baked, sea salt  
crème fraîche,  
7€

### CRUMBLE

seasonal fruit, pink peppercorn,  
merry cream.  
15€