

Menu A GAÚCHA

It is more
than a
restaurant.

IT'S AN EXPERIENCE.

A GAÚCHA

A Gaúcha restaurant has been here since 1967, when three friends who had just arrived from Brazil decided to open the first restaurant in Rua dos Bacalhoeiros. This street once housed businesses devoted almost entirely to the preparation and sale of salt cod, with salting and processing warehouses for the precious fish from the North Sea. Today, Rua dos Bacalhoeiros is a very different place. It has been modernised and turned into a safe haven for anyone looking for good food in the city of Lisbon. Over the years, both distinguished and less distinguished Lisbon residents have passed through here and shared life experiences. A Gaúcha has been modernised, but its splendid history and hospitality remain unchanged.



VAT included

Hors d'oeuvres

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| 1 Basket of sourdough bread | 3€ |
| 2 Olives in olive oil and herbs | 2€ |
| 3 Basil butter and butter with fleur de sel | 2€ |
| 4 Goat's cheese, guava jam and Melba toast | 7€ |
| 5 Matured sheep's cheese | 6€ |
| 6 Smoked Iberian pork loin | 12€ |
| 7 Smoked Iberian ham | 18€ |

To share

8 Aubergine with miso and sesame sauce

11€

9 Beef tartare

12€

Tartare is made with finely chopped raw beef mixed with seasonings and served with a raw egg yolk.

10 Salmon ceviche with “tiger milk”

13€

Ceviche is made from raw salmon and red onion and seasoned with lemon juice, ginger, chilli and coriander.

11 Portuguese-style beef bites

12€

Cubes of sirloin steak sautéed in olive oil, garlic, bay leaf, mustard and white wine. These Portuguese bites are ideal for snacking, and taste good at any time of the day.

12 Prawns al ajillo

12€

Prawns sautéed in olive oil, garlic and white wine.

13 Tuna tartare

12€

Tuna, avocado, chives, crispy onions and ponzu sauce.

14 Grilled sausages with rosemary toast

12€

Chorizo, black pudding and farinheira



Salads

15 Chicken Caesar salad

12€

Grilled chicken, romaine lettuce, parmesan cheese, cherry tomatoes, red onions, croutons and Caesar dressing.

16 Prawn Caesar salad

14€

Sautéed prawns, romaine lettuce, parmesan cheese, cherry tomatoes, red onions, croutons and Caesar dressing.

Soup

17 Fish soup with croutons

8€

Rich fish and prawn soup with croutons.

Fish on our *grill*

We use GRESILVA® grills, which boast an innovative cooking system that grills quickly, healthily and in an environmentally friendly way while preserving the food's natural flavours and nutrients in the purest tradition of the Mediterranean diet.

All fish is served with a melted herb and garlic butter sauce.

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| 18 Fresh fish of the day | 18€ |
| Fresh fish of the day, butterflied and grilled with crushed jacket potatoes and sautéed vegetables. | |
| 19 Fresh grilled squid | 19€ |
| Grilled squid from our coast with crushed jacket potatoes and vegetables. | |
| 20 Fish and prawn skewer | 21€ |
| Kebab of fish of the day and prawns with crushed jacket potatoes and sautéed vegetables | |
| 21 Squid and prawn skewer | 22€ |
| Skewer of fish of the day and prawns with crushed jacket potatoes and sautéed vegetables. | |
| 22 Fish, octopus and tiger prawn platter for 2 | 78€ |
| Fish of the day, tiger prawns, octopus tentacles, crushed jacket potatoes and sautéed vegetables. | |



Meat from *the grill*

We use GRESILVA® grills, which boast an innovative cooking system that grills quickly, healthily and in an environmentally friendly way while preserving the food's natural flavours and nutrients.

All our meats are served with garlic mayonnaise, meat sauce or chimichurri.

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| 23 Grilled T-bone steak and chips | 18€ |
| 24 South American rump steak from the grill with chips | 19€ |
| 25 Baby beef from the grill with chips | 18€ |
| The tenderest part of rump grilled and served with chips. | |
| 26 Grilled beef, rump steak and creole chorizo skewer | 21€ |
| Grilled pieces of rump, top sirloin and creole chorizo with chips. | |
| 27 Iberian pork plumas, tenderloin cutlets on the grill with chips | 18€ |
| Plumas come from the lean part of the pork loin, next to the tip, served with chips. | |
| 28 Entrecôte on the grill with chips | 28€ |
| Grilled South American Black Angus entrecôte with chips. | |
| 29 Grilled meat and tiger prawn platter for 2 | 88€ |
| Entrecôte, rump steak, baby beef and tiger prawns with chips. | |

Gaúcha specials

30 Tuna tataki with sesame and teriyaki

Seared tuna with sesame, teriyaki sauce and sautéed vegetables.

31 Gaúcha minute steak

Grilled rump steak with chips, fried egg and Gaúcha sauce.

32 Octopus à Lagareiro

Tentacles of boiled and grilled octopus with sautéed greens, crushed jacket potatoes, garlic olive oil and black olive "soil".

33 Salt cod à Lagareiro

Salt cod steak confit in olive oil and garlic, sautéed turnip greens, crushed jacket potatoes, cornbread and black olive "soil".

34 Lagareiro squid

Grilled squid drizzled with garlic and coriander olive oil, with crushed jacket potatoes and sautéed turnip greens.

35 Fish and prawn moqueca

Moqueca is a traditional Brazilian dish, especially in the Espírito Santo and Baía regions. It's a fish and prawn fricassée with Brazilian spices and ingredients. The main ingredients are fish and prawns, tomatoes, onions, coriander, olive oil, palm oil and coconut milk.

36 Soupy fish and prawn rice

Soupy rice with sea bass and prawns, prepared with tomatoes and prawn bisque.

37 Salt cod à Zé do Pipo For 2

Salt cod à Zé do Pipo is a traditional Portuguese dish and one of the most popular ways of cooking salt cod. A cod steak is first boiled and then fried with onions.

It is then placed on an ovenproof dish, surrounded by mashed potatoes and covered with olives and mayonnaise and baked until golden brown on top.

18€

18€

19€

20€

19€

22€

For 1 28€ For 2 46€

For 2 42€



VAT included



Vegetarian

38 Chef's risotto

Chef's risotto with seasonal vegetables.

16€

39 Aubergine and vegetable lasagne

Gluten-free lasagne with layers of aubergine, tomatoes and seasonal vegetables.

16€

Kid's menu

40 Hamburger in flatbread

Grilled beef burger, in a Madeira flatbread, with lettuce, tomato, cheese and chips.

9€

41 Grilled chicken breast

Grilled chicken breast with chips and white rice.

9€

Side dishes

42 Chips

3€

43 Crushed jacket potatoes

3€

44 Fried egg

2€

45 Roasted vegetables

4€

46 White rice

2€

48 Algarve tomato salad with onions and oregano

4€

49 Lettuce, tomato and onion salad

4€

Home-made *desserts* and *fruit*

50 Home-made chocolate mousse with port **5€**

Chocolate mousse was originally from France and was first described by Menon as Mousse au Chocolat in 1755. This term was also used to describe the foam on a chocolate drink. Coincidentally, this was the same year as the great Lisbon earthquake.

50 Condensed milk pudding **5€**

Our chef Tiago's pudding is to die for.

51 Romeo and Juliet **5€**

Romeo and Juliet is a dessert made with cheese and guava jam .

52 Tiramisu **5€**

Tiramisu is a traditional Italian dessert , possibly originating in Treviso in the Veneto region. It consists of layers of sponge fingers soaked in espresso coffee , interspersed with mascarpone cream , fresh cream , eggs , sugar and sprinkled with cocoa powder and coffee.

53 Quindim **5€**

Given that quindim is such a tasty and popular Brazilian sweet, it has to have its own story. Quindim was no culinary accident and was created in the convents of Portugal. It is said that around the time of the colonisation of Brazil, the nuns in Leiria used egg whites as a base for pressing their habits. As many yolks were left over, the nuns thought it was a great waste to throw them away. So they hit the kitchen and created recipes with the yolks, including the Brisa-do-Lis sweet, the basis of quindim.

54 Dessert of the day **3€**

Ask your server what today's dessert is

55 "Doce do António" ice cream flavored with custard tarts **5€**

56 Pineapple with port **4€**



VAT included

A GAUCHA

Visit the **Bacalhoeiro** wine shop at number 28 and purchase some of our best wines

As dishes are prepared to order, the waiting time may exceed 25 minutes.

Warning - If you are allergic to or intolerant of any of the following ingredients used in preparing our dishes, please inform your server: cereals containing gluten, crustaceans, eggs, fish, shellfish, dried fruit, soy, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupin seeds and molluscs.

Discover our **Living Room** concept, perfect for celebrations, meetings, and events for up to **30 people**.

Talk to our team or email for further information.