VAT included

Menn A GAUCHA

than a IT'S AN EXPERIENCE.

A GAUCHA



splendid history and hospitality remain unchanged. Hors d'oeuvres 1 Basket of sourdough bread 3€ 2 Olives in olive oil and herbs 2€ 2€ 3 Basil butter and butter with fleur de sel 7€

This street once housed businesses devoted almost entirely to the preparation and

4 Goat's cheese, guava jam and Melba toast **5** Matured sheep's cheese 6 Smoked Iberian pork loin 12€ 18€ **7** Smoked Iberian ham

To share 8 Aubergine with miso and sesame sauce

10 Salmon ceviche with "tiger milk"

12€ Tartare is made with finely chopped raw beef mixed with seasonings and served 13€ Ceviche is made from raw salmon and red onion and seasoned with lemon juice, 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.

11€

12€

12€

12€

12€

14€

8€

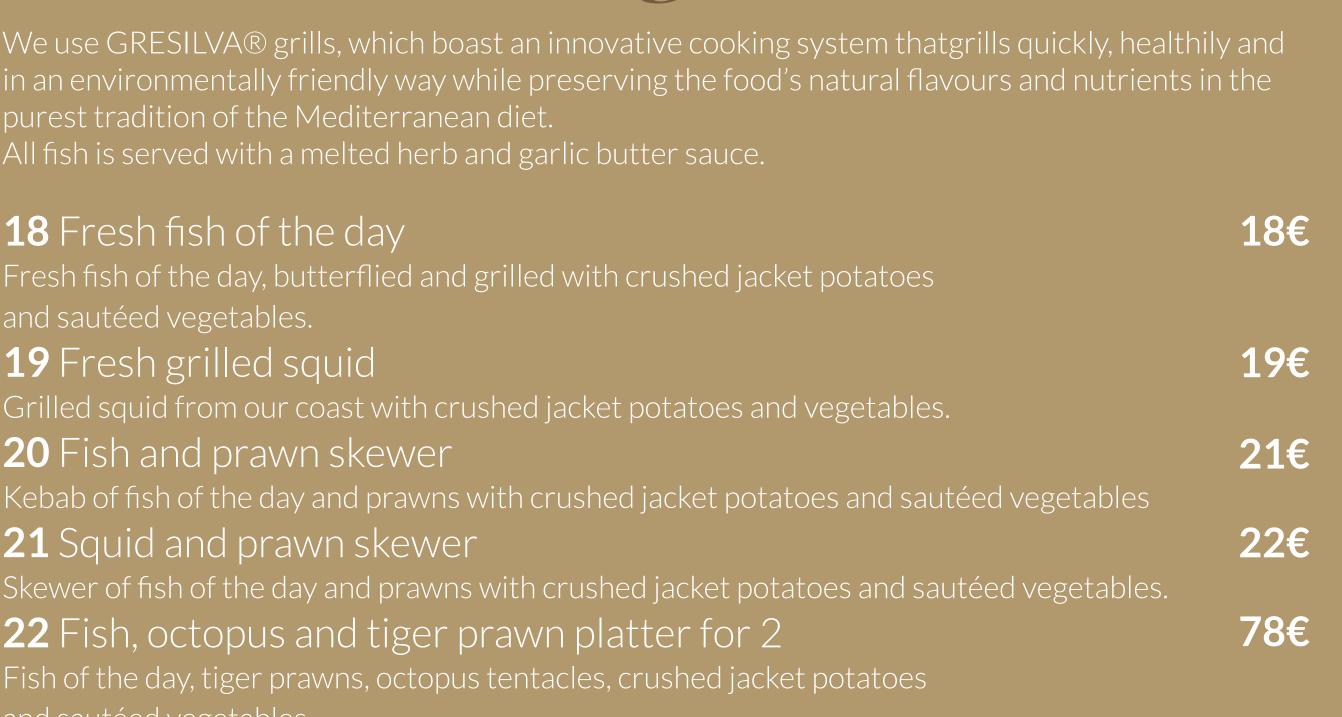
Prawns sautéed in olive oil, garlic and white wine. **13** Tuna tartare Tuna, avocado, chives, crispy onions and ponzu sauce. **14** Grilled sausages with rosemary toast

Salads



croutons and Caesar dressing.

Fish on our grill



18€

18€

28€

88€

18€

18€

19€

20€

19€

22€

For 2 **42€**

16€

16€

9€

9€

3€

3€

2€

4€

2€

4€

4€

5€

5€

5€

5€

5€

3€

For 1 **28**€ For 2 **46**€

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.

Grilled pieces of rump, top sirloin and creole chorizo with chips.

24 South American rump steak from the grill with chips 19€ 18€ 25 Baby beef from the grill with chips The tenderest part of rump grilled and served with chips. **26** Grilled beef, rump steak and creole chorizo skewer 21€

27 Iberian pork plumas, tenderloin cutlets on the grill with chips

Plumas come from the lean part of the pork loin, next to the tip, served with chips.



Grilled squid drizzled with garlic and coriander olive oil, with crushed jacket potatoes

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.

39 Aubergine and vegetable lasagne Gluten-free lasagne with layers of aubergine, tomatoes and seasonal vegetables. Kid's menu

46 White rice 48 Algarve tomato salad with onions and oregano 49 Lettuce, tomato and onion saladt Home-made desserts

Romeo and Juliet is a dessert made with cheese and guava jam. **52** Tiramisu 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.

50 Condensed milk pudding

Our chef Tiago's pudding is to die for.

51 Romeo and Juliet

55 "Doce do António" ice cream flavored with custard tarts **56** Pineapple with port

Warning - If you are allergic to or intolerant of any of the following ingredients used in



It is more restaurant.

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

9 Beef tartare

with a raw egg yolk.

- ginger, chilli and coriander. 11 Portuguese-style beef bites 12 Prawns al ajillo
- Chorizo, black pudding and farinheira
- 15 Chicken Caesar salad Grilled chicken, romaine lettuce, parmesan cheese, cherry tomatoes, red onions, croutons and Caesar dressing. **16** Prawn Caesar salad
- Soup **17** Fish soup with croutons Rich fish and prawn soup with croutons.

 - We use GRESILVA® grills, which boast an innovative cooking system thatgrills 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.

18 Fresh fish of the day

- and sautéed vegetables. 19 Fresh grilled squid Grilled squid from our coast with crushed jacket potatoes and vegetables. 20 Fish and prawn skewer 21 Squid and prawn skewer
- 22 Fish, octopus and tiger prawn platter for 2 Fish of the day, tiger prawns, octopus tentacles, crushed jacket potatoes and sautéed vegetables.
- 23 Grilled T-bone steak and chips
- 28 Entrecôte on the grill with chips Grilled South American Black Angus entrecôte with chips. 29 Grilled meat and tiger prawn platter for 2 Entrecôte, rump steak, baby beef and tiger prawns with chips.
- 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

and prawn bisque.

37 Sal cod à Zé do Pipo For 2

Vegetarian

Chef's risotto with seasonal vegetables.

Grilled chicken breast with chips and white rice.

Side dishes

43 Crushed jacket potatoes

45 Roasted vegetables

38 Chef's risotto

- 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
- 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.
- **40** Hamburger in flatbread Grilled beef burger, in a Madeira flatbread, with lettuce, tomato, cheese and chips. **41** Grilled chicken breast

42 Chips

44 Fried egg

- and fruit **50** Home-made chocolate mousse with port 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.
- 53 Quindim 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

Ask your server what today's dessert is

- 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. A GAUCHA