



*As melhores estórias
contam-se à mesa!*





Loucura do chefe

Chef's madness



COUVERT

Amuse-Bouche

Ostra Portuguesa
da Ria Formosa, Algarve
com legumes crus

Vichyssoise c/ couve roxa avinagrada
e crocante de copita

Bacalhau de cura Portuguesa
com Feijoada de sames

Sorbet de maçã verde

Pintada c/ estufadinho de cevada
e legumes da época

Pastel do Chefe

TNT Chocolate

COUVERT

Amuse-Bouche

Portuguese oyster from Algarve
with raw vegetables

Vichyssoise with sour red cabbage
and pork crackling

Codfish "sames"
with bean stew

Granny smith sorbet

Guineafowl with barley stew
and vegetables

Chef's custard cake

Chocolate TNT

Menu só será servido
para a mesa completa.

Menu disponível até às 21:30.

The Menu will be served
only to the complete table.

The Menu is available until 9:30 pm.



Um passeio pela carta

One walk through the menu



COUVERT

Amuse-Bouche

Perdiz de escabeche
à moda da Casa da Comida

Cantaril ao vapor com xerém de bivalves
e salada de lingueirão

Leitão com rosti de presunto

Pastel do Chefe

Loucura do Pudim

COUVERT

Amuse-Bouche

Partridge in vinegar sauce
“Casa da comida” recipe

Steamed Blackbelly rosefish
with “xerém” and Razor clams salad

Suckling pig smoked ham rosti

Chef’s custard cake

Pudding insanity

Menu só será servido
para a mesa completa.

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only to the complete table.

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Entradas

Starters



COUVERT

Pão e azeite

Bolinho de bacalhau e camarão suado
Feijão verde

Sopa de crustáceos e bivalves

Perdiz de escabeche
à moda da casa da comida
Agrião e laranja

Choco Frito
Salada Algarvia e maionese de alho

COUVERT

Bread and olive oil

Codfish cake with stewed shrimp
Green beans

Seafood Soup

Partridge in vinegar sauce
“Casa da comida” recipe
Watercress and orange

Fried Cuttle fish
Salad and garlic mayonese





Entradas

Starters



Ostras da Ria formosa (3 und)
"Moinho dos Ilhéus"

Queijos Artesanais Portugueses
Paio Extra de Porco Preto

Salada de queijo de cabra gratinado
Fruta da época e frutos secos

Portuguese Oysters from
Ria formosa (3Und)
"Moinho dos Ilhéus"

Handmade cheese from Portugal
Special Black Pork cured chourizo

Goat cheese Salad
With seasonal fruits and mixed nuts





Peixe Fish



Bacalhau de cura portuguesa
com migas de coentros e “sames”

Cantaril ao vapor
com xerém de bivalves
e salada de lingeirão

Garoupa em caldo de mexilhão
e pimento assado

Vieiras coradas
com risoto de espargos e lima

Hamburguer de quinoa com puré
de batata roxa e legumes da época **V**

Portuguese salt codfish
Coriander migas and “sames”

Steamed Blackbelly rosefish
with clams “xerém”
and razor clams salad

Grouper in mussels broth
Roasted red bell peppers

Seared scallops
Asparagus and lime risotto

Quinoa burger with purple
sweet potato and vegetables **V**





Carne

Meat



**Leitão com rosti
de batata e presunto**

**Pintada com estufadinho de cevada
e legumes**

**Lombo de Novilho com “torricado”
e molho de cervejeira**

Carré de Borrego assado
Batatas recheadas
com beringela fumada
Migas de Broa e couve

**Suckling pig with smoked ham
and potato rosti**

**Guineafowl with barley stew
and vegetables**

**Filet Mignon with “torricado”
beer and mustard sauce**

Roasted Lamb Carré
Stuffed new potatoes
with smoked aubergine
Corn Bread “migas”
with Portuguese cabbage





Sobremesas

Desserts



TNT chocolate

Três chocolates em três texturas
Com gengibre e malagueta

A loucura do pudim

Pudim Abade Priscos
e gelado de iogurte
vs
flan invertido
de chocolate branco e côco

Torta de laranja

Ganache de cardamomo
e gelado de “Grand Marnier”

Bolo húmido de mel e azeite

Sorbet de maçã verde

Os pastéis da infância do Chefe Miguel

Receita conventual com
aromas de alperce

Chocolate TNT

Three chocolates in different textures
with ginger and chili pepper

Pudding insanity

Egg pudding
with yoghurt ice cream
Vs
white chocolate
and Coconut pudding

Orange tart

Cardamom cream
and “Grand Marnier” ice cream

Honey and olive oil sponge cake

Granny Smith Sorbet

Reinvented custard cake

Traditional custard cake recipe
scented with apricot and lavender



Sobremesas

Desserts



Gelados (2 bolas)
Framboesa, Maçã verde,
iogurte grego, Grand Marnier e Tangerina

Fruta variada

Ice creams (2 scoops)
Raspberry, Granny smith
yoghurt, Grand Marnier, and Mandarin

Selection of fresh fruit





Águas e sumos

Beverages



Águas minerais

Vitalis 1/4l, Pedras 1/4l

Vitalis 1/2 l, EAU

Vitalis, Pedras 0.75

Sumo de laranja natural

Super Bock 33cl

Super bock s/ álcool 33 cl

Super bock Stout 3 cl

Refrigerantes

Coca-Cola, Coca-Cola Light,
Sprite,

Ice Tea, Ginger Ale, Tónica, Néctares

Water

Vitalis 1/4l, Pedras 1/4l

Vitalis 1/2, EAU

Vitalis, Pedras 0.75

Freshly squeezed Orange juice

Beer Super Bock 33cl

Non- alcoholic beer 33cl

Stout beer 33cl

Soft drinks

Coca-Cola, Light Coca-Cola
Sprite,

Ice Tea, Ginger Ale, Tonic water, Fruit
nectars





Cafés e chás

Coffee and tea



Cafetaria
Café / Descafeinado

Café com Leite

Cappuccino

Seleção de Chás

Cafetaria
Coffee / Decaffeinated coffee

Coffee with Milk

Cappuccino

Selection of Teas

