



*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

Creme de castanha trufado com  
cogumelos selvagens e crumble de broa

Bacalhau de cura portuguesa  
Com migas de coentros e "sames"

Sorbet de maçã verde

Faisão recheado, puré de marmelo e  
estufado de cevada e cogumelos

Bagulhada com queijo de ovelha

TNT Chocolate

**Preço por pessoa: €60.00**

**Degustação de vinhos: €30.00**

Menu só será servido para a mesa  
completa. Menu disponível  
até às 21:30h

### COUVERT

Amuse-Bouche

Portuguese oyster from Algarve  
with raw vegetables

Chestnut soup, wild mushrooms  
and truffle oil

Codfish with coriander "migas"

Granny smith sorbet

Pheasant with barley stew and  
mushrooms

Quince and grape compot with  
cheese

Chocolate TNT

**Price per person: €60.00**

**Wine pairing: €30.00**

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

Bagulhada com queijo de ovelha

Loucura do Pudim

**Preço por pessoa: €45.00**

**Degustação de vinhos: €25.00**

### 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

Quince and grape compot with  
cheese

Pudding insanity

**Price per person: €45.00**

**Wine pairing: €25.00**

Menu só será servido para a mesa  
completa. Menu disponível  
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# Entradas

## Starters



### COUVERT

Pão e azeite  
3,50€

**Bolinho de bacalhau e camarão suado**  
Feijão verde  
10,00€

**Sopa de crustáceos e bivalves**  
10,00€

**Perdiz de escabeche**  
à moda da casa da comida  
Agrião e laranja  
9,00€

**Tiborna de vieira,**  
salpicão da beira e aroma de fumo  
12,50€

### COUVERT

Bread and olive oil  
3,50€

**Codfish cake with stewed shrimp**  
Green beans  
10,00€

**Seafood Soup**  
10,00€

**Partridge in vinegar sauce**  
“Casa da comida” recipe  
Watercress and orange  
9,00€

**Smoked Scallops “Tiborna”**  
12,50€





## Entradas Starters



**Ostras da Ria formosa (3 und)**  
"Moinho dos Ilhéus"  
**12,00€**

**Creme de castanha trufado,**  
cogumelos selvagens e crumble de broa  
**11,00€**

**Queijos Artesanais Portugueses**  
E enchidos  
**11,00€**

**Salada de queijo de cabra gratinado**  
Fruta da época e frutos secos  
**9,50€**

**Portuguese Oysters from Ria formosa (3Und)**  
"Moinho dos Ilhéus"  
**12,00€**

**Chestnut soup,**  
wild mushrooms and truffle oil  
**11,00€**

**Handmade cheese from Portugal**  
**Special Black Pork cured chourizo**  
**11,00€**

**Goat cheese Salad**  
With seasonal fruits and mixed nuts  
**9,50€**



# Peixe Fish

**Bacalhau de cura portuguesa**  
Com migas de coentros e “sames”

23,00€

**Cantaril ao vapor com xerém de bivalves**  
E salada de lingeirão  
26.00 €

**Garoupa em caldo de mexilhão**  
e pimento assado  
25,00€

**Vieiras coradas**  
Com risoto de espargos e lima  
30,00€

**Hamburguer de quinoa com puré de batata**  
roxa e legumes da época **V**  
24,00€

**Portuguese salt codfish**  
Coriander migas and “sames”

23,00€

**Steamed Blackbelly rosefish**  
with clams “xerém” and razor clams salad  
26,00€

**Grouper in mussels broth**  
Roasted red bell peppers  
25,00€

**Seared scallops**  
Asparagus and lime risotto  
30,00€

**Quinoa burger with purple sweet potato and**  
vegetables **V**  
24,00€







# Carne Meat



**Leitão com rosti de batata e presunto**  
25,00€

**Faisão recheado,**  
puré de marmelo e estufado de cevada  
e cogumelos  
25,00€

**Lombo de Novilho**  
Com “torricado” e molho de cervejeira  
26,00€

**Borrego em crosta de ervas**  
abobora assada, grelos e arroz de  
forno.  
24,00€

**Suckling pig with smoked ham  
and potato rosti**  
25,00€

**Pheasant with barley stew  
and mushrooms**  
25,00€

**Filet Mignon with “torricado” ,  
beer and mustard sauce.**  
26,00€

**Roasted Lamb**  
With herb crust, rost pumpkin with  
oven baked rice  
24,00€





# Sobremesas

## Desserts



### **TNT chocolate**

Três chocolates em três texturas  
Com gengibre e malagueta

**10,00€**

### **A loucura do pudim**

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

**6,00€**

### **Bolo de cenoura,**

canela e gengibre, citrinos e gelado de noz

**7,00€**

### **Cheesecake de framboesa**

à moda da Casa da Comida

**7,00€**

### **Os pastéis da infância do Chefe Miguel**

Receita conventual com  
aromas de alperce

**7,00€**

### **Chocolate TNT**

Three chocolates in different textures  
with ginger and chili pepper

**10,00€**

### **Pudding insanity**

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

**6,00€**

### **Carrot and chocolate cake with**

Walnut ice cream

**7,00€**

### **Raspberry cheesecake**

**7,00€**

### **Reinvented custard cake**

Traditional custard cake recipe scented  
with apricot and lavender

**7,00€**





# Sobremesas

## Desserts



### **Gelados (2 bolas)**

Framboesa, Maçã verde,  
iogurte grego, Grand Marnier e Tangerina  
**5,00€**

**Fruta variada**  
**5,00€**

### **Ice creams (2 scoops)**

Raspberry, Granny smith  
yoghurt, Grand Marnier, and Mandarine  
**5,00€**

**Selection of fresh fruit**  
**5,00€**



# Águas e sumos

## Beverages



### Águas minerais

Vitalis 1/4l, Pedras 1/4l  
1,50€

Vitalis 1/2 l, EAU  
2,00€

Vitalis, Pedras 0.75  
3,00€

Sumo de laranja natural  
4,00€

Super Bock 33cl  
Super bock s/ álcool 33 cl

Super bock Stout 3 cl  
2,50€

### Refrigerantes

Coca-Cola, Coca-Cola Light,  
Sprite,  
Ice Tea, Ginger Ale, Tónica, Néctares  
2,50€

### Water

Vitalis 1/4l, Pedras 1/4l  
1,50€

Vitalis 1/2, EAU  
2,00€

Vitalis, Pedras 0.75  
3,00€

Freshly squeezed Orange juice  
4,00€

Beer Super Bock 33cl  
Non- alcoholic beer 33cl

Stout beer 33cl  
2,50€

### Soft drinks

Coca-Cola, Coca-Cola  
Sprite,  
Ice Tea, Ginger Ale, Tonic water, Fruit nectars  
2,50€





# Cafés e chás

## Coffee and tea



**Cafetaria**  
Café / Descafeinado  
1,50€

**Café com Leite**  
2,50€

**Cappucino**  
3,00€

**Seleção de Chás**  
3,00€

**Cafetaria**  
Coffee / Decaffeinated coffee  
1,50€

**Coffee with Milk**  
2,50€

**Cappucino**  
3,00€

**Selection of Teas**  
3,00€

