



## TO START

Bread, olive oil from Douro and marinated galician olives <sup>2</sup> 6

## SOUPS

Cream of vegetable soup <sup>V</sup> <sup>1,2</sup> <sup>1</sup> 8  
Garden vegetable soup

Ripe tomato gazpacho <sup>V</sup> <sup>1,2</sup> 8  
Toasted bread and Douro olive oil DOC

## SALADS

Green salad with lemon vinaigrette <sup>V</sup> <sup>1,2</sup> 15  
Seasonal leaf salad

Beef heart tomato and tuna ventresca <sup>1</sup> 15  
Beef heart tomato, tuna ventresca and red onion

Do olival <sup>V</sup> <sup>1,2</sup> 15  
Peppers, local olives, marinated goat cheese, cucumber and tomato

Octopus <sup>1</sup> <sup>2</sup> 17  
Peppers and red onion traditional salad

## TO SNACK

Charcuterie board <sup>2</sup> 20  
Selection of local cured meats

Mixed of cheese and charcuterie board <sup>2</sup> 23  
Selection of portuguese cheese and cured meats

Cheese board <sup>2</sup> 18  
Selection of portuguese cheeses

Green peas with chorizo and eggs <sup>2,3</sup> 15  
Stewed peas with chorizo

Petinga fried fish <sup>3</sup> 16  
Sweet and sour onion sauce with saffron

Garlic shrimp <sup>2,3</sup> 19  
With garlic and chili olive oil

Tiago's codfish fritters 18  
Roasted red pepper mayo

Our canned fish <sup>1</sup> <sup>2</sup> 19  
Your choice of one of our traditional tinned fish with toasted bread and green salad

Sausage rolled in cabbage 15  
With francesinha sauce



## JOSPER GRILL

Octant burger 22  
Brioche bun, caramelized onions, cheddar, bacon, fried onions and À Terra sauce

Roasted leek  1,2 16  
Romesco sauce, red wine marinated cheese


Country chicken salad 2,3 19  
Romaine lettuce, confit tomato, chicken breast, island cheese and yogurt dressing

Morcela sausage and apple from Armamar 18  
Roasted sausage and pickled apple

Cod with cornbread 3 30  
Baked cod with a crust of cornbread and olives and smashed potatoes drizzled with smoked rosemary olive oil


Grilled octopus  3 28  
Selection of grilled vegetables

Frango da Guia 26  
Chicken piri-iri sauce and potato chips

Veal chop  3 40  
Fries and truffle mushroom sauce

Sirloin sandwich 26  
Served in bolo do caco, ham, cheese and fries

## ON A BUN

Octant veggie burger  19  
Brioche bun, caramelized onions, cheddar, fried onions and À Terra sauce


Goatling francesinha 26  
Roasted goatling, cured meats, flamengo cheese, ham, egg and fries


## MAINS

Crispy hake 28  
Tomato rice with fried fish

Minhota rojões 2,3 27  
Confit pork with potatoes

Bísaro pork cheeks and migas 30  
Pork cheeks in Port wine reduction and bread cooked with garlic

Portobelo mushroom  1,2 17  
Caramelised onion sauce with goat cheese

Chorizo and beans  1,2 17  
Roasted peppers and veggie chorizo



## PIZZAS

<i>Margherita</i> 🍴 <sup>1</sup> Tomato sauce and mozzarella	16
<i>Do Mar</i> Anchovies and red onion	22
<i>Do campo</i> Watercress, parmesan and ham	22
<i>Raiva</i> Pepperoni and fried onion	18
<i>Vanessa special</i> Ham and artichokes	18
<i>Pork cheek</i> Calzone with pork cheek and caramelized onion in Port wine reduction sauce	25
<i>Campestre</i> 🍴 Mushrooms, duxelle and truffle oil	22
<i>4 Cheeses</i> 🍴 Slection of regional cheese	22

## SIDES

<i>Basmati rice</i> 🍴 🌾	5
<i>Tomato rice</i> 🍴 🌾	5
<i>Selection of grilled vegetables</i> 🍴 🌾	5
<i>Smashed potatoes</i> 🍴 🌾	5
<i>Potato chips</i> 🍴	5
<i>French fries</i> 🍴	5
<i>À Terra salad</i> 🌿 🌾	5





## DESSERTS

*Tiramisu* 🍴 9  
Traditional melindre and Port wine

*Chocolate mousse* 🍴 🌱 8  
Chocolate and crunchy Douro almonds

*Almond tart* 🍴 8  
Douro orange jam

*Crème brûlée* 🌱 🌱 7  
Lemon, cinnamon with hazelnut milk

*Sliced fruit* 🌱 🌱 10  
Selection of seasonal fruits

<sup>1</sup> - Vegan option available

<sup>2</sup> - Gluten-free option available

<sup>3</sup> - Lactose-free option available

🌱 - Lactose-free

🌱 - Gluten-free

🌱 - Vegan

🍴 - Vegetarian