



# À TERRA

BAR & CANTEEN

## MENU

### COUVERT

- Homemade bread, olive tapenade and butter 4  
 Homemade bread 3  
*(price per person)*

### TO START

- Garden vegetable soup 8  
 Bean soup 9  
*Savoy cabbage, smoked bacon and turnips*  
 Green salad and lemon vinaigrette 13  
*Rocha pear and Granny Smith apple*  
 Truffled eggs 22  
*Mushroom duxelle and french fries*  
 Smoked beets 15  
*Iberian ham, mascarpone and walnut*  
 Glazed squid 20  
*Endive and shallot*

### OUR PLATTERS

- The 3 little pigs 1 pax 18  
*Acorn fed iberian ham, cured ham 12 months, D. Otilia smoked ham* 2 pax 28  
 Local cheeses 1 pax 17  
*Selection of 3 varieties with nuts and homemade jam* 2 pax 26  
 Cheese and ham platter 1 pax 19  
 2 pax 29

### ON A BUN

- Octant Douro burger 20  
*160gr beef paddy, brioche bun, caramelized onion with port wine, cheddar, crispy onion, bacon and BBQ sauce*  
 Veggie Octant Douro burger 18  
*Burger, brioche bun, caramelized onion with port wine, cheddar, crispy onion and BBQ sauce*  
 Iberian pork cheek sandwich 22  
*Traditional bread, Iberian pork cheek, caramelized onion with port wine, cheddar and pickled cucumber*  
 Goatling Francesinha 26  
*Woodfire oven roasted goatling, sausage, cheese, ham, egg and french fries*

### VEGETARIANS

- Grilled leeks 16  
*With romesco sauce and ewes milk cured cheese*  
 Broccoli and hazelnuts from Paiva 16  
*Creamy broccoli*  
 Hokkaido pumpkin 16  
*Cream cheese and herbs*  
 Winter veggies 15  
*Seasonal tubers*




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## MENU

### TO SHARE

Tiago's codfish fritters  18  
Roasted red pepper mayo

Our canned fish  18  
Your choice of one of our traditional tinned fish with oven roasted bread, olive tapenade and green salad

Aveiro Clams 19  
Lemon and fresh herb sauce

Atlantic cuttlefish  24  
Creamy spinach and lemon sauce

### MAINS

Crispy hake 24  
Tomato rice


À Terra Codfish 28  
Mashed potatoes, onion and mayo

Piri-Piri chicken breast 26  
Potato Chips and salad

Beef Short Rib 30  
Cornbread, black-eyed peas and kale

Arouquesa beef rump  29  
150gr Rump steak, french fries and mustard sauce

 - Lactose free

 - Glúten free

 - Vegan

 - Vegetarian

### PIZZAS

Homemade dough, thin and crispy, prepared with 00 flour and a 24hrs proofing

Margherita  16  
Tomato and mozzarella

Arda 18  
Tomato, mozzarella, pepperoni, fried onion

Calzone  18  
Tomato, mozzarella, egg, eggplant and cottage cheese


Truffle  33  
White sauce, mushroom and fresh truffle (upon availability)

Zucchini  19  
Tomato, mozzarella, grappes, zucchini and cherry tomato


Sta. Eufémia Smoked ham and watercress 20  
Tomato, mozzarella, smoked ham and parmesan

Portuguese 22  
Tomato, mozzarella, anchovy, pepper, onion and olive

### DESSERTS

Homemade chocolate mousse  8

À Terra egg pudding   8

Cheese, pumpkin, and orange tart  9

Assorted fruit platter    10

Traditional sponge cake  12

No dish, food product, or beverage can be charged if not requested by the customer or if it is rendered unusable by them.  
Prices are in Euros and VAT included. Some of the ingredients may contain allergens, please request your waiter for additional information. Fish and meat from local sources / suppliers. Sustainably certified fish. Complaints book is available.