

DU START


Couvert Butter, Olives, Tuna Pate and Bread	7.50
Cheese Laminated with Smoked Ham	7.50
Veal Croquettes Stewed in Cheese	8.50
Padrón Peppers with Rustic Salt	6.50
Calms in Portuguese Salse	13.50
Garlic Prawns with Flavored Mayonnaise	15.50
Broken Eggs Fries, Cheddar, Bacon e Caramelized Onion	11.50
Cheese and Smoked Board Rabaçal Cheese, Cheese from the Azores, Cheese with Nuts, Meat Chorizo, Iberian Ham, Pumpkin Jam and Olives	14.00
Cream Soup	2.50

DU FRESH

Smoked Salmon Salad Smoked Salmon, Guacamole, Cherry Tomatoes, Mozzarella Fresh under Green Salad with Smoked Balsamic Cream and Seeds	14.50
Regional Salad Green Salad, Cherry Tomato, Laminated Cheese, Iberian Ham, Nuts and Smoked Balsamic Cream	12.50
Caprese Salad Fresh Mozzarella, Cherry Tomato, Green Salad e Smoked Balsamic Cream	8.00

DU FISHERMAN

Squid on a Spit with Red Onion 18.50
Punched Potato and Peppers

Grilled Cod Fish *  39.50
With Boiling Olive Oil and Garlic Under Raw Onion with Mashed Potatoes and Greens

Traditional Onion Cod Loin 19.50
Sliced Fries and Country Salad

Octopus from Nossa Costa in the Oven  45.00
Potato Punched in the Oven and Grills

Braised Sea Bass 18.50
Corn Bread and Grills and Punched Potato with Green Sauce

Monkfish Wapped in Brick Leaf * 18.50
With Velvety Tomato Rice

Seafood Rice with Garlic Sautéed Prawns *  38.00

Cod and Grill Rice, Shrimp Crumb and Dehydrated Ham *  36.00

Monkfish and Squid Rice with Cockles *  39.50

* DISHES SUBJECT TO DELAY

DU VEGETARIAN

Country Lasagna 15.00
Cheese, Fresh Mushrooms, Soy Granules and Vegetables

Creamy Fresh Mushroom Rice 16.50
Flavored with Herbal Olive Oil and Azores Island Cheese

Smoked Tofu with Traditional Onion Sauce 16.00
With Fries and Fresh Salad

DU BUTCH

Rib Eye Steak

Aromatize with Garlic Olive Oil, with Padrón Pepper, Sliced Fries and Ancienne Mustard Sauce

 **39.00**

Skillet Steak with Pickle Mince

Egg, Fried Potatoes and Ham

17.50

Veal Medallion with Pink Pepper Sauce and "Serra" Cheese

Sliced French Fries and Fresh Salad

19.50

Angus Picanha on the Grill

Black Beans, Vegetable Juliana, Pineapple, French Fries and Rice

 **20.50**  **41.00**

Rustic Salt Rolled Angus "Entrecôte"

Sliced French Fries, Salted Standard Pepper and Ancienne Mustard Sauce

19.50

Veal Steak on the Grill

Pounded Potato and Vegetables

17.50

Chicken Steaks

Rice, Caprese Salad and Flavored Mayonnaise

14.50

Laminated Black Pork Neck on Plate

Corn Bread e Grills with Punched Potatoes and Green Sauce

17.50

DU SMALL

Small Hake Fillet with French Fries and Salad

8.50

Small Veal Steak with Fried Egg and French Fries

8.50

Small Chicken Steak with Rice and Salad

8.50

DU BREAD

Tradicional “Francesinha” with French Fries 14.50

Veal Steak, Fresh Sausage, Bacon, Ham, Cheese, Egg and Crispy Onion

Chicken “Francesinha” with French Fries 14.50

Chicken Steak, Fresh Sausage, Bacon, Ham, Cheese, Egg and Crispy Onion

“Dulume” Burger with French Fries 13.00

Handmade Veal Burger, Caramelized Onion, Bacon, Green Salad, and Red Cabbage, Tomato and Double Cheddar Pickle

“Serrano” Burger with Fries 13.00

Handmade Beef Burger, Processed Serra Cheese, Fresh Mushrooms, Green Salad, Red Cabbage Pickle, Tomato and Flavored Mayonnaise

Salmon Burger with Fries 13.50

Guacamole, Tomato, Green Salad and Red Cabbage Pickle

“Galinheiro” Burger with French Fries 13.00

Breaded Chicken Burger, Bacon, Caramelized Onion, Green Salad, Red Cabbage Pickles, Tomato and Double Cheddar

DU SWEET

Traditional Chocolate Mousse	5.50
Cream Milk with Burnt Sugar	5.50
Walnut Tiramisu	5.50
Caffé Caramello Biscuit Cake	5.50
Lemon Curd Cheesecake on a Bed of Belgian Biscuits	6.00
Chocolate and Walnut Brownie with Vanilla Ice Cream	6.50
Abade de Priscos Pudding with Porto Cruz	6.50
Salted Caramel Panacotta and Peanut Crumble with Pistachio Ice Cream	6.50
Rolled Pineapple with Mint Mint Coulis	5.00

DU ICE CREAM BOWLS

Carolans Salted Caramel Cup	6.00
Chocolate Sauce, A Scoop of Coffee Ice Cream, Carolans Salted Caramel Liqueur and Toasted Almonds	
Oreo Cup	6.50
Two Scoops of Oreo Ice Cream, Chocolate Topping, Whipped Cream and Oreo Crumble	
Banana Split Cup	7.00
Three Scoops of Strawberry, Chocolate and Vanilla Ice Cream, Chocolate Topping, Banana and Whipped Cream	
Bubble Gum Cup with Marshmallow	7.00
Two Scoops of Bubble Gum Ice Cream, Belgian Cookie and Whipped Cream	
Ball Ice Cream Flavors	
Vanilla, Chocolate, Strawberry, Lemon, Pistachio, Oreo, Coffee, Bubble Gum	
1 Ball- 2.50€	
2 Balls - 4.50€	
3 Balls - 6.00€	



DU WINE

WHITES

Minho

Capela da Tapada 12.50

Loureiro

Muros Antigos Escolha 13.00

Alvarinho, Loureiro e Avesso

Muralhas de Monção 12.50

Alvarinho e Trajadura

Dom Diogo 13.00

Azal

Quinta do Regueiro 14.00

Alvarinho e Trajadura

Contacto-Anselmo Mendes 22.00

Alvarinho

Soalheiro Clássico 22.00

Alvarinho

Soalheiro Primeiras Vinhas 29.00

Alvarinho

Douro

Dalva Colheita 12.50

Altitude by Duorum

Gouveio, Arinto e Rabigato

Planalto 13.50

Dona Graça Reserva 17.50

Viosinho

Monte dos Ermos Reserva 14.00

Códega do Larinho, Viosinho e Rabigato

Seara D'Ordens Reserva 18.00

Viosinho, Malvasia Fina e Fernão Pires

La Rosa Reserva 24.00

Viosinho, Rabigato, Arinto e Gouveio

Dalva Reserva 16.50

Viosinho, Malvasia Fina e Códega do

Larinho

Invincible N°2 24.00

Rabigato e Códega

Dão

M.O.B. Lote 3 19.50

Encruzado, Bical e Malvasia Fina

Ribeiro Santo 18.00

Encruzado

Bella Elegance 25.00

Sauvignon Blanc

Dona Sancha 18.50

Encruzado, Malvasia Fina, Cerceal e Bical

Alentejo

Monte Velho - Esporão 12.50

Herdade das Servas 17.50

Arinto, Verdelho e Alvarinho

Pouca Roupa - João Portugal Ramos 14.00

Sauvignon Blanc

Vicentino - Costa Vicentina 15.00

Dona Maria - Júlio Bastos 19.00

Arinto, Antão Vaz e Viosinho

Monte Peceguina 22.00

Antão Vaz, Arinto, Verdelho e Roupeiro

Caladessa 17.00

Alvarinho, Fernão Pinto e Arinto

Marquês de Borba Vinhas Velhas 22.00

Arinto, Roupeiro, Antão Vaz e Alvarinho

Bairrada e Beiras

São Lourenço 16.50

Chardonnay, Sauvignon Blanc e Arinto

Sidónio Sousa Reserva 22.00

Bical, Cerceal e Maria Gomes

Quinta de Foz de Arouce - Beira 22.50

Atlântico

Cercial

Tejo e Lisboa

Conde do Vimoso Sommelier Edition 17.00

Arinto, Fernão Pires e Verdelho

Quinta do Gradil 14.00

Arinto e Sauvignon Blanc

ROSÉS

Mateus Rosé - Douro 12.50

Dona Maria - Alentejo 19.00

Aragonez e Touriga Nacional

M.O.B. Lote 3 - Dão 19.50

Tinta Roriz

Dalva Rosé Colheita - Douro 12.50

Monte da Peceguina - Alentejo 22.00

GLASS OF WINE

Casa Velha - Douro 3.00

Branco / Tinto

Dalva Rosé - Douro 3.50

DU WINE

RED

Minho			
Dom Diogo	13.00		
Vinhão			
Fedelho - Ponte da Barca	14.50		
Vinhão			
Douro			
Dalva Colheita	12.50		
Altitude by Duorum	15.50		
Tinto Cão, Touriga Nacional e Franca			
Prazo Roriz P+S	17.50		
Monte dos Ermos Colheita	13.50		
Comboio do Vesuvio - Symington	19.50		
Tinta Roriz e Barroca, Touriga Nacional e Franca			
Duorum Reserva Field Blend	45.00		
Touriga Nacional e Franca, Tinta Roriz e Sousão			
Invincible Nº2	24.00		
Tinta Roriz, Amarela e Barroca, Touriga Nacional, Franca e Rufete			
Fronteira Reserva - Manuel Joaquim Caldeira	17.00		
Chryseia	85.00		
Touriga Nacional e Touriga Franca			
D. Graça Reserva	17.00		
Tinta Roriz e Barroca, Touriga Nacional e Franca			
40 Castas Reserva - Vale da D.Doroteia	18.00		
Tinta Roriz, Touriga Nacional e Franca			
Quinta de La Rosa	24.00		
Tinto Cão, Touriga Nacional, Franca e Sousão			
Seara D´Ordens Reserva	18.00		
Tinta Roriz, Touriga Nacional e Franca			
Dalva Reserva	16.50		
Tinta Roriz, Touriga Nacional e Franca			
Quinta do Ventozelo	22.00		
Tinta Amarela			
Dão			
M.O.B. Lote 3	19.50		
Touriga Nacional, Alfrocheiro e Jaen			
Ribeiro Santo	14.50		
Touriga Nacional, Alfrocheiro e Tinta Roriz			
Bella Elegance	25.00		
Pinot Noir			
Dona Sancha	18.50		
Jaen, Touriga Nacional, Tinta Roriz e Alfrocheiro			
Alentejo			
Monte Velho - Esporão	12.50		
600 - Altas Quintas	14.00		
Aragonez, Syrah e Alicante Bouschet			
Pouca Roupa - João Portugal Ramos	14.00		
Alicante Bouschet, Touriga Franca e Nacional			
Herdade das Servas	17.50		
Alicante Bouschet, Touriga Nacional, Carbernet Sauvignon e Syrah			
Vicentino - Costa Vicentina	15.00		
Dona Maria - Júlio Bastos	19.00		
Aragonez, Cabernet Sauvignon e Alicante Bouschet			
Monte Peceguina	22.00		
Alicante Bouschet, Touriga Nacional, Syrah e Carbernet Sauvignon			
Caladessa	17.00		
Tinta Caiada, Alfrochedo e Touriga Nacional			
Marquês de Borba Vinhas Velhas	22.00		
Alicante Bouschet, Aragonez, Castelão e Syrah			
Mouchão	65.00		
Alicante Bouschet e Trincadeira			
Alto da Capela	14.00		
Aragonez, Castelão e Trincadeira			
Vila Santa Reserva - João Portugal Ramos	18.00		
Aragonez, Touriga Nacional, Syrah, Alicante Bouschet e Cabernet Sauvignon			
Dez Tostões - Herdade da Maroteira	22.50		
Alicante Bouschet, Aragonez, Touriga Nacional e Syrah			
Raposinha - Monte Raposinha	15.00		
Bairrada e Beiras			
São Lourenço	16.50		
Touriga Nacional, Merlot e Syrah			
Sidónio Sousa Reserva	22.00		
Baga			
Regateiro JR	14.50		
Touriga Nacional, Baga e Castelão			
Quinta de Foz de Arouce - Beira Atlântico	22.50		
Baga e Touriga Nacional			
Tejo e Lisboa			
Reserva do Paul - Quinta Monteiro Matos	15.00		
Touriga Nacional			
Conde do Vimoso Sommelier Edition	17.00		
Aragonez, Cabernet Sauvignon, Petit Verdot e Syrah			
Quinta do Gradil	14.00		
Tannat e Touriga Nacional			

DU SANGRIA

Classic Sangria	17.50
Tropical Fruit Sangria - Sparkling Wine	18.50
Strawberry Sangria - Sparkling	18.50
Green Apple Sangria - Sparkling	19.50
Rosé Sangria - Dalva Brut Sparkling Wine	22.50
Bacana Mojito Sangria	19.50
Sangria by the Glass Tropical Fruits - Sparkling Wine	7.50

DU COCKTAIL

Aperol Spritz	7.50
Moscow Mule	7.50
Classic Caipirinha	7.50
Passion Fruit Caipirinha	8.00
Strawberry Caipirinha	8.00
Margarita	7.50
Mojito	7.50
Passion Fruit Mojito	8.00
Old fashioned	7.50
Daiquiri On The Rocks	7.50
Strawberry Daiquiri	8.00
Negroni	7.50

SPARKLING WINE

CHAMPAGNE

Dalva Bruto	16.00
Viosinho, Malvasia Fina	
Dalva Rosé	16.00
Murganheira Reserva Bruto	20.00
Sidónio de Sousa Special Cuvée	25.00
Bical, Maria Gomes e Arinto	
Murganheira Meio Seco	20.00
Soalheiro Bruto Alvarinho	25.00

Drappier Carte D'Or	60.00
Ruinart Bruto	85.00

Liqueurs

Liquor Beirão	4.50
Carolans Salted Caramel	4.50
Limoncello	4.00
Limoncello Tonic	5.50
Fonte do Frade Coffee Liqueur	4.00
Jamaican	
Bitter almond	4.00

Aguardente

Martha's	5.50
CR&F	6.50
Adamus Very Old 20 Years	9.50
Dalva Vínica Velhisima	9.00

Cognac

Gautier VSOP	9.00
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Brandy

Croft	4.50
Apple tree	4.50

Whisky

Cutty Sark - Scotch	5.00
Dewar's 12 Years - Scotch	7.00
Jack Daniels - Tennessee	7.00
Bushmills - Irish	6.00
Cardhu Gold Reserve - Scotch	8.00
Cutty Sark 12 Years - Scotch	7.00
Nikka From the Barrel - Japan	9.50
Sexton Single Malt - Irish	8.00
Four Roses - Bourbon	6.50
Abasolo Del Mexico	9.00
Whiskey Cola - Cutty Sark	6.50

Rum - includes soda

Saint James Amber - Martinique	6.50
Legendary 7 Years - Cuba	8.00
Methusalem Anejo - Cuba	6.50

Vodka - includes soda

Poliakov Premium	6.50
Skyy	8.50

Port Wines

Cruz Tonic	5.50
Cruz Tawny	3.50
Cruz White	3.50
Cruz 10 Years	5.00
Cruz 20 Years	8.00
Dalva 2001 Tawny Harvest	9.50
Dalva Dry White	3.50

Muscat

Dalva-Douro	3.50
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Vermouth

Martini Rosso	4.00
Martini Bianco	4.00

Gin Tonics

Gibson's Dry - London Dry	6.50
Ada Organic Berries Gin - Spain	7.50
Ada Organic Dry - Spain	7.50
Bombay Sapphire - London Dry	8.50
Martin Miller's - England - Iceland	9.00
Bulldog - London Dry	9.00
Nordés - Spain	9.50
Roku Gin - Japanese	9.00
Adamus - Portugal	11.00
Drumshanbo Gunpowder - Irish	9.50
Gin Sul - Portugal	11.00
Ventozelo - Portugal	11.00

Draft Beers

Heineken (0.25cl)	2.30
Heineken (0.50cl)	4.20
Bohemia Original (0.30cl)	2.80
Bohemia Bock (0.30cl)	2.80

In Bottle

Paulaner (0.50cl)	4.50
Gulden Draak (0.33cl)	5.00
Chimay (0.75cl)	15.00
Heineken sem Álcool (0.25cl)	2.00
Bandida do Pomar	2.50

Drinks

Luso Still Water (0.50cl)	1.50
Pedras Salgadas Sparkling Water	1.50
Sparkling Water Pedras Limão	1.80
Schweppes Tonic / Ginger Ale	1.80
Schweppes Ginger Beer	2.50
Compal (Mango/Orange and Peach)	1.80
Trina Orange	1.80

Soda (0.33cl)

Coke	2.50
Coke zero	2.50
Fanta Orange	2.50
Fanta Pineapple	2.50
Nestea Limão	2.50
Nestea Peach	2.50
Nestea Mango / Pineapple	2.50
Sprite	2.50

Coffee

Coffee	1.00
Decaffeinated	1.00
Small Coffee and Milk	1.00
Normal Coffee and Milk	1.50
Ahmad Teas	1.30
Hot chocolate	2.50