menu

soups

Caldo Verde with chouriço (Traditional finely shreddedkale and potato soup with chouriço).	4,5 €
Soup of the day	3,5 €

starters

Couvert (bread, butter, olive oil and olives)	5 €
Ham and walnuts	8 €
Cheese board (Selection of cheeses, cured meats, and alheira fritters)	15 €
Flame-grilled chouriço	10 €
Sautéed Garlic Shrimp	12 €
Crispy Fried Calamari	8 €
Sautéed Mushrooms with Garlic and Herbs	10 €
Padrón peppers	6 €
Moelinhas (gizzards)	6 €

from the sea

	meia dose	dose
Bacalhau à Minhota (Deep-fried codfish loin served with round sliced potatoes, topped with a rich onion and red pepper sauce).	22 €	40 €
Roasted Octopus "Lagareiro" style	24 €	42 €
Small Sardines with Tomato Rice	16 €	30 €
Grilled Sea Bass	22 €	n/a

from the land

	meia dose	dose
Sarrabulho (Traditional Minho-style bread and pork blood porridge) *By Order (24h in advance). Minimum 4 people.	22 €	40 €
Cozido à Portuguesa (Traditional Portuguese Meat & Vegetable Stew) *By Order (24h in advance). Minimum 4 people.	20 €	38 €
Rojões à Minhota (Traditional Minho-style Diced Pork)	20 €	38 €
Grilled Veal Steak	22 €	40 €
Grilled Rib-on-the-bone Steak	n/a	34 €
Oven-Roasted Pork Shank	22 €	n/a
Portuguese-Style Steak (Pan-seared steak topped with a slice of cured ham, served in a traditional wine and garlic sauce, accompanied by round sliced fried potatoes).	21 €	n/a

vegetarian

	meia dose	dose
Sweet potato mash with mushrooms and chestnuts	19 €	n/a
Cold basmati rice salad with roasted beetroot, orange, and walnuts	18 €	n/a

salads

Tuna salad (fusilli pasta, cherry tomatoes, tuna, hard-boiled egg, vinaigrette dressing)	12 €
Chicken salad (Lettuce, arugula, shredded chicken, cherry tomatoes, carrot, croutons, yogurt dressing)	13 €
Salmon salad (Fusilli pasta, lettuce, smoked salmon, sesame seeds, pineapple, mustard and honey dressing)	14 €



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sweet and salt

desserts

Leite Creme (Portuguese custard with a burnt sugar topping)	5 €
Chocolate Brownie (Rich chocolate brownie - can be served with ice cream)	5 €
Pudim Abade de Priscos (Traditional rich egg and bacon pudding from Braga)	6 €
CheeseCake RT CLUB (Our signature house cheesecake)	5 €
Bolo de Bolacha (Traditional coffee-soaked biscuit cake)	5 €
Pratinho de Fruta da Época (Seasonal fresh fruit platter)	4 €
Sugestão do Chef (Chef's Special Selection / Dessert of the day)	5 €

snacks and light bites

Prego em Bolo de Caco (Traditional Madeira island bread steak sandwich with garlic butter)	14 €
Tosta Aberta de Salmão (Open-faced toast topped with salmon, sesame seeds, avocado, onion, tomato, and lime)	12 €
Hambúrguer em Bolo de Caco (Beef burger on traditional Madeira island bread)	12 €
Club Sandwich (atum ou frango) (Triple-decker sandwich with tuna or chicken)	11 €
Americana (Classic toasted ham, cheese, and egg sandwich)	10 €
Ovos Rotos com Alheira (Broken eggs with fries and traditional Portuguese game sausage)	12 €
Pica-Pau (Traditional diced meat in a savory beer and garlic sauce)	11 €
Bifana em Bolo de Caco (Traditional Madeira island bread bifana pork sandwich)	12 €

chef's menu

* Valid for weekday lunch only — 18 €

Soup
Bread
From the sea / from the land dish
Single Beer (25cl) / Mineral water 50cl
Glass of Wine (House selection)
Soda and coffe

for the kids

	meia dose	dose
Grilled Chicken Fillet	16 €	n/a
Golden Fried Hake Fillets	16 €	n/a
Hamburger Steak	16 €	n/a

dish of the day

From the sea / from the land dish
* Valid for weekday lunch only — 11 €



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