



Octopus with Garlic

STARTERS

Portugália Beef Croquette	(1 unit)	1.7
Toasted Sliced Bread with Butter		2.5
Ripened Cheese		3.8
Iberian Acorn Smoked Ham		13



“Bulhão Pato” Style Clams



Portugália Beef Croquette

APPETIZERS

Crab Stuffing		8
Mixed crab meat, boiled egg, pickles, white beer, boiled shrimp, coriander, with toast		
Octopus Salad		8
Octopus, red pepper, garlic, onion, coriander, olive oil and vinegar		
Garlic Prawns		9
Peeled shrimp, garlic, white wine, olive oil		
“Bulhão Pato” Style Clams		14
Clams, garlic, olive oil, paprika de la vera, flower of salt		
Octopus with Garlic		13
Sliced boiled octopus, garlic, olive oil, paprika de la vera, flower of salt		
“Pica Pau” (Beef Tenderloin Chunks)		14
Sirloin, pickles, olives, portuguese sauce or Portugália sauce		

COUVERT

Traditional Bread, Butter and Marinated Olives	3.8
--	-----

SOUP

Vegetables Soup	2.5
Seafood Creamy Soup	4.5



Portugália Striploin

THE STEAKS

Portugália Striploin	17.5
----------------------	------

With Portugália sauce, fried egg and 1 side dish

OTHER CUTS

Rump	14
Chicken	12.5

SPECIAL CUTS

Sirloin	23.5
Tiger NEW	22.5

All cuts can be served with Portugália sauce or grilled with herb butter and 1 side dish.



Tiger Special Cut

SNACKS

Classic Steak Sandwich	8.5
Sirloin Steak and Fried Garlic Butter	
Special Steak Sandwich	9.5
Sirloin Steak, Fried Garlic Butter, Smoked Ham and Fried Egg	

SIDE DISHES

French Fries	2
Rice	2
Sautéed with butter, garlic and bay leaves	
Salad	2
Lettuce, cherry tomatoes, red onion, radish and vinaigrette	
Spinach Purée	3
Spinach, cream, nutmeg and parmesan cheese	
Portugália Sauce	2



Classic Steak Sandwich



"Pica Pau" (Beef Tenderloin Chunks)

CLASSICS & SPECIALITIES

Cod "à Brás" 14
A simple and comforting traditional Portuguese dish: cooked with olive oil, onions, and cod, mixed with thinly sliced fried potatoes, and wrapped in creamy eggs. Finished with onions, parsley, and olives.

Bread and Prawns Portuguese Stew 15.5
Made with Alentejo bread softened in a shrimp broth, with garlic and cooked shrimp, wrapped in a creamy egg yolk. Finished with fresh cilantro.

Roast Beef Tenderloin 45
(500g) 2 to 3 persons · 3 side dishes
Made fresh to order, cooking time may take 25–30 minutes.

"Pica Pau" (Beef Tenderloin Chunks) 35
(400g) 2 persons · With Portugália Sauce or Old style sauce Recipe · 2 side dishes



Cod "à Brás"



Bread and Prawns Portuguese Stew

VEGETARIAN

Mushrooms "À Brás" 12

Vegan

Burger 14

On the plate

CHILDREN'S MENU

Hamburguer (100g) | "Um Bongo" Juice or Water | Seasonal Fruit, Caramel Flan or Ice Cream 10

Grilled Hamburger (on the plate) with a Fried Egg, served with cherry tomatoes and a side (rice or French fries). Recommended for children up to 12 years old.



"Baba de Camelo"

DESSERTS

Caramel Flan 3
The classic

Chocolate Mousse 3.5
70% chocolate, crunchy cocoa and a pinch of salt

"Baba de Camelo" 3.5
Caramel mousse with caramelised peanut nougat

"Fried Egg" 4
Portugália 99th Anniversary dessert

Artisan Ice Cream Scoop 2.5
Vanilla or Strawberry

Pineapple 3
Dusted with lime zest

Fruit of the Season 2.5
Ask what fruit is available



"Fried Egg"

The lupins
are on us

BREWERY

Small Draft Beer	Lager Stout Half & Half Shandy	2
Large Draft Beer	Lager Stout Half & Half Shandy	4
Sagres Lager		2.5
Sagres Stout		2.5
Sagres O.O		2.5
Sagres Bohemia		3
Bandida do Pomar Cider		3

WATER & CAFETERIA

Luso Water	50cl	2.5
Pedras Sparkling Water	25cl	1.8
Castello Sparkling Water	25cl	1.8
Tonic Water		2
Espresso Decaf		1.2

SOFT DRINKS & JUICES

Pepsi Pepsi Zero Sugar		2.5
Lipton Ice Tea	Lemon Peach	2.5
7 UP		2.5
Sumol	Orange	2.5
Compal		2.5
Homemade Lemonade with Mint		2.5
Natural Orange Juice		3

SPIRITS WINES

Beer with Martini		3.5
Martini Rosso		3.5
Moscatel de Setúbal J.M.F		2.5
Porto Tawny Burmester		3.5
C. R.& F. Reserva		5
Amarguinha		3.5
Licor Beirão		3.5
Jameson		5.5
J&B Rare		5.5

RED WINE

Caiado	(Alentejo)	10 6
Herdade de São Miguel	(Alentejo)	13.5 8.5
Lagoalva	(Tejo)	15
Raposinha	(Alentejo)	17
Manoella	(Douro)	27

WHITE WINE

Caiado	(Alentejo)	10 6
Herdade de São Miguel	(Alentejo)	13.5 8.5
Lagoalva	(Tejo)	15
Planalto Reserva	(Douro)	17
Manoella	(Douro)	27

“VERDE” WINE

Muralhas de Monção	(Minho)	13.5
Soalheiro Allo	(Minho)	17

ROSÉ WINE & SPARKLING

Mateus Rosé		11 7.5
Murganheira Bruto		20

SANGRIA

Sangria 1 L	Red White	10
-------------	-------------	----

Food allergies and intolerances. If you are allergic to any foods, please contact our team for more information – Regulation No. 1169/2011
No dishes, food products or beverages, including couvert items, can be charged for if the customer did not order or consume them.
– Article 135, number 3 of Decree-Law 10/2015, January 16

Portugália recommends that the meat must always be consumed well done for at-risk population (pregnant, children, elderly and immunocompromised). We appreciate you check your bill. Indicated prices are in Euros (€) and already include VAT according to the present legal rate. This establishment has complaints book.