



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
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SOUP

Vegetables Soup	2.5
Seafood Creamy Soup	4.5

SEAFOOD

Oysters	(1un)	2.5
Boiled Shrimp	(100g)	4
Coast Prawn	(100g)	7
Barnacles	(100g)	7
Crab	(Kg)	35

Ask what Seafood are available today.
Ask our team to help you create your seafood combination.



Barnacles

SEAFOOD PLATTER 1

Boiled Shrimp	(200g)	
Crab Stuffing	(1 unit)	16

SEAFOOD PLATTER 2

Boiled Shrimp	(200g)	
Crab Stuffing	(1 unit)	
Barnacles	(200g)	30

Serves 2

SEAFOOD PLATTER 3

Boiled Shrimp	(200g)	
Coast Prawn	(200g)	
Crab	(900g)	53

Serves 2

SEAFOOD PLATTER 4

Boiled Shrimp	(200g)	
Coast Prawn	(200g)	
Barnacle	(200g)	
Oysters	(6 unit)	
Crab	(900g)	84

Serves 4



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



Classic Steak Sandwich

CHILDREN'S MENU

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



Cod "à Brás"



Bread and Prawns Portuguese Stew

VEGETARIAN

Mushrooms "À Brás" 12

Vegan

Burger 14

On the plate

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

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



"Baba de Camelo"



"Fried Egg"

DESSERTS

Caramel Flan The classic	3
Chocolate Mousse 70% chocolate, crunchy cocoa and a pinch of salt	3.5
"Baba de Camelo" Caramel mousse with caramelised peanut nougat	3.5
"Fried Egg" Portugália 99th Anniversary dessert	4
Artisan Ice Cream Scoop Vanilla or Strawberry	2.5
Pineapple Dusted with lime zest	3
Fruit of the Season Ask what fruit is available	2.5

The lupins
are on us

BREWERY

Small Draft Beer Lager Stout Half & Half Shandy	2
Small Sagres Bohemia	2.5
Large Draft Beer Lager Stout Half & Half Shandy	4
Large Sagres Bohemia	5
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

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
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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

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 appreciated you check your bill. Indicated prices are in Euros (€) and already include VAT according to the present legal rate. This establishment has complaints book.