

DINNER

COCKTAILS

MERMAID MARGARITA

Strawberry, Kombu, Tequila, Dragonfruit, Aperol, Lime

FOR FIG'S SAKE

Four Walls Whiskey, Fig, Lemon, Pimente D'Espelette, Red Wine Foam

AQUA PORT & TONIC

*Fonseca Siroco Dry White Port, Gray Whale Gin, St. Germain, Celery,
Elderflower Tonic*

CHA CHA CHA

Tito's Vodka, The Botanist Gin, Cilantro Fino Sherry, Oleo Saccharum

IBERIAN PEACH

*St. Remy Brandy, Cossart Gordon 5yr Malmsey, Peach, Cocchi Torino,
Cinnamon-Peach Bitters, Ham Tincture, Iberian Mist*

BATIDA DE COCO

*Ten to One White Rum, Saler's Gentian, Coconut Elixir, Pineapple Ginja
Cherry Liqueur, Thai Basil*

CAVIAR & QUINCE FROZINHO

*Twin Vines Vinho Verde, Quince, Lemon, Ketel One Grapefruit and Rose,
Royal Caviar*

Broa de Milho

*Portuguese Corn and Rye Bread with Olive Oil and House Made
Smoked Butter*

BAR CRU

Ostras (Half Dozen)

Oysters served with Mignonette, Lemon

Tataki de Atum

Seared Tuna, Tomato, Vegetable Escabeche

Wahoo Curadoo

Cured Wahoo, Sweet Potato Puree, Lime, Salicornia

Vieiras Marinadas

Marinated Scallops, Tomato, Capers, Sereia Royal Caviar

Tártaro de Pargo

Snapper Tartare, Avocado and Ginger Dressing

Salada de Polvo

Octopus Salad, Paprika Potatoes, Bell Pepper Vinaigrette

Tartaro de Novilho

Beef Tartare, Toasted Brioche, Sea Urchin

PETISCOS

Peixinhos da Horta

Green Bean Tempura, Tartar Sauce

Gambas ao Alinho

Garlic and Chili Prawns, Coriander

Pica Pau com Pickles

Seared Filet of Beef, Garlic and Mustard Sauce, Pickles

SEREIA

Henrique Sá Pessoa

DINNER

PRATO PRINCIPAIS

Cataplana de Peixe e Marisco

Braised Fish and Seafood with Tomatoes, Bell Peppers, Sweet Potatoes, Coriander

Bacalhau à Brás

Salted Cod, Fried String Potatoes, Egg, Parsley, Olives

Barriga de Porco de Leite Confitada

Confit Yorkshire Milk-fed Pork Belly, Pickled Onions Spinach Puree

Bochechas de Novilho

Red Wine Braised Beef Cheeks, Celery Root Puree, Pickled Turnip, Brocollini

ARROZ

Arroz de Carabineiro

Scarlet Prawn Rice

Arroz de Pato

Duck Rice, Smoked Bacon, Chorizo, Parsley Aioli

ACOMPANHAMENTOS

Patatas Bravas

Crisp Potatoes, Spiced Tomato Sauce, Aioli

Bróculos Grelhados e Romesco

Broccolini with Romesco, Hazelnuts

Salada de Beterraba

Roasted Beets Salad, Sherry Vinegar Dressing, Tarragon

Salada de Tomate

Tomato Citrus Salad, Herbs, Mustard Dressing

Alho Francês Tostado

Leeks from the grill, Romesco, Hazelnuts, Arugula

A 20% SERVICE CHARGE WILL BE ADDED
TO ALL CHECKS

*CONSUMING RAW OR UNDERCOOKED FISH, MEAT, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SEREIA
Henrique Sá Pessoa