

Fridays

It's Oyster and Champagne Day

— Discount of
50%

For a combined order of
oysters with sparkling
wine or champagne.



Offer only valid with oyster orders

Ostra D'ouro

Bar Menu

Classic Cocktails

APEROL SPRITZ	12 €
CAIPIRINHA	11 €
COSMOPOLITAN	12 €
DRY MARTINI	11 €
MARGARITA	12 €
MIMOSA	12 €
NEGRONI	12 €
MOJITO	12 €
OLD-FASHIONED	12 €
PISCO SOUR	12 €
WHISKEY SOUR	12 €
MOSCOW MULE	12 €
PORTO TONIC	12 €

Gin (5cl)

GORDON'S	11 €
BOMBAY	11 €
HENDRICKS	14 €
MONKEY 47	18 €
TANQUERAY	14 €

Vermute | Bitter | Pastis (5cl)

MARTINI BIANCO	5 €
MARTINI ROSSO	5 €
MARTINI EXTRA-DRY	5 €
CAMPARI	6 €
APEROL	6 €
RICHARD	6 €

Sangrias

WHITE, ROSÉ & RED IL
25 €

SANGRIA DE PROSECCO IL
35 €

SANGRIA DE MOËT & CHANDON IL
55 €

Wine by the glass

SPARKLING WINE WHITE | PRIOR LUCAS | FALALA PEARL
8 €

SPARKLING WINE ROSÉ | PRIOR LUCAS | BAGA BUBBLES
7,50 €

CHAMPAGNE WHITE | A.R. LENOBLE | INTENSE
19 €

CHAMPAGNE ROSÉ | PIERRE GIMONNET & FILS | ROSÉ
21 €

WHITE WINE | QUINTA DE SANJOANNE | TERROIR MINERAL
6 €

WHITE WINE | NIEPOORT | MORGADIO DA CALÇADA
9 €

WHITE WINE | ROCIM | QUINTA DA PEDRAGOSA
8 €

RÓSE WINE | JÚLIO B. BASTOS | DONA MARIA
6 €

RED WINE | QUINTA DO VALBOM | VALBOM
9 €

RED WINE | JÚLIO B. BASTOS | DONA MARIA
6 €

RED WINE | JOÃO CLARA | NEGRAMOLE
11 €

Ostra Douro

Menu

Our oysters

NATURAL OYSTERS (6PC)

(FRESH OYSTERS WITH LEMON)
14,5 €

OYSTERS WITH RED WINE REDUCTION VINAIGRETTE AND SHALLOTS (6PC)

16,5 €

STEAMED OYSTERS (6PC)

(STEAMED OYSTERS WITH LEMON)
15,5 €

STEAMED OYSTERS WITH MANGO AND PASSION FRUIT SAUCE (6PC)

18,5 €

OYSTERS AU GRATIN (6PC)

(GRATINATED OYSTERS WITH CORNBREAD
CRUST, BUTTER, CHEESE AND FINE HERBS)
20 €

ENHANCE THE FLAVOUR OF OUR OYSTERS BY PAIRING THEM
WITH SPARKLING WINE OR CHAMPAGNE AT A SPECIAL PRICE:

SPARKLING WINE PRIOR LUCAS (BAIRRADA) WHITE OR ROSÉ
FLUTE 5€ BOTTLE 22,5€

CHAMPAGNE A.R. LENOBLE
FLUTE 14€ BOTTLE 55€

Couvert

BREAD

1,5 € / UN.

BREAD, OLIVES, BUTTER

3,5 €

CODFISH CAKES, SAMOSAS, MEAT CROQUETTES

1,95 € / UN.

TOASTED BREAD WITH BUTTER

3,5 €

SMALL PLATE WITH HAM

4,5 €

Sopas

RICH SEAFOOD SOUP

(MADE WITH A CREAM BASE, ONION, GARLIC, TOMATO, PEPPERS IN A RICH SEAFOOD BROTH, FINISHED WITH CLAM MEAT, LOBSTER, MUSSELS AND SHRIMP)

14,5 €

VEGETABLE CREAM

(CREAMY SOUP MADE WITH FRESH VEGETABLES)

5,5 €

Saladas

MIXED SALAD

(VARIETY OF LETTUCES, CHERRY TOMATOES, CUCUMBER, BELL PEPPER AND RED ONION)

6 €

TOMATO SALAD

(TOMATO WITH ONION AND OREGANO)

6 €

MOUNTAIN SALAD

(TOMATO, CUCUMBER, ROASTED PEPPERS, AND OREGANO)

10,5 €

ROASTED PEPPER SALAD

(ROASTED RED, GREEN AND YELLOW PEPPERS, SEASONED WITH RED ONION, GARLIC, OLIVE OIL AND VINEGAR)

9,5 €

Cold starters

PORTUGUESE CHEESE AND CHARCUTERIE BOARD (2PX)

(THREE TYPES OF CHEESE AND THREE TYPES OF CURED
MEATS, SERVED WITH PUMPKIN JAM AND DRIED FRUITS)

22,5 €

PRAWN SALAD WITH AVOCADO AND MOZZARELLA CHEESE

(MIXED LETTUCE, CHERRY TOMATO, AVOCADO, PRAWNS
AND MOZZARELLA, WITH COCKTAIL SAUCE)

16,5 €

TUNA SALAD

(MIXED LETTUCE, TOMATO, CUCUMBER, BOILED EGG, TUNA,
RED ONION AND OLIVES, DRESSED WITH VINAIGRETTE)

9,5 €

PRAWN COCKTAIL

(MIXED LETTUCE, PRAWNS AND COCKTAIL SAUCE)

14,5 €

ROASTED OCTOPUS SALAD

(LOCAL OCTOPUS WITH TOMATO, CUCUMBER AND ONION,
DRESSED WITH VINAIGRETTE AND SMOKED PAPRIKA)

12,5 €

SLICED IBÉRICO HAM

18 €

BOILED QUARTEIRA PRAWNS 300G

(SERVED WITH COCKTAIL SAUCE OR MAYONNAISE)

18 €

Hot starters

PRAWNS A LA GUILLO

(WILD SHRIMP FRIED IN OLIVE OIL AND GARLIC, FINISHED WITH
A KNOB OF BUTTER, WHITE WINE AND A TOUCH OF CHILI PEPPER)

18 €

DUCK CLAMS

(FRESH CLAMS FROM RIA FORMOSA, IN A SAUCE OF OLIVE
OIL, GARLIC, WHITE WINE, LEMON AND CORIANDER)

24,5 €

SAUTÉED MUSHROOMS WITH GARLIC

(FRESH MUSHROOMS SAUTÉED IN OLIVE OIL AND GARLIC,
FINISHED WITH WHITE WINE AND PARSLEY)

12,5 €

FRIED SQUID WITH GARLIC

(ATLANTIC SQUID RINGS FRIED IN OLIVE OIL AND GARLIC,
REFRESHED WITH WHITE WINE AND A TOUCH OF CORIANDER)

15,5 €

SCRAMBLED EGGS WITH ALHEIRA AND ASPARAGUS

(EGGS SCRAMBLED WITH ALHEIRA SAUSAGE AND ASPARAGUS IN EXTRA VIRGIN OLIVE OIL)

12 €

QUARTEIRA PRAWNS A LA GUILHO 300G

(SHRIMP FROM OUR COAST WITH SHELL, FRIED IN OLIVE OIL AND GARLIC,
A KNOB OF BUTTER, WHITE WINE AND A TOUCH OF CHILI)

22,5 €

PIG'S TROTTERS WITH CORIANDER

(ALENTEJO PIG'S TROTTERS IN A LIGHTLY VINEGARED
WHITE SAUCE, PERFUMED WITH CORIANDER)

14,5 €

GRILLED SARDINES

9,5 €

FLAME-GRILLED CHOURIÇO AT THE TABLE

14,5 €

Weekly Menu

Monday

OVEN-ROASTED OCTOPUS

(ATLANTIC OCTOPUS ROASTED WITH TOMATO SAUCE, ONION, PEPPERS,
GARLIC, AND OLIVE OIL, SERVED WITH ROASTED POTATOES)

24 €

COUNTRY CHICKEN CURRY

(FREE-RANGE CHICKEN STEWED WITH OLIVE OIL, ONION, GARLIC IN A CURRY SAUCE)

20 €

Tuesday

GOLDEN JOHN DORY FILLETS WITH TOMATO RICE

(JOHN DORY FILLETS SEASONED WITH SALT AND PEPPER, BREADED
WITH FLOUR AND EGG, FRIED IN OLIVE OIL, SERVED WITH TOMATO RICE)

22 €

MEATBALLS WITH SPAGHETTI

(BEEF MEATBALLS STEWED IN TOMATO SAUCE WITH A TOUCH
OF PIRI-PIRI, SERVED WITH SPAGHETTI)

22,5 €

Wednesday

CODFISH ESPIRITUAL STYLE

(FLAKED CODFISH IN A BÉCHAMEL SAUCE WITH POTATOES, CARROTS,
AND SPINACH, ALL AU GRATIN, SERVED WITH MIXED SALAD)

23 €

OLD-FASHIONED DUCK RICE

(COOKED DUCK, RICE MADE IN THE DUCK COOKING BROTH WITH A SAUTÉ OF ONION AND
GARLIC, CHORIZO, AND BACON, THEN BAKED WITH A CRUST. SERVED WITH MIXED SALAD)

23 €

Thursday

GOLDEN COD FILLETS

(COD FILLETS COATED IN FLOUR AND EGG, GOLDEN-FRIED IN OLIVE OIL,
SERVED WITH GRANDMOTHER'S RICE AND GOLDEN BABY POTATOES)

24,5 €

BLACK PORK TENDERLOIN FROM ALENTEJO

(PORK LOIN SEASONED WITH SALT, PEPPER, GARLIC, SMOKED PAPRIKA, WHITE WINE, AND
VINEGAR, FRIED IN OLIVE OIL. SERVED WITH FRIED DICED POTATOES, PICKLES, AND OLIVES)

27,5 €

Friday

STUFFED SQUID

(SQUID STUFFED WITH THEIR OWN TENTACLES, CURED HAM,
PEPPERS, ONION, GARLIC, AND RICE, SERVED WITH MASHED POTATOES)

23 €

CLAY POT CHICKEN

(CHICKEN STEWED IN A CLAY POT WITH CARROT, ONION, GARLIC, TOMATO, WHITE WINE,
CURED HAM, CHORIZO, AND SPICES, SERVED WITH POTATOES AND PEARL ONIONS)

21 €

Saturday

BREADED OCTOPUS FILLETS WITH OCTOPUS RICE

(BREADED OCTOPUS FILLETS COATED IN FLOUR AND EGG,
FRIED IN OLIVE OIL, SERVED WITH OCTOPUS RICE)

23 €

ROAST VEAL MINHOTA STYLE

(OVEN-ROASTED VEAL SERVED WITH ROASTED POTATOES AND FRESH VEGETABLES)

23 €

Sunday

FISH FILLETS AU GRATIN ON A BED OF SPINACH

(GRATINATED HAKE FILLETS ON A BED OF SPINACH, BÉCHAMEL AND CHEESE,
SERVED WITH POTATO PAPILLOTE AND ARUGULA & WATERCRESS SALAD)

22,5 €

BAKER-STYLE ROASTED KID GOAT

(OVEN-ROASTED KID GOAT SERVED WITH ROASTED POTATOES AND GRANDMA'S RICE)

29 €

Fish

GRILLED SEA BASS

(FRESH ATLANTIC SEA BASS GRILLED, SERVED WITH
SAUTÉED FRESH VEGETABLES AND BOILED POTATOES)

22 €

GRILLED SEA BREAM

(FRESH ATLANTIC GILT-HEAD BREAM GRILLED, SERVED
WITH SAUTÉED FRESH VEGETABLES AND BOILED POTATOES)

22 €

GRILLED SALMON

(GRILLED SALMON SERVED WITH SAUTÉED
FRESH VEGETABLES AND BOILED POTATOES)

21 €

CODFISH MINHOTA STYLE

(FRIED CODFISH STEAK IN OLIVE OIL WITH ONION, GARLIC, AND RED
PEPPER, SERVED WITH SLICED FRIED POTATOES AND MIXED SALAD)

24 €

GRILLED SOLE (KG)

(GRILLED SOLE SERVED WITH SAUTÉED
FRESH VEGETABLES AND BOILED POTATOES)

60 €

SOLE MEUNIÈRE (KG)

(SOLE FRIED IN BUTTER AND LEMON JUICE SAUCE, SERVED
WITH SAUTÉED FRESH VEGETABLES AND BOILED POTATOES)

60 €

GRILLED SQUID WITH GARLIC OIL

(GRILLED SQUID SERVED WITH BOILED POTATOES,
GARLIC OLIVE OIL AND A TOUCH OF CORIANDER)

21 €

MONKFISH SEAFOOD

(MONKFISH LOIN IN A TOMATO, ONION, GARLIC AND PEPPER
SAUCE WITH CLAMS AND SHRIMP, SERVED WITH SAUTÉED
FRESH VEGETABLES AND BOILED POTATOES)

26 €

CODFISH BRÁS STYLE

(SAUTÉED COD IN OLIVE OIL WITH ONION, GARLIC, SHOESTRING
POTATOES, EGG AND PARSLEY, SERVED WITH GREEN SALAD)

24 €

MONKFISH RICE

(MADE IN A FISH AND SEAFOOD BROTH WITH CLAMS, SHRIMP AND CORIANDER)

26 €

Seafood

RICH SEA CATAPLANA (2PX)

(MONKFISH, GROUPER, AND NILE PERCH, SHRIMP, CLAMS
COOKED IN A SAUCE MADE OF ONION, GARLIC, PEPPERS, AND
TOMATO IN A FISH BROTH, SERVED WITH BOILED POTATOES)

55 €

SEAFOOD RICE (2PX)

(RICE, SHRIMP, LOBSTER, CRAB CLAW MEAT, CLAMS, COOKED IN A FISH AND
SEAFOOD BROTH WITH ONION, GARLIC, TOMATO, PEPPERS, FINISHED WITH CORIANDER)

65 €

GRILLED PRAWN PLATTER WITH GARLIC BUTTER

(GRILLED SHRIMP WITH A GARLIC BUTTER AND LEMON JUICE SAUCE, SERVED WITH
SLICED POTATOES SAUTÉED WITH OLIVE OIL AND ONION, AND CORIANDER RICE)

78 €

GRILLED GIANT PRAWN (KG)

(WITH BUTTER, GARLIC, AND LEMON JUICE SAUCE)

120 €

SEAFOOD PLATTER (2PX)

(GRILLED LOBSTER, GRILLED TIGER PRAWNS, QUARTEIRA
PRAWNS FRIED WITH GARLIC AND BOILED, CLAMS À BULHÃO
PATO, OYSTERS WITH GARLIC BUTTER AND LEMON)

110 €

Meat

ENTRECOTE AU CAFE DE PARIS

(PREMIUM LATIN AMERICAN BEEF GRILLED, SERVED WITH A DELICIOUS CAFÉ DE PARIS SAUCE MADE WITH BEEF BROTH, CREAM, BRANDY, AND HERB-FLAVORED BUTTER.)

28 €

TOURNEDO WITH GREEN SAUCE

(GRILLED VEAL LOIN WITH A SAUCE MADE FROM BEEF BROTH, CREAM, AND FINE HERBS)

31 €

GRILLED LAMB WITH MINT SAUCE

(PREMIUM LAMB MEAT GRILLED WITH MINT SAUCE, SERVED WITH FRIES AND MIXED SALAD)

30 €

OSTRA D'OURO STEAK

(VEAL LOIN FRIED IN OLIVE OIL WITH GARLIC IN A MEAT AND MADEIRA WINE SAUCE, SERVED WITH A FRIED EGG, FRIES, AND A SALAD OF ARUGULA, WATERCRESS, AND CHERRY TOMATOES)

29 €

PORTUGUESE STEAK

(VEAL LOIN FRIED IN OLIVE OIL AND GARLIC WITH MEAT SAUCE AND A TOUCH OF WHITE WINE, VINEGAR, AND CRISPY HAM, SERVED WITH SLICED FRIES, PICKLES, AND OLIVES)

31 €

PEPPER STEAK

(VEAL SIRLOIN FRIED IN OLIVE OIL WITH A MEAT SAUCE, BRANDY, WORCESTERSHIRE SAUCE, CREAM, AND GREEN PEPPER, SERVED WITH FRENCH FRIES AND SAUTÉED FRESH VEGETABLES)

31 €

NEW YORK GRILLED STEAK

(GRILLED VEAL SIRLOIN WITH AROMATIC HERB BUTTER, SERVED WITH SAUTÉED POTATOES AND MIXED SALAD)

32,5 €

STEAK À LA CREME

(VEAL SIRLOIN FRIED IN OLIVE OIL AND GARLIC WITH A BEER SAUCE, BEEF BROTH, BUTTER, CREAM, DIJON MUSTARD, AND SMOKED PAPRIKA, SERVED WITH THIN-CUT FRIED SWEET POTATO FRIES AND MIXED SALAD)

31 €

GRILLED VEAL CHOP WITH SAUTÉED POTATOES

(GRILLED VEAL CHOP SERVED WITH CUBED POTATOES SAUTÉED IN OLIVE OIL AND ONION, AND MIXED SALAD)

28 €

GRILLED CHATEAUBRIAND (2PX)

(GRILLED BEEF TENDERLOIN SERVED WITH POTATOES SAUTÉED IN OLIVE OIL AND ONION, ROASTED TOMATO, AND MIXED SALAD)

59 €

GRILLED SIRLOIN STEAK

(GRILLED BEEF SIRLOIN SERVED WITH POTATOES SAUTÉED IN OLIVE OIL AND ONION, AND MIXED SALAD)

26 €

For the younger ones

GRILLED VEAL BURGER (NO BUN)
16 €

GRILLED CHICKEN BREAST
15 €

BREADED CHICKEN BREAST WITH FINE HERBS
16,5 €

BREADED HAKE FILLET
16,5 €

Side Dishes

TOMATO RICE

7,5 €

TURNIP GREENS RICE

7,5 €

CORIANDER RICE

7,5 €

GRANDMA'S RICE

7,5 €

WHITE RICE

4,5 €

STEAKHOUSE FRIES

4,8 €

SWEET POTATO FRIES

6 €

BOILED OR ROASTED POTATOES

4,5 €

SAUTÉED POTATOES

4,8 €

MASHED POTATOES

5,5 €

MIXED VEGETABLES

5 €

Drinks

Beer & Cider

DRAUGHT BEER

SAGRES 25CL	3 €
SAGRES 50CL	5,5 €
HEINEKEN 25CL	3,5 €
HEINEKEN 50CL	7 €

BOTTLED BEER

SUPERBOCK 33CL	4 €
SAGRES ZERO 33CL	4 €
SUPERBOCK STOUT 33CL	4 €
HEINEKEN 33CL	5 €

CIDER

MAGNERS 568ML	8 €
SOMERSBY 33CL	6 €

Soft Drinks

SOFT DRINKS	3,5 €
TÓNICA	4,5 €
NECTAR	3,5 €
NATURAL ORANGE JUICE	4 €

Water

SMALL WATER	2 €
LARGE WATER	4 €
SMALL SPARKLING WATER	2,5 €
LARGE SPARKLING WATER	5 €

Hot Beverages

ESPRESSO	1,95 €
DOUBLE ESPRESSO	3,90 €
PINGADO COFFEE	1,95 €
LATTE	2,90 €
GAROTO	1,95 €
GALÃO	3,90 €
CAPPUCCINO	3,90 €
IRISH COFFEE	8,5 €
HOT CHOCOLATE	3,90 €
TEA	2,30 €

Drinks

Liqueurs

AMARGUINHA	8 €
LICOR BEIRÃO	8 €
COINTREAU	12 €
DISARONNO	10 €
BAILEYS	10 €
LIMONCELLO	10 €

Tequilla / Mezcal (5cl)

OLMECA BLANCA	9 €
OLMECA REPOSADO	11 €
CLASE AZUL PLATA	21 €
MONTELOBOS	18 €

Pisco / Cachaça (5cl)

PISCO 1615 QUEBRANTA	12 €
CACHAÇA JANEIRO	9 €

Drinks

Whisky (5cl) (WITH A MIXER)

WHISKY NOVO	9 €
BULLEIT - BOURBON	12 €
JAMESON - IRISH	9 €
JOHNNIE WALKER BLACK- BLENDED SCOTCH	12 €
TALISKER 10 YEARS- SINGLE MALT	14 €
MALT MACALLAN SHERRY CASK 12 YEARS	28 €
NIKKA FROM THE BARREL- JAPONÈS	16 €
ROYAL SALUTE 21 YEARS	32 €
J&B	9 €
FAMOUS GROUSE	9 €
LOGAN	16 €
CARDHU	16 €
DRAMBUIE	9 €
JACK DANIELS	9 €
GLENFIDDICH	18 €
J&B 15 YEARS	16 €

Drinks

Aguardente / Cognac / Medronho (5cl)

ADEGA VELHA 6 YEARS- PORTUGAL	9 €
REMY MARTIN V.S.O.P.- COGNAC	14 €
MEDRONHO	8 €
HENNESSY	18 €

Vodka (5cl)

ABSOLUT	10 €
GREY GOOSE	14 €
BELUGA ALLURE	25 €
AU VODKA	15 €

Rum (5cl)

BACARDI CARTA BLANCA	11 €
DIPLOMOATICO RESERVA EXCLUSIVA	14 €
ZACAPA CENT. X.O.	38 €
CAPTAIN MORGAN SPICED GOLD	12 €
FLOR DE CAÑA 18 YEARS	25 €

Dessert

FIG AND MEDRONHO PUDDING WITH CARAMEL ICE CREAM
9,5 €

ALGARVE MIXED DESSERT
(TRUE ALGARVIAN TRILOGY MADE FROM FIG, CAROB FLOUR, AND ALMOND)
8,5 €

DARK CHOCOLATE MOUSSE
(MELTED CHOCOLATE WITH BUTTER, EGGS, AND SUGAR)
8 €

BANANA SPLIT
(BANANA WITH THREE VARIETIES OF ICE CREAM AND WHIPPED CREAM)
12 €

CRÈME BRÛLÉE
(MILK, CREAM, EGGS, SUGAR, AND ORANGE JUICE, COOKED IN A BAIN-MARIE)
8,5 €

CREPE SUZETTE WITH VANILLA ICE CREAM
(TWO CRÊPE LAYERS WRAPPED IN A SAUCE OF
ORANGE JUICE, SUGAR, CINNAMON, AND ORANGE LIQUEUR)
14,5 €

FLAMBÉED STRAWBERRIES
(FRESH STRAWBERRIES FLAMBÉED WITH SUGAR, CINNAMON, AND STRAWBERRY LIQUEUR)
14,5 €

CHOCOLATE AND WALNUT BROWNIE WITH ICE CREAM
(DARK CHOCOLATE, WHEAT FLOUR, EGGS, SUGAR, WALNUTS, AND BUTTER)
11 €

TRADITIONAL CONVENT-STYLE DESSERT
(ALMOND, EGG THREADS, AND GILA)
9 €

ALMOND BONBON
(ALMOND AND CHOCOLATE)
8,5 €

SWEET POTATO AND ALMOND PIE

(TART MADE WITH SWEET POTATO PURÉE, FLOUR, EGGS, SUGAR, AND ALMONDS)

7,5 €

ICE-CREAM BOWL

(THREE VARIETIES OF ICE CREAM WITH WHIPPED CREAM)

12 €

TIRAMISU

8,5 €

MIX OF PORTUGUESE CHEESES WITH
PUMPKIN JAM AND DRIED FRUIT

14 €

STRAWBERRIES WITH WHIPPED CREAM

8,5 €

PINEAPPLE

6 €

PEELED ORANGE

6 €

MANGO

8,5 €

SEASONAL FRUIT

6 €

PORT GLASS + PASTEL DE NATA

9 €