

Versiculo[®]

d'O FAIA
RESTAURANTE

Menu

O Couvert

Cesto de Pão | Basket of bread | 2 €

Manteiga trufada | Truffle flavoured butter | 1,5 €

Azeitonas marinadas | Marinated olives | 1,8 €

As Entradas | Appetisers

Gambinhas fritas ao alho com limão, malagueta fresca e salsa 14,5 €

Sautéed shrimps with olive oil, garlic, lemon, fresh chili and parsley

Pimentos piquillo recheados

com bacalhau e queijo, molho de açafrão e creme balsâmico 12 €

"Piquillo" peppers stuffed with cod, saffron sauce and balsamic cream

Cogumelos recheados

com requeijão e tomilho, crumble de broa e chutney de cenoura 12 €

Mushrooms stuffed with cottage cheese and thyme, corn bread crumble and carrot chutney

Fígados de aves salteados com vinho da Madeira e Pêra Rocha 9,5 €

Sautéed poultry liver with Madeira wine and pear

Prato de presunto Pata Negra(40 g.) 16,5 €

Cured ham "Pata Negra" (40 g.)

As Sopas | Soups

Caldo verde, broa de milho com chouriço 4,5 €

Chopped up kale soup with cornbread and chorizo

Sopa de Peixe com poejo 7 €

Fish soup with pennyroyal

As Saladas | Salads

Salada de bacalhau fumado,

misto de alfaces, tomate assado, mousse de grão de bico e croutons de coentros 13 €

Smoked cod fish salad, lettuce, roasted tomato, chickpeas mousse and coriander croutons

Salada mista

bouquet de folhas frescas, cenoura, cebola e tomate, creme de beterraba e o vinagrete da casa 5,2 €

Mixed salad lettuce, carrot, onion, tomato – beetroot sauce and the house vinaigrette dressing

Os Peixes | Fish

Filete de robalo corado,

puré de mandioca, legumes assados, molho de limão e mostarda 19,5 €

Sea bass filet, manioc purée, roasted vegetables and lemon with mustard sauce

Lascas de bacalhau confitado,

esmagada de batata, couve portuguesa, ovo a baixa temperatura e crumble de broa 18 €

Flaked dried salted cod confit, crushed potatoes, cabbage, low temperature egg, cornbread crumble

Gratinado de bacalhau com natas frescas, coentros e pasta de azeitona 15 €

Cod fish gratin with fresh cream, coriander and olive paste

Polvo assado com azeite de alhos, batata salteada com cebola e espinafres salteados 19 €

Oven cooked octopus, olive oil and garlic, sautéed potatoes with onion and sautéed spinach

Camarão tigre grelhado,

molho de pimenta da terra e arroz frito de coentros e malagueta p/ kg. 97 €

Tiger prawn grilled, with butter, garlic and fresh red peppers sauce,

served with coriander and red chilli rice

As Carnes | Meat

Entrecote de novilho grelhado, manteiga de alho e alecrim,
batata camponesa com tomilho, legumes e cogumelos salteados 19 €

Grilled beef entrecôte, garlic with rosemary butter, roasted potatoes with thyme, sautéed vegetables and mushrooms

Perna de cordeiro de leite assada,
Esmagada de batata com azeite, bimis salteados e molho do assado 19 €

Roasted leg of baby lamb, potato mash with olive oil, sautéed bimi and the roast gravy

Pluma de porco ibérico grelhada,
migas de fava, broa e chouriço e molho de vinho tinto 18 €

Grilled black porc "pluma" (special cut),
fava beans, chorizo and corn bread "migas", red wine sauce

Vegetarianos | Vegetarian Dishes

Caril verde de grão de bico e legumes com arroz de amêndoa torrada 15 €

Chickpeas and vegetables green curry with toasted almonds rice

IVA 13% INCLUÍDO



NÃO ACEITAMOS PAGAMENTO EM CARTÃO DE DÉBITO OU CRÉDITO
NO DEBIT OR CREDIT CARDS ACCEPTED