



digital menu

Versiculo®

d'O FAIA
RESTAURANTE

MENU



















WELCOME





















ON THE TABLE

- Basket of bread - **2,5€**  
 Seaweed flavored butter - **1,6€**  
 Marinated olives - **1,8€** 





















STARTERS

- Sardine, tomato, eggplant and basil - **13€** 
 Shrimp and crab, melon, fresh mint and cured ham - **14€** 
 Scallop, bacon, green pea and egg - **16€**   
 Quail, "escabeche", figs and toast - **13€** 
 Pork belly, and scrambled eggs with asparagus - **12€**   
 Cauliflower creamy soup, flowers, toasted almonds and bitter almond liqueur - **8€**    
 Beetroot, tomato, avocado and strawberry - **11€**  
 Roasted vegetables, lettuce and fresh cheese - **13€**   
 Cured ham "Pata Negra", Barrancos 24 months (40 g.) - **18€**

MAIN DISHES

- Dried cod, squid and black-eyed peas - **23€** 
 Sea bass, clams, sweet-potato, peanut and pork trotters - **26€**  
 Tuna, mussels and seaweed, yam and corn - **25€** 
 Pink swordfish, green peas, bacon, oysters and sea asparagus - **27€** 
 Octopus, olive oil, roasted potatoes and spinach - **25€** 
 "Pica Pau", beef sirloin, homemade pickles, French fries - **22€**  
 Roasted leg of lamb, mashed artichoke, grapes, lemon and cinnamon - **27€**   
 Beef- head to tail, onion and walnuts, garlic leaves and fava beans - **20€**  
 Pork neck and grilled snails rice - **19€**  
 Fennel, yam, corn and seaweed - **17€** 
 Cauliflower, sweet potato and coriander sauce - **16€**  


DESSERTS


- "Farófiás" meringue, vanilla custard, caramelized walnuts, lime zest coriander sauce - **5€**   
 Ovar sponge cake, strawberries, sweet basil sorbe - **7€**   
 Chocolate, coffee, peanut and salted caramel - **8€**    
 Crème Brûlée, figs, honey and vanilla ice cream - **8€**  
 Pineapple, Moscato, chilli pepper and coconut sorbet - **6€**   
 Peach and apricot, almonds, chia pudding and flowers - **5€**  
 ... OR CHEESE: Portuguese cheese platter – 2 persons - **22€**   


This unit prepares its menu based on the Mediterranean diet, handling numerous different food.


In their preparation there may be substances which cause the consumer food intolerances or allergies. For any further information, please ask your waiter

 Contains nuts

 Contains crustaceans or molluscs

 Contains gluten

 Contains sulfites

 Contains dairy

 Vegetarian

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