



digital menu

Versiculo®






— d'O FAIA —
RESTAURANTE

MENU
















WELCOME





























ON THE TABLE

Basket of bread - 2,6€  
 "Rainha do Pico" butter - 1,9€  
 Marinated olives - 1,9€ 


























STARTERS

Mackerel in escabeche, black eyed peas, duck liver and Mr. Adolfo's goat cheese - 15€   
 Sautéed shrimp, chestnuts, garlic, and coriander - 18€   
 Mussels in saffron and thyme broth, with smoked duck - 16€    
 Veal terrine, fuyu persimmon, mushrooms, and vinegar - 14€  
 Mushrooms soup, chestnuts, and pomegranate - 8€  
 The vegetables of the Portuguese Stew in a fresh mint broth - 11€ 
 Cured ham "Pata Negra" - Barrancos 24 months (40 g.) - 18€

MAIN DISHES

Dried codfish confit, and a stew with chickpeas and "sames" (codfish swim bladder) - 25€  
 Skate in coriander sauce, oysters, sweet potato and seaweed - 23€  
 Tuna in onion sauce, shrimps, pennyroyal and olives - 24€  
 Grouper in the oven, roasted roots and duck liver - 29€  
 Octopus, olive oil, roasted potatoes and spinach - 26€ 
 Pan seared sirloin steak, mashed turnip greens and fried polenta - 24€   
 Roasted leg of lamb, roasted chestnuts, quince, and other gifts from Autumn - 27€  
 Beef - head to tail, onion and walnuts, lemon and oysters rice - 22€    
 Our Portuguese Stew – meat terrine, the vegetables, and sausages broth - 23€  
 Roasted eggplant, apple and saffron purée, mushrooms in "escabeche" sauce - 17€  
 Poached egg, mashed turnip greens and roasted autumn roots, nuts, and fruits - 18€    

DESSERTS

"Farófas" – meringue, vanilla custard, caramelized walnuts, lime zest - 6€   
 Red wine poached pear, stuffed with rice pudding and cinnamon - 7€   
 Chocolate and pomegranate cake, banana and vanilla ice cream - 8€   
 Pumpkin Crème Brulé in the oven, fresh cheese and quince ice cream - 8€  
 Pineapple, Moscato, chilli pepper and basil sorbet - 6€  
 Cheese pie, salted caramel and amarena cherry ice cream - 8€    
 Quince and apple millefeuille, almond and mandarin sorbet - 8€    
 ... OR CHEESE: Portuguese cheese platter - 24€    

An optional 10% gratuity will be added to the total bill - VAT included at the current rate
 This establishment has a complaints book - Restaurante Típico O Faia, Lda. NIF 500992100

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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