

TAPISCO

TAPAS PETISCOS VERMUTES

OTHER RESTAURANTS HENRIQUE SÁ PESSOA

ALMA

Fine dining restaurant distinguished with a Michelin Star.
Author's cuisine served informally in a sophisticated atmosphere.

TUE. TO SUN. 12:30P.M. TO 15:30P.M. / 7P.M. TO 11P.M.

Rua Anchieta, nº 15, Chiado, 1200-023 Lisboa
+351 213 470 650
almalisboa.pt | @henriquesapessoa

CAIS DA PEDRA

Signature cuisine burgers combined with premium cocktails
and a privileged view over Tejo River, a place for relaxed dining.

MON. - THU. | SUN. AND HOLIDAYS 12A.M. - 12P.M.
FRI. | SAT. | HOLIDAY'S EVE 12A.M. - 02A.M.

Avenida Infante Dom Henrique Cais da Pedra,
Armazém B Loja 9, 1900-264, Lisboa
218 871 651
caisdapedra.pt | @caisdapedra.pt

BALCÃO

The tribute to national cuisine traditional flavors, inspired
by the comfortable atmosphere of Portuguese taverns.

SUN. - THU. 10A.M. - 10P.M.
FRI. - SAT. 10A.M - 01A.M.

El Corte Inglés Lisboa
Av. António Augusto de Aguiar 31
7. Piso - 1069-413, Lisboa
21 371 1700

HENRIQUE SÁ PESSOA M. RIBEIRA

A signature corner with flavors from all over the
world, served in an informal atmosphere.

SUN. - WED. 12A.M. - 12P.M.
THU. - SAT. 12A.M. - 02A.M.

Mercado da Ribeira
Avenida 24 de Julho, 1200-479, Lisboa
213 951 274

TAPISCO

TAPAS PETISCOS VERMUTES

<i>Tomato Bread</i>	3
<i>Marinated Olives</i>	1,5

TAPISCOS

<i>Tomato Bread with Jamón Ibérico de Bellota</i>	9
<i>Octopus Salad</i> with vinaigrette and smoked paprika	13
<i>Marinated Salted Cod</i> with tomato and red onion pickle	11
<i>Tuna Tartar</i> with avocado and wasabi "eggs"	17
<i>Jamón Ibérico de Bellota</i>	17
<i>Iberian Cheese Board</i>	13
<i>Iberian Charcuterie Board</i>	14
<i>La Bomba de Lisboa</i>	8
<i>Jamón Ibérico croquettes</i>	5
<i>Patatas Bravas</i>	7
<i>Cuttlefish Tempura</i> with coriander and lime mayonnaise	13
<i>Prawns al Ajillo</i>	16
<i>"Bulhão Pato" Clams</i>	18

EGGS

<i>Tortilla de patata</i>	7
<i>Scrambled Eggs</i> with <i>Alheira de Caça</i> (meat sausage)	8
<i>Fried Eggs</i> with potatoes and <i>Paletilla Ibérica</i>	13
<i>Fried Eggs</i> with potatoes and <i>Morcilla Ibérica</i> (cured blood sausage)	12
<i>Salted Cod "à Brás"</i> with confit egg yolk	15

GRILL

<i>Grilled Scarlet Shrimp</i> with alioli and tomato salad	29
<i>Salted Cod "Lagareiro"</i> with baby potatoes and garlic oil	18
<i>Iberian Pork Presa</i> 200g	22
<i>Entrecote</i> 200g	20
<i>Grilled Vegetables</i> with <i>salsa Romesco</i>	7

POTS & PANS 2PAX

<i>Squid Ink Paella</i> with prawns, cuttlefish and alioli	29
<i>Prawns "Açorda"</i>	20
<i>Braised green peas</i> with chorizo and slow cooked egg	17
<i>Codfish Rice</i> with tomato and coriander	19

DESSERTS

<i>Crema Catalana</i>	6
<i>Dark Chocolate Mousse</i> with olive oil caviar and fleur de sel	6
<i>Portuguese Almond Cake</i> with tangerine sorbet	6
<i>Strawberries with olive oil cake</i> and Port Wine Sabayon	6
<i>Lemon Sorbet</i> with Vermouth foam	5