

# "SALMORA"

LIVE KITCHEN & BAR

## TO START

Bread selection.....	4€
Butter of the week.....	1.75€
Ceviche of the week.....	6€

## SEAFOOD BY PLATE

Fresh

"Entre marés procuramos o melhor,  
para o nosso cliente agradar,  
Porém poderá faltar ou preço variar,  
Mar que é mar, nem sempre dá,  
Hoje não há, amanhã haverá."

Clams "Bulhão pato" style....	18.5€
Razor "Bulhão pato" style....	15.5€
Oysters.....	8.5€
Marinated oysters.....	10€

## TARTARES

with toast

Tuna tartar with sesame emulsion and crystallized ginger	18.5€
Marinated beef tartare with pickled daikon	19€

## CARPACCIOS

Cod fish carpaccio with a Galician olive, fried onion, lemon and rocket salad	17.5€
Beef carpaccio with black truffles, foie gras and rocket salad	19.50€

## SALADS

Lobster salad with  
guacamole and toasts  
23€

Octopus salad with  
sweet potato chips  
15€

## BETWEEN FRIENDS

Tuna fish "muxama" with truffle  
oil and fresh oregano..... 12.5€

Crispy baby squids with lemon  
garlic mayonnaise..... 11€

Braised tuna in a sesame crust with  
a soy and coriander marinade..... 15.5€

Sautéed squid rings with olive oil  
and coriander..... 14€

Selection of Portuguese chorizos..... 12€

Selection of Portuguese cheeses  
with caramelized nuts..... 13.5€

3 Mini hamburgers with veal DOP  
and caramelized onion..... 17€

3 mini hamburgers with crab meat  
and avocado tempura on black  
squid ink bread..... 18€

Sautéed prawns with garlic  
and lemongrass..... 14€

Truffled egg..... 12€

"Pataniscas" fried octopus  
with lemon..... 12€

Braised asparagus with cherry  
tomatoes, parmesan cheese  
and cured ham slices..... 13€

"Ovos Rotos 63" - Spanish dish  
of potatoes and eggs..... 14€

Cold spicy melon soup with French  
onion and toasted almonds..... 12€

"Hot and cold"  
foie gras with green apple..... 17€

## "PREGOS"

Traditional portuguese sandwich in a muffin bun

TUNA "PREGO"  
on carob bread with sesame emulsion  
and garlic sauce..... 14€

BEEF "PREGO"  
on olive oil bread with mustard  
and garlic sauce..... 14€

## "BIFES"

Beef Txogitxu Japanese cut  
28.5€

Duck with balsamic  
reduction and croutons  
19€

Rump steak "Picadinho" style  
with garlic sauce  
16€

## STRAIGHT FROM THE MARKET

Cod fish "açorda" with egg and  
crunchy bread crumbs  
17€

Grilled salmon with lemon yogurt  
sauce, toasted almonds  
and crumbs  
18€

Mushroom Risotto with  
Porto wine reduction and  
scarmoza cheese gratin  
19€

Sealed Scallops with citric risotto  
and crystalized Algarve oranges  
25€

## SIDE DISHES

Sweet potato chips.....	3.5€
French fries.....	3.5€
Basmati rice.....	3€
Basmatic rice with garlic.....	3€
Tomato salad, red onion, cucumbers with balsamic reduction and oregano.....	4€
Mixed salad.....	4.5€
Creamy spinach .....	4.5€

## SAVE THE BEST UNTIL LAST

Dark chocolate mousse with "salame" ice cream and salted caramel.....	5€
Strawberry and basil "Pavlova" with mascarpone mousse (2 persons).....	8€
Tiramisu with crunchy cocoa cubes (2 persons).....	9€
Apple pie with frozen yogurt (2 persons).....	8€
Seasonal fruit.....	4€
A Scoop of ice-cream or sorbet (chocolate, lemon & basil, yogurt, cream & bitter chocolate).....	4€

\*IVA included at the prevailing rate

Our menu can contain allergenic ingredients, inquire with our team.