

TRIBECA®

RESTAURANTE · BRASSERIE

👑 APERITIFS 👑

KIR ROYAL
WHITE DRY PORT WINE, FERREIRA/TAYLOR'S
MARGARITA
MOJITO/ RUN ANEJO
COSMOPOLITAN
CAIPIRINHA / CAIPIROSKA
DRY MARTINI
MARTINI BIANCO / ROSSO
GIN MENU

👑 PATA NEGRA HAM AND CHEESE 👑

“PATA NEGRA” IBERIAN SMOKED HAM
bolota's smoked ham D.O. de Guijuelo
BOLOTA AND CHEESE
iberian paiola and paleta D.O. de Guijuelo and goat cheese
GOAT CHEESE
with pumpkin jam and nuts
CHEESE BOARD
cheese with nuts and pumpkin jelly

👑 FISH 👑

TRADITIONAL “LAGAREIRO” CODFISH FILET
roasted codfish filet in garlic and olive oil with roasted potatoes
SOLE MEUNIÈRE
with truffled mashed potatoes
SEABASS IN BREAD CRUST
with vegetables or salad and potatoes “À Algarvia”
ROASTED DAILY FISH PORTUGUESE STYLE (35 MIN)
with roasted potatoes and salad
GRILLED DAILY FISH
with vegetables or salad and potatoes “à Algarvia”

👑 SEAFOOD 👑

SEAFOOD PIE WITH SHELLFISH SAUCE
with lobster, spider crab, shrimp and lime and jasmine rice
SMALL GRILLED LOBSTER WITH CITRUS SAUCE
with creamed spinach and lime and jasmine rice
TIGER PRAWNS (KG)
with herbs butter, vodka and espelette pepper
GRILLED LOBSTER (KG)
with citrus and vodka sauce, jasmine and lime rice
BOILED LOBSTER (KG)

RAZOR CLAM RISOTTO
with razor clam “à la plancha”

PORTUGUESE RICE LOBSTER AND “CARABINEIROS”
(2 PERSONS)

LOBSTER RICE (45MIN) (KG)

👑 STARTERS 👑

ROCK CRAB “BISQUE” UNDER PUFF PASTRY

PHYLO BASQUET WITH GOAT CHEESE AND
PEAR IN SPICES

with herbs, orange julienne and pumpkin jam

“PEIXINHOS DA HORTA”

green beans in tempura with onion and mustard dip

SHRIMP COCKTAIL

served cold with lettuce, mango and Tribeca sauce

SMALL WILD MEAT PIE (3)

MOZAMBIQUE PRAWN AL AJILLO

FOIE GRAS

with apple, pear and tomato chutney and brioche bread

“BULHÃO PATO” CLAMS

MEDITERRANEAN SALAD

lettuce, dried tomato, olives, pine nuts and parmesan cheese

OYSTERS (UNIT)

👑 MEAT 👑

GRILLED ENTRECÔTE (ARGENTIAN/URUGUAY)

with béarnaise sauce and potato gratin

WILD MEAT “ALHEIRA”

traditional portuguese sausage with turnip tops, french fries and fried egg

GRILLED IBERIAN PORK SLICES “SECRETOS”

with “migas” of cabbage, french fries and grilled orange and lemon

TRIBECA STEAK (SIRLOIN/FILET MIGNON)

with marrare cream sauce and french fries

STEAK AU POIVRE (SIRLOIN/FILET MIGNON)

with french fries

“À PORTUGUESA” STEAK (SIRLOIN/FILET MIGNON)

Fried in olive oil, garlic, bay leaves and french fries

RUMP STEAK “BITOQUE” WITH HAM

traditional small steak with smoked ham, fried egg and french fries

👑 SIDE ORDERS 👑

POTATO GRATIN

CREAMED SPINACH / VEGETABLES

FRIED EGG

SALAD

RICE / FRENCH FRIES OR BOILED POTATOES

CHILDREN'S MENU

DISH + 1 DRINK + ICE CREAM

*couvert: bread and butter
“entreténs”
olives*

*No dish, food or drink, including the couvert, can be charged
if not requested by the customer or becomes unusable by him.*