

TRIBECA®

RESTAURANTE · BRASSERIE

APERITIFS

SPARKLING WINE CAMPOLARGO BRUT	5€
KIR ROYAL	5,9€
WHITE DRY PORT WINE, FERREIRA/TAYLOR'S	5,5€
MARGARITA	7,5€
MOJITO	7,5€
COSMOPOLITAN	7,5€
CAIPIRINHA / CAIPIROSKA	7,5€
DRY MARTINI	8€
MARTINI BIANCO / ROSSO	4,9€
GIN	CONSULT GIN'S MENU

PATA NEGRA HAM AND CHEESE

"PATA NEGRA" IBERIAN SMOKED HAM <i>bolota's smoked ham D.O. de Guijuelo</i>	10,9€
BOLOTA AND CHEESE <i>paiola and paleta D.O. de Guijuelo and goat cheese</i>	8,8€
SERRA DA ESTRELA CHEESE, SÃO GIÃO D.O.P. <i>with espelette peper jelly</i>	7,8€
GOAT CHEESE <i>with pumpkin jam and nuts</i>	6,5€
CHEESE BOARD <i>types of cheese with nuts and pumpkin jelly</i>	11,5€

FISH

HAKE FILETS WITH COCKLE RICE <i>with tartar sauce</i>	16,90€
SEABASS AND GROOVED RAZOR CLAMS "BULHÃO PATO" <i>with mashed potatoes, roasted pumpkin and spinach</i>	18,5€
TRADITIONAL "LAGAREIRO" CODFISH FILET <i>roasted codfish filet in garlic and olive oil with roasted potatoes</i>	16,9€
SOLE AU MEUNIÈRE <i>with truffled mashed potatoes</i>	V.P.
SEABASS IN BREAD CRUST <i>with vegetables or salad and potatoes to "Algarve"</i>	V.P.
ROASTED DAILY FISH PORTUGUESE STYLE (35 MIN) <i>with roasted potatoes and salad</i>	V.P.
GRILLED DAILY FISH <i>with vegetables or salad and potatoes "à Algarvia"</i>	V.P.

SEAFOOD

SEAFOOD PIE WITH SHELLFISH SAUCE <i>with lobster, spider crab, shrimp and lime and jasmine rice</i>	16,9€
SMALL GRILLED LOBSTER WITH CITRUS SAUCE <i>with creamed spinach and lime and jasmine rice</i>	27,5€
TIGER PRAWNS (KG) <i>with herbs butter, vodka and espelette pepper</i>	V.P.
GRILLED LOBSTER (KG) <i>with citrus and vodka sauce, jasmine and lime rice</i>	V.P.
BOILED LOBSTER (KG)	V.P.
BOILED CRAB (KG)	30€

RAZOR CLAM RISOTTO <i>with razor clam "à la plancha"</i>	13€
PORTUGUESE RICE LOBSTER AND "CARABINEIROS" (2 PERSONS)	59€
LOBSTER RICE (45MIN) (KG)	V.P.

STARTERS

ROCK CRAB "BISQUE" UNDER PUFF PASTRY	8,5€
PHYLO BASQUET WITH GOAT CHEESE AND PEAR IN SPICES <i>with herbs, orange julienne and sweet pumpkin</i>	7,5€

"PEIXINHOS DA HORTA" <i>green beans in tempura with onion and mustard dip</i>	5,4€
SHRIMP COCKTAIL <i>served cold with lettuce, mango and Tribeca sauce</i>	8,2€
SMALL WILD MEAT PIE (3)	6,5€
MOZAMBIQUE PRAWN AL AJILLO	10,6€
FOIE GRAS <i>with apple, pear and tomato chutney and brioche bread</i>	12,2€
"BULHÃO PATO" CLAMS	V.P.
GRILLED "MORCELA" FROM BEIRAS <i>traditional portuguese sausage with apple, pear and tomato chutney</i>	5,9€
MEDITERRANEAN SALAD <i>lettuce, dried tomato, olives, pine nuts and parmesan cheese</i>	5,7€
OYSTERS (UNIT)	1,8€

MEAT

ROASTED KNUCKLE OF HAM WITH MUSTARD SAUCE <i>with french fries and "old-fashioned" mustard sauce</i>	13,4€
COQ AU VIN, IN OUR REGION'S WINE <i>free-range capon with onions, mushrooms and truffled mashed potatoes</i>	15,4€
GRILLED ENTRECÔTE (ARGENTIAN/URUGUAY) <i>with béarnaise sauce and potato gratin</i>	18,9€
WILD MEAT "ALHEIRA" <i>traditional portuguese sausage with turnip tops, french fries and fried egg</i>	13€
GROUSE AND PASTRIDGE PIE (OCT.-MARCH) <i>with creamed spinach and poires vigneronnes</i>	16,9€
GRILLED IBERIAN PORK SLICES "SECRETOS" <i>with "migas" of cabbage, french fries and grilled orange and lemon</i>	14,9€
TRIBECA STEAK (SIRLOIN/FILET MIGNON) <i>With marrare cream sauce and french fries</i>	16/21€
STEAK AU POIVRE (SIRLOIN/FILET MIGNON) <i>with french fries</i>	16/21€
"À PORTUGUESA" STEAK (SIRLOIN/FILET MIGNON) <i>Fried in olive oil, garlic, bay leaves and french fries</i>	16/21€
RUMP STEAK "BITOQUE" WITH HAM <i>traditional small steak with smoked ham, fried egg and french fries</i>	12€

SIDE ORDERS

POTATO GRATIN	3,5€
CREAMED SPINACH / VEGETABLES	3€
FRIED EGG	1,2€
SALAD	2,5€
RICE / FRENCH FRIES OR BOILED POTATOES	1,9€

CHILDREN'S MENU

DISH + 1 DRINK + ICE CREAM	9,8€
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*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.