



O PAPERICO

COZINHA PORTUGUESA CONTEMPORÂNEA

November 2020

SHARING MENU

The Portuguese cuisine has always presented itself in a familiar way, stimulating to the table connections that went beyond the simple act of nourishing.

Today more than ever, sharing at the table is a representation of our culture, a moment of experience and a catalyst of memories.

Create a moment to your taste by selecting:

- 2 First Courses
- 2 Second Courses
- 2 Postremos

For two persons 180,00

Wine Pairing (per person) 45,00

FIRST COURSES

Veal Tongue One-Pot-Wonders and Green Peas 24,00

Fish Soup "Barrão" Style 26,00

Pickled Rabbit "Escabeche" 26,00

Squid and Beans Stew "Castro Laboreiro" 32,00

Oyster Moscatel 36,00

SECOND COURSES

Salty Cod Fish "à Brás" 36,00

Eel One-Pot Wonders 38,00

Roast Ham Haunch, Chestnuts and Oven Potato Purée 40,00

Duck Rice in the Oven with Foie Gras 47,00

Cow 's "Afinado" Cheese 12,00

POSTREMOS

"Menina" Pumpkin and Butternut Squash "Queijada" 18,00

Rice Pudding "Convento de Santa Clara" 18,00

Conventual Inspired Egg 18,00