

TRIBECA®

RESTAURANTE · BRASSERIE



“BELLOTA” AND CHEESE



BELLOTA SMOKED HAM 100% IBÉRICO, MALDONADO

(50 grams)

BELLOTA LOIN 100% IBÉRICO, MALDONADO

Natural folded (50 grams)

MIXED BELLOTA BOARD 100% IBÉRICO, MALDONADO

“Paleta”, Red chorizo “campaña” and folded loin (100 grams)

GOAT CHEESE FROM QUINTA DA GRANJA DOS MOINHOS

With pumpkin jam and nuts

HANDMADE “SERRA” CHEESE

Dry and buttered, pumpkin jam and “espelette” jelly

MIXED CHEESE BOARD

With pumpkin jam and nuts and “espelette” jelly



FISH



“À BRÁS” PORTUGUESE CODFISH

Cod pieces, onions and thinly strips potatoes In olive oil mixed with eggs

STRUDEL CODFISH, VEGETABLES AND MASCARPONE

35min

SOLE MEUNIÈRE

with truffled mashed potatoes

SEABASS IN BREAD CRUST (40 MIN)

with vegetables or salad and roasted potatoes

SEABASS AT PORTUGUESE STYLE (35 MIN)

with roasted potatoes and salad

GRILLED DAILY FISH

with vegetables or salad and roasted potatoes



SEAFOOD



SEAFOOD PIE WITH SHELLFISH SAUCE (40MIN)

with lobster, spider crab, shrimp and lime and jasmine rice

SMALL GRILLED LOBSTER WITH CITRUS SAUCE

with lemon risotto

TIGER PRAWNS (KG)

with herbs butter, vodka, espelette pepper and lemon risotto

GRILLED LOBSTER (KG)

with citrus and vodka sauce and lemon risotto

PORTUGUESE SHELFISH RICE WITH LOBSTER

with lobster, prawns, mussels and clams (2 persons)

RAZOR CLAM RICE

With razor clam “à la plancha”

LOBSTER RICE (KG)



STARTERS



ROCK CRAB “BISQUE” UNDER PUFF PASTRY

“PEIXINHOS DA HORTA”

green beans in tempura with onion and mustard dip

PHYLO BASKET WITH GOAT CHEESE AND PEAR IN SPICES

with herbs, orange julienne and pumpkin jam

SHRIMP COCKTAIL

served cold with lettuce, mango and Tribeca sauce

SMALL WILD MEAT PIE (3)

PRAWNS 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



SIRLOIN STEAK AT PORTUGUESE STYLE

In olive oil, garlic, bay leaf, fried egg and french fries (300 grams)

RUMP STEAK “BITOQUE” WITH HAM

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

GRILLED IBERIAN PORK SLICES “SECRETOS”

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

WILD MEAT “ALHEIRA”

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



PREMIUM MEAT



GRILLED ANGUS ABERDEEN ENTRECÔTE 350GR

Grilled tomato, padrons pepper, potato gratin and béarnaise sauce

FILLET MIGNON ANGUS ABERDEEN 210GR

With french fries and green pepper or tribeca sauce



SIDE ORDERS



POTATO GRATIN

CREAMED SPINACH / VEGETABLES

FRIED EGG

SALAD

RICE / FRENCH FRIES OR BOILED POTATOES

RAZOR CLAM RISOTTO

Couvert: bread and butter (per person)

Couvert: bread and olive oil (per person)

“Entreténs”

Olives

Extra olive oil

Bread

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