

DINNER

BAR CRÚ

Raw Bar

Ostras (Half Dozen) \$26

Market Oysters, Piri Piri, Mignonette, Lemon

Wahoo Curado \$28

Cured Wahoo, Sweet Potato Puree, Lime, Salicornia

Vieiras Marinadas \$36

Marinated Scallops, Tomato, Capers, Sereia Royal Caviar

Tártaro de Pargo \$28

Snapper Tartare, Avocado, Ginger and Apple Dressing

Salada de Polvo \$28

Roasted Octopus, Paprika Potatoes, Bell Pepper Coulis

Tartaro de Novilho \$37

Beef Tartare, Toasted Brioche, Sea Urchin

CAVIAR

30g Sereia Ossetra

Toast Points

Creme Fraiche

Red Onion

Chives

SERVIÇO de PÃO

Bread Service

Broa de Milho & Pão d'Avó

House Smoked Butter

Portuguese Olive Oil

PETISCOS

Small Bites

Peixinhos da Horta \$14

Green Bean Tempura, Tartar Sauce

Gambas ao Alinho \$28

Garlic and Chili Prawns, Brandy, Coriander

Pão com Tomate y Paleta Iberica \$24

Toasted Pan Cristal, Tomato

Iberian Pork Shoulder

Pica Pau \$32

Seared Filet Mignon, Garlic and Mustard

Sauce, Pickled Vegetables

SEREIA

Henrique Sá Pessoa

DINNER

PRATO PRINCIPAIS

Main Courses

Barriga de Porco \$54

Confit Yorkshire Milk-fed Pork Belly, Potato Pave
Pickled Onions, Spinach Puree

Bacalhau à Brás \$44

Salted Cod, Fried String Potatoes, Confit Egg, Olives

Arroz de Carabineiro \$58

Bomba Rice, Grilled Scarlet Prawns, Scallions

Arroz de Pato \$48

Duck Rice, Smoked Bacon, Chorizo, Aioli

Bochechas de Novilho \$50

Red Wine Braised Beef Cheeks, Celery Root Puree
Pickled Turnip, Broccolini

GRELHADO

Grill

**Limited Availability*

Bife de Novilho \$152

Snake River Farms American-Bred Japanese
Wagyu and Black Angus
11 oz NY Strip Steak
Piquillo Peppers

Peixe de Dia MP

Catch of the Day, Chili Caper Garlic Dressing

ACOMPANHAMENTOS

Side Dishes

Bróculos Grelhados \$14

Broccolini with Romesco, Hazelnuts

Salada de Beterraba \$14

Roasted Beets, Watermelon, Sherry Vinegar

Alho Francês Tostado \$16

Leeks from the Grill, Romesco, Hazelnuts, Arugula

Salada de Tomate \$14

Heirloom Tomatoes, Herbs, Moscatel Dressing

Patatas Bravas \$14

Crisp Potatoes, Spiced Tomato Sauce, Aioli

A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

*CONSUMING RAW OR UNDERCOOKED FISH, MEAT, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SEREIA

Henrique Sá Pessoa