

C O D week F I S H

A versatilidade de um ícone da cozinha portuguesa, num surpreendente menu elaborado pelo Chef António Bóia.

Chef António Bóia showcases one of the most versatile fishes in the Portuguese cuisine, in special menu that is sure to surprise you.

21 — 25 June

JNcQUOI Avenida

ENTRADAS STARTERS

MEIA DESFEITA DE BACALHAU
SALAD OF SALTED COD AND CHICKPEAS
24

MARINADA DE BACALHAU COM CEBOLA NOVA E PIMENTÃO LA VERA
CODFISH MARINADE WITH ONIONS AND “LA VERA” PEPPERS
22

CARPACCIO DE BACALHAU COM PIMENTA ROSA
CARPACCIO OF CODFISH WITH PINK PEPPER
17

PRATOS PRINCIPAIS MAIN DISHES

**BACALHAU CONFITADO EM AZEITE VIRGEM,
AÇORDA DE OVAS E COENTROS**
CODFISH CONFIT IN VIRGIN OLIVE OIL, ROE
AND CORIANDER “AÇORDA” BREAD SOUP
38

ARROZ DE BOCHECHAS DE BACALHAU COM OVO ESCALFADO
CODFISH CHEEK RICE WITH POACHED EGG
33

BACALHAU COZIDO COM GRÃO DE BICO
BOILED CODFISH WITH CHICKPEAS
35

BACALHAU ESPIRITUAL
SPIRITUAL COD
30

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