

Themed Week COCKLE

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.

July 22nd - 26th

JNcQUOI Avenida

ENTRADAS STARTERS

RISSOL DE BERBIGÃO
COCKLE PASTRY FRITTER
5

LÍNGUAS DE BACALHAU E BERBIGÃO AO PIL-PIL
COD TONGUES AND COCKLES IN PIL-PIL SAUCE
34

BERBIGÃO À BOLHÃO PATO
COCKLES “À BULHÃO PATO”
30

PRATOS PRINCIPAIS MAIN DISHES

CHERNE ASSADO COM XERÉM DE BERBIGÃO
E SALADA FRESCA DE AGRIÃO E CEBOLA NOVA
ROASTED WRECKFISH WITH COCKLE “XERÉM” AND FRESH
WATERCRESS AND SPRING ONION SALAD
51

BACALHAU MEIA CURA COM FEIJÃO BRANCO,
BERBIGÃO E COENTROS
MEDIUM-CURED CODFISH WTH WHITE BEANS,
COCKLES AND CORIANDER
40

PLUMAS DE PORCO À ALENTEJANA COM AÇORDA
DE COENTROS E GEMA DE OVO
ALENTEJO-STYLE PORK “PLUMAS” WITH CORIANDER
“AÇORDA” AND EGG YOLK
40