

Themed Week CODFISH

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.

September 9th to 12th

JNcQUOI Avenida

ENTRADAS STARTERS

CARPACCIO DE BACALHAU COM AMÊIJOAS E PICADINHO ALENTEJANO

COD CARPACCIO WITH CLAMS AND ALENTEJO-STYLE "PICADINHO"
28

LOMBINHO DE BACALHAU FRITO COM PIMENTO PADRÓN E MOLHO TÁRTARO

FRIED COD LOIN WITH PADRÓN PEPPERS AND TARTAR SAUCE
28

SALADA DE BACALHAU E GASPACHO DE TOMATE

COD SALAD AND TOMATO GAZPACHO
24

PRATOS PRINCIPAIS MAIN DISHES

LOMBO DE BACALHAU CONFITADO SOBRE GRÃOZADA DE SAMES

CONFIT COD LOIN OVER CHICKPEAS WITH COD SWIM BALDDERS
39

BACALHAU À MINHOTA COM PRESUNTO

MINHO-STYLE COD WITH CURED HAM
39

ARROZ GRELOS E BOCHECHAS DE BACALHAU COM OVO ESCALFADO

TURNIP GREENS RICE AND COD CHEEKS WITH A POACHED EGG
34