

# JNcQUOI

## ASIA



**Embarque connosco numa viagem pela Ásia. O caminho marítimo para a Índia, descoberto pelos navegadores portugueses, resultou numa fusão de culturas que chegou à Índia, Tailândia, China e Japão. Inspirado nestas grandes nações, o JNcQUOI Asia oferece quatro tipos de gastronomia: indiana, tailandesa, chinesa e japonesa, complementando-as com um ambiente cosmopolita e vibrante. O dragão dourado ocupa o centro da sala principal, dando o mote para uma experiência única.**

Embark with us on an Asian journey. The sea route to India, discovered by the Portuguese navigators, resulted in a fusion of cultures that reached India, Thailand, China, and Japan. Inspired by these great nations, JNcQUOI Asia offers four types of cuisine: Indian, Thai, Chinese, and Japanese, complementing them with a cosmopolitan and vibrant atmosphere. The gold Dragon takes center stage in the main dining room, setting the tone for a unique experience.

# JNÊQUOI

## ASIA



SCAN PARA ACEDER AO MENU  
SCAN FOR MENU

## ALERGIA ALIMENTAR FOOD ALLERGY



**Ovo**  
Egg



**Lactose**  
Lactose



**Frutos Secos**  
Nuts



**Glúten**  
Gluten



**Dióxido Sulfúrico**  
Sulphur Dioxide



**Moluscos**  
Molluscs



**Crustáceos**  
Crustaceans



**Picante**  
Spicy



**Porco**  
Pork



**Mostarda**  
Mustard



**Cogumelos**  
Mushroom



**Peixe**  
Fish



**Alpo**  
Celery



**Sem Glúten**  
Gluten Free



**Vegetariano**  
Vegetarian



**Soja**  
Soy



**Álcool**  
Alcohol



**Sésamo**  
Sesame



**Lactínio**  
Dairy



**Queijo**  
Cheese



**Amendoim**  
Peanut

## JNcQUOI

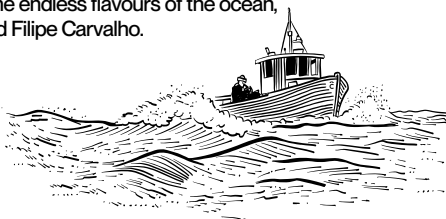
FISH



**A nossa homenagem ao Atlântico e à paixão Portuguesa pelo mar.  
Uma viagem gastronómica pelos sabores do oceano,  
pela mão dos Chefs António Bóia e Filipe Carvalho.**

Our Ode to the Atlantic and to Portugal's love affair with the sea.  
A gastronomic journey through the endless flavours of the ocean,  
guided by Chefs António Bóia and Filipe Carvalho.

Faça a sua reserva  
Book your table now  
+351 215 931 000  
[book.fish@jncquoi.com](mailto:book.fish@jncquoi.com)



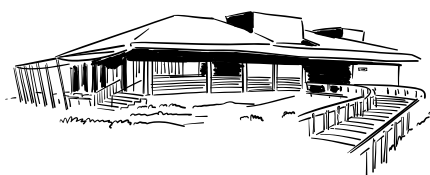
## JNcQUOI

BEACH CLUB



**Aberto todo o ano. Descubra este  
oásis de sofisticação à beira-mar.  
Open all year round. Your beachfront escape  
awaits, indulge in seaside sophistication.**

Faça a sua reserva  
Book your table now  
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## JNcQUOI

*In partnership with*

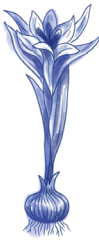
**RANGE ROVER**

**Range Rover**  
Official JNcQUOI Partner



## ROTAS GASTRONÓMICAS

## GASTRONOMIC ROUTES



**Papaia** Papaya  
Brasil — África, Ásia



**Açafrão** Saffron  
Regiões Mediterrânicas — Índia

**Caju** Cashew  
Brasil — África, Índia



**Goiaba** Guava  
Brasil, México — África, Índia

**Batata doce** Sweet potato  
Brasil — Índia, Sudeste Asiático



**Malagueta** Chilli  
América, Haiti — África, Ásia, Europa

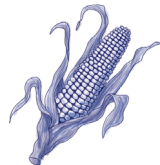
**Ananás** Pineapple  
Brasil — África, Ásia



**Mandioca** Manioc  
Brasil — África, Ásia

**Milho** Corn

América — Ásia, Europa



## MENU ASIA CLASSICS

### ENTRADAS STARTERS

**XIAO LONG BAO**  
PORK AND SOUP DUMPLINGS

**TOSTA DE CAMARÃO E SÉSAMO**  
SHRIMP AND SESAME TOAST

**SALADA DE CARANGUEJO DE CASCA MOLE COM MANGA VERDE** 🌶️  
SOFT SHELL CRAB SALAD WITH GREEN MANGO

### PEIXE FISH

**BACALHAU NEGRO COM MISO**  
BLACK CODFISH WITH MISO

**ARROZ NEGRO SALTEADO**  
STIR-FRIED BLACK RICE

### CARNE MEAT

**PATO ASSADO CANTONÊS**  
CANTONESE ROASTED DUCK

**MINI BAOS**

### SOBREMESAS DESSERTS

**SELEÇÃO DE SOBREMESAS**  
DESSERT SELECTION

**MIN. 2 PESSOAS MIN. 2 PEOPLE 85 PP**

Menu disponível para um mínimo de 2 pessoas e servido à totalidade da mesa.  
Em caso de restrições alimentares, solicite a sugestão do chef.  
Menu available for a minimum of 2 people and served to the entire table.  
In case of dietary restrictions, please ask the chef for suggestions.

## MENU CHEF'S SELECTION

### ENTRADAS STARTERS

**JNcQUOI NAAN BREAD COM ATUM & OVAS** 🌶️  
JNcQUOI NAAN BREAD WITH TUNA & FISH ROES

**WONTON SIEW MAI DE WAGYU E TRUFA**  
WAGYU AND TRUFFLE WONTON SIEW MAI

**SHOKUPAN COM TEMPURA DE CAMARÃO PICANTE** 🌶️  
SHOKUPAN WITH SPICY SHRIMP TEMPURA

### PEIXE FISH

**CAMARÃO TIGRE TANDOORI** 🌶️  
TANDOORI TIGER SHRIMP

### CARNE MEAT

**WAGYU GRELHADO COM MOLHO PONZU**  
GRILLED WAGYU WITH PONZU SAUCE

**NASI GORENG COM GAMBA CRISTAL** 🌶️  
NASI GORENG WITH CRYSTAL PRAWN

### SOBREMESAS DESSERTS

**TARTE ROMANTIQUE JNcQUOI COM TOFFEE DE WHISKY NIKKA**  
JNcQUOI ROMANTIQUE TART WITH WHISKY NIKKA TOFFEE

**MIN. 2 PESSOAS MIN. 2 PEOPLE 110 PP**

Menu disponível para um mínimo de 2 pessoas e servido à totalidade da mesa.  
Em caso de restrições alimentares, solicite a sugestão do chef.  
Menu available for a minimum of 2 people and served to the entire table.  
In case of dietary restrictions, please ask the chef for suggestions.

# SUSHI E SASHIMI SUSHI & SASHIMI

## ENTRADAS STARTERS

### SALMÃO KARASHI SU MISO 18

SALMON KARASHI SU MISO

Tataki de salmão braseado com molho de karashi su miso

Braised salmon tataki with karashi su miso sauce



### USUZUKURI DE LÍRIO JNcQUOI 29

JNcQUOI HAMACHI USUZUKURI

Lírio, ponzu e azeite de trufa

Hamachi, ponzu and truffled olive oil



### TATAKI DE CAMARÃO TIGRE 31

TIGER PRAWN TATAKI

Camarão tigre, creme de abacate, maionese kimchi e ikura

Tiger prawn, avocado cream, kimchi mayonnaise and ikura



### NEGITORO 30

Picado de barriga de atum com cebolete,

gema, miso e wasabi sobre arroz

Minced big eye tuna with spring onion,

egg yolk, miso and wasabi on rice



### TATAKI DE WAGYU COM GEMA ZUKE (4UN) 39

WAGYU TATAKI WITH ZUKE YOLK

Wagyu, gema, molho de soja e togarashi

Wagyu, egg yolk, soy sauce and togarashi



### TÁRTARO DE ATUM JNcQUOI COM CAVIAR E WONTONS 42

JNcQUOI TUNA TARTAR WITH CAVIAR AND WONTONS

Tártaro de Akami, limão, azeite de trufa, caviar e crocantes de wontons

Akami Tartar, lemon, truffled olive oil, caviar and crispy wontons



### TÁRTARO DE PEIXES DO DIA 26

FISHES OF THE DAY TARTARE

Tártaro de peixes do dia, kimchi, creme de abacate,

sumo de lima e crocante de massa de arroz

Fish of the day tartare, kimchi, avocado cream,

lime juice, and crispy rice pasta



### SALADA DE CARANGUEJO REAL 39

KING CRAB SALAD

Caranguejo Real do Alaska, abacate, pickle de kolrabi,

goma wakame, saimbaizu e shiso

Alaskan King Crab, avocado, kolrabi pickle,

wakame gum, saimbaizu, and shiso



## COMBINADOS SUSHI AND SASHIMI SELECTION

### SUSHI E SASHIMI (32UN) 122

SUSHI AND SASHIMI SELECTION



### SUSHI VEGETARIANO (12UN) 19

VEGETARIAN SUSHI SELECTION



### SELEÇÃO DE SUSHI JNcQUOI (16UN) 55

JNcQUOI SUSHI SELECTION



### SELEÇÃO DE SASHIMI JNcQUOI (20UN) 75

JNcQUOI SASHIMI SELECTION



## TEMAKIS 2UN

### TEMAKI DE SALMÃO E IKURA 29

SALMON AND IKURA TEMAKI



### TEMAKI OTORO ZUKE TRUFADO 32

TRUFFLED OTORO ZUKE TEMAKI



### TEMAKI DE ATUM PICANTE 25

SPICY TUNA TEMAKI



# SUSHI E SASHIMI SUSHI & SASHIMI

## SASHIMI MORIAWASE 4UN

Salmão — Salmon 15



Pargo — Red Snapper 16



Atum Akami — Akami tuna 19



Atum Otoro — Otoro tuna 22



Lirio — Hamachi 18



Carapau — Horse Mackerel 15



Carabineiro — Scarlet shrimp 36



## NIGIRI 2UN

Salmão — Salmon 12



Carapau — Horse Mackerel 10



Pargo — Red snapper 14



Lirio — Hamachi 14



Unagui – Unagui 16



Akami (Atum — Tuna) 19



Otoro (Barriga de atum — Tuna) 22



Wagyu braseado e maionese de trufa 29



Braised wagyu with truffled mayonnaise

Carabineiro — Scarlet shrimp 36



## GUNKAN 2UN

GUNKAN DE SALMÃO E IKURA 16



SALMON AND IKURA GUNKAN

Gunkan de salmão, kizami wasabi, ikura e azeite de trufa

Salmon gunkan, kizami wasabi, ikura and truffled olive oil

GUNKAN ATUM E GEMA E CAVIAR 24



TUNA GUNKAN AND YOLK AND CAVIAR

Gunkan de atum, kizami wasabi, gema de ovo marinada e caviar

Tuna gunkan, kizami wasabi, marinated egg yolk and caviar

GUNKAN WAGYU E CARABINEIRO 28



WAGYU AND RED PRAWN GUNKAN

Gunkan de Wagyu braseado, kizami wasabi,

maionese de kimchi e tártaro de carabineiro

Braised Wagyu gunkan, kizami wasabi,

kimchi mayonnaise and prawn tartare

## CAVIAR

CAVIAR IMPERIAL (10GR) 25



CAVIAR IMPERIAL (125GR) 205

# SUSHI E SASHIMI SUSHI & SASHIMI

## ROLOS DE SUSHI SUSHI ROLLS

### HOSOMAKI 6 UN

Salmão — Salmon 14



Atum — Tuna 17



Lirio e Shiso — Hamachi and Shiso 15



Abacate e Sésamo — Avocado and sesame 10



### CALIFÓRNIA (4UN) 18



Uramaki de salmão, camarão, abacate e sésamo

Salmon and Shrimp Uramaki with avocado and sesame

### URAMAKI DE ATUM PICANTE (4UN) 25



Rolo de atum, maçã verde e kimchi

Spicy tuna, green apple and kimchi roll

### AJI MAKI (4UN) 17



MAKI AJI

Uramaki de carapau, picke de kolrabi, coentros,

maionese de alho e coentros, chips de alho e tobiko de yuzo

Horse mackerel uramaki, kolrabi picke, coriander,

garlic mayonnaise and coriander, garlic chips and yuzo tobiko

### UNAGUI MAKI (4UN) 24



UNAGUI MAKI

Uramaki de unagui, abacate, maçã, sésamo e molho teriaky

Unagui uramaki, avocado, apple, sesame and teriaky sauce

### URAMAKI DE SALMÃO COM TERIAKY (4UN) 18



SALMON URAMAKI WITH TERIAKY SAUCE

Uramaki de salmão, pele de salmão crocante, pepino, ceboleto, sésamo e

teriaky

Salmon uramaki, crispy salmon skin, cucumber, chives, sesame and teriaky

### JNcQUOI DRAGON MAKI (8UN) 36



JNcQUOI DRAGON MAKI

Uramaki de camarão tigre, abacate,

picke de kolrabi, malonese de trufa e sev

Tiger prawn uramaki, avocado, kolrabi picke,

truffled mayonnaise and sev

### URAMAKI VEGETARIANO (4UN) 12



VEGETARIAN URAMAKI

Uramaki com espargos, kampyo, maçã,

abacate, bagas goji, massago arare e teriaky

Uramaki with asparagus, kampyo, apple,

avocado, goji berries, massago arare and teriaky

### KANI MAKI (4UN) 35



KANI MAKI

Uramaki de caranguejo real do Alaska, abacate,

tobiko, malonese de trufa e lotus crocante

Alaskan King Crab uramaki, avocado, tobiko,

truffled mayonnaise, and crunchy lotus

## DIM SUMS

### BAO DE PORCO CHAR SIU (1UN) 9

CHAR SIU PORK BAO

Bao de porco com molho barbecue

Barbecue pork bun



### DUMPLING CROCANTE DE CARANGUEJO COM

CAVIAR IMPERIAL (2UN) 25 🍷

CRISPY CRAB DUMPLING

Dumpling frito de caranguejo com maionese de chilli, ovo e caviar

Imperial JNcQUOI

Crispy fried crab dumpling with chilli mayonnaise, egg and caviar Imperial

JNcQUOI



### DUMPLING DE COGUMELOS (2UN) 8,5 🍄

MUSHROOM DUMPLING

Dumpling de cogumelos shitake e pleurotus com bambu

Shitake and oyster mushroom with bamboo dumpling



### WONTON SIEW MAI (2UN) 12

Dumpling de porco, camarão, cogumelos e vieira com tobiko

Pork, prawn, mushrooms and scallop dumplings with tobiko



### XIAO LONG BAO (2UN) 12

Dumpling de porco com sopa

Pork and soup dumplings



### HAR GOW (2UN) 12

Dumpling de camarão e castanha d'água

Prawn and water chestnut dumplings



### GYOZAS DE BACALHAU NEGRO E CAMARÃO (4UN) 24

BLACK COD AND PRAWN GYOZAS

Bacalhau negro e camarão

Black cod and prawns



### CHEUNGFAN DE CAMARÃO 24

PRAWN CHEUNGFAN

Rolos ao vapor com camarão

Steamed rice noodle rolls with prawns



### BAO DE FRANGO BANG BANG (1UN) 21

BANG BANG CHICKEN BAO

Bao de frango crocante com molho Bang Bang, salada aromática e amendoim

Crispy chicken bao, Bang Bang sauce, aromatic salad and peanuts



## DIM SUM TROLLEY (2 UN) 9,5

Todos os dias

Everyday

12h00 — 16h00

12pm — 4pm

## SOPAS SOUPS

### MISO SHIRU 8

FISH MISO SHIRU

Caldo de peixe com miso, alga wakame e tofu

Fish broth with miso, wakame seaweed and silken bean curd



### SOPA DE WONTONS DE CAMARÃO COM NOODLES 24

PRAWN WONTONS SOUP WITH NOODLES

Caldo de frango com wontons de camarão, noodles e bok choy

Chicken broth with prawn wontons, noodles and bok choy



## ENTRADAS STARTERS

### CHAMUÇAS DE FRANGO (1UN) 4

CHICKEN SAMOSAS

Chamuças de frango com molho de tamarindo

Chicken samosas with tamarind sauce



### SPRING ROLL DE LEGUMES (4UN) 18

VEGETABLE SPRING ROLL

Rolos de legumes e cogumelos com molho de ameixa

Vegetable and mushroom spring rolls with plum sauce



### CARANGUEJO DO ALASCA COM MANTEIGA DE

CITRONELA E SHOKUPAN 48

ALASKAN KING CRAB WITH LEMONGRASS BUTTER AND SHOKUPAN

Caranguejo do Alasca, manteiga de citronela, lima, malagueta com torradas de pão shokupan

Alaskan king crab, lemongrass butter, lime, chilli flakes with shokupan toasts



### TEMPURA DE CAMARÃO 32

PRAWN TEMPURA

Tempura de camarão com maionese de chilli

Prawn tempura with chilli mayonnaise



### NAAN BREAD COM QUEIJO & TRUFA 14

NAAN BREAD WITH CHEESE & TRUFFLE

Pão Naan recheado com queijo e trufa preta fresca

Stuffed cheese naan with fresh black truffle



### JNcQUOI NAAN BREAD COM ATUM & OVAS 32

JNcQUOI NAAN BREAD WITH TUNA & FISH ROES

Pão Naan com alho e coentros, atum, ovas de salmão e truta, malagueta, creme de abacate, maionese de kimchi e nori

Naan bread with garlic and coriander, tuna, salmon and trout fish roes, chilli,

avocado cream, kimchi mayonnaise and nori



### JNcQUOI NAAN BREAD COM FRANGO TANDOORI 18

JNcQUOI NAAN BREAD WITH TANDOORI CHICKEN

Pão Naan com alho e coentros, frango tandoori, molho de logurte, salada de cebola roxa com hortelã e coentros

Naan bread with garlic and coriander, tandoori chicken, yogurt sauce, red onion, mint and coriander salad



### SHOKUPAN COM TEMPURA DE CAMARÃO PICANTE 25

SHOKUPAN WITH SPICY SHRIMP TEMPURA

Pão de leite ao estilo japonês tostado, tempura de camarão, maionese picante, tobiko, pickle de pepino, cebolinho e cebola crocante

Toasted shokupan, shrimp tempura, chilli mayonnaise, tobiko, pickled cucumber, chives and crispy onion



## SALADAS SALADS

### ABACATE COM SHIO KOMBU 11

AVOCADO WITH SHIO KOMBU

Abacate com sésamo, lima, shio kombu, nori e itogaki

Avocado with sesame, lime, shio kombu, nori and itogaki



### SALADA DE PATO CROCANTE COM REBENTOS 22

CRISPY DUCK SALAD WITH SPROUTS

Salada de pato crocante com rebentos, toranja e romã

Crispy duck salad with sprouts, grapefruit and pomegranate



### SALADA DE CARANGUEJO DE CASCA MOLE

COM MANGA VERDE 32

SOFT SHELL CRAB SALAD WITH GREEN MANGO

Salada de manga verde, citronela, coentros, hortelã, malagueta e caranguejo frito

Green mango salad, lemongrass, coriander, mint, chilli and deep-fried crab



### SALADA "ICE" BERG 16

"ICE" BERG SALAD

Salada de alface iceberg gelada, molho de cebola e gengibre, tofu e nozes pecan caramelizadas

Cold iceberg salad, ginger and onion sauce, tofu and caramelized pecan nuts



## CLASSICOS CLASSICS

**PATO ASSADO CANTONÊS 58**  
CANTONESE ROASTED DUCK



**BACALHAU NEGRO COM MISO 50**  
BLACK CODFISH WITH MISO



Bacalhau negro grelhado com miso, yuzu e pickle de gengibre  
Grilled black cod with miso, yuzu and pickled ginger

**BIRYANI 34** 🌶️

Biryani de pernil de borrego, arroz com especiarias  
e raita de romã  
Curried lamb shank, spiced biryani rice and  
pomegranate raita



**RASCASSO AO VAPOR AO ESTILO SICHUAN 52** 🌶️

STEAMED RED SCORPION FISH SICHUAN STYLE  
Rascasso, cogumelos orelhas de judas, malagueta, pimenta Sichuan, gengibre,  
alho e arroz jasmim  
Red scorpion fish, black wood ear mushrooms, Sichuan pepper, ginger, garlic,  
and jasmine rice



**PATO À PEQUIM JNCQUOI 180**  
JNCQUOI PEKING DUCK



**PATO À PEQUIM JNCQUOI COM CAVIAR IMPERIAL (30GR) 220**  
JNCQUOI PEKING DUCK WITH IMPERIAL CAVIAR (30GR)



## NOODLES & ARROZ NOODLES & RICE

**NOODLES DE ARROZ SALTEADOS COM VACA 34**



STIR-FRIED RICE NOODLES WITH BEEF  
Noodles de arroz, lombo de novilho, cebola, cebote, rebentos e cogumelos  
Stir-fried rice noodles, beef, onion, spring onion, bean sprouts and mushrooms

**PHAD THAI GOONG 34** 🌶️



Massa de arroz salteada com camarões, tamarindo, rebentos e amendoins  
Stir-fried rice noodles with prawns, tamarind, bean sprout and peanuts

**NASI GORENG COM GAMBA CRISTAL 38** 🌶️



Arroz Indonésio salteado com frango, camarão, ovo estrelado e gamba cristal  
Indonesian fried rice with chicken, prawns, fried egg and crystal prawn

**ARROZ SALTEADO SIMPLES CHINÊS 14** 🌿



Arroz salteado com alho, cebote e ovo  
Stir-fried rice with garlic, spring onion and egg

**ARROZ NEGRO SALTEADO 35**  
STIR-FRIED BLACK RICE



Arroz negro, ovo, cebote, porco, camarão e tobiko  
Black rice, egg, spring onion, pork, shrimp and tobiko

**ARROZ SALTEADO COM CARANGUEJO DO ALASCA 39**



ALASKIAN CRAB STIR-FRIED RICE  
Arroz salteado com caranguejo do Alasca, ovo e coentros  
Stir-fried rice with Alaskan king crab, egg and coriander

**ARROZ JASMIM TAILANDÊS 6**  
THAI JASMIN RICE



**ARROZ BASMATI 6**  
BASMATI RICE



## PEIXE E MARISCO FISH & SEAFOOD

### CAMARÃO AGRIDOCE 33 SWEET AND SOUR PRAWNS



Camarão, cebola roxa, pimentos, abacaxi, tomate, coentros e molho agridoce acompanhado de arroz jasmim  
Prawns, red onion, bell peppers, pineapple, tomato, coriander and sweet and sour sauce with jasmine rice

### PEIXE DO DIA GRELHADO 48 GRILLED FISH OF THE DAY



Peixe do dia grelhado, molho sichuan, espargos e cogumelos  
Grilled fish of the day, sichuan sauce, asparagus and mushrooms

### CAMARÃO TIGRE TANDOORI 46



TANDOORI TIGER SHRIMP  
Camarão tigre grelhado com molho tandoori, arroz de especiarias com frutos secos  
Grilled tiger shrimp with tandoori sauce, spices and dried fruits rice

## CARNE MEAT

### TONKATSU DE PORCO IBÉRICO 36 IBERIAN PORK TONKATSU



Tonkatsu de porco ibérico, ovo, salada de espinafres e tomate cherry com yuzu  
Iberian pork tonkatsu, spinach and cherry tomato salad with yuzu dressing

### WAGYU MESHI TAMAGO SANDO 65



Shokupan, wagyu picado panado, molho tonkatsu, molho japonês de ovo e malonese, karachi e cebolinho  
Shokupan, fried chopped wagyu, tonkatsu sauce, japanese egg paste, karachi and chives

### RIBEYE (350G) 80 RIBEYE (350G)



Ribeye grelhado com molho yakiniku  
Grilled ribeye with yakiniku sauce

### WAGYU GRELHADO COM MOLHO PONZU (100GR) 75 GRILLED WAGYU WITH PONZU SAUCE



Wagyu grelhado, ponzu, cebolete e chips de alho  
Grilled wagyu, ponzu, spring onion and garlic chips

### FRANGO TANDOORI 28



Frango marinado com logurte e especiarias, assado no forno tandoori com arroz basmati e chapati  
Tandoori chicken with yogurt and Indian spices with basmati rice and chapati

### CARIL VERDE THAI DE FRANGO 31



Caril verde de frango com milho baby, manjeriço, malagueta e arroz jasmim  
Thai green chicken curry with baby corn, basil, chillies and jasmine rice

### BEEF & BASIL 38



BEEF & BASIL  
Vaca salteada com molho de ostra e manjeriço tailandês, ovo estrelado e arroz jasmim  
Stir fried beef with oyster sauce and thai basil, fried egg and jasmine rice



### CARIL DE FRANGO TIKKA MASALA 31

CHICKEN TIKKA MASALA  
Caril indiano, frango tandoori, arroz basmati e chapati  
Indian curry, tandoori chicken, basmati rice and chapati



## LEGUMES VEGETABLES

**DAL 17**  

Caril de lentilhas com arroz basmati e chapati

Curry of lentils served with basmati rice and chapati



**FEIJÃO VERDE SALTEADO 17** 

STIR FRIED GREEN BEANS

Feijão verde salteado com alho e molho soja

Stir-fried green beans with garlic and soy sauce



**LEGUMES SALTEADOS "PAULA" **

**COM COGUMELOS E OVO 27**

"PAULA'S" STIR-FRIED VEGETABLES

WITH MUSHROOMS AND EGG

Mistura de legumes asiáticos, cogumelos orelha de judas, gengibre e ovo

Asian assorted vegetables, black fungus, ginger and egg



**ESPARGOS GRELHADOS COM MOLHO DE OSTRA 17**

GRILLED ASPARAGUS WITH OYSTER SAUCE

Espargos grelhados com alho, malagueta e molho de ostras

Grilled asparagus with garlic, chilli and oyster sauce



## NAANS & PAPPADUMS

**CHAPATI 4** 

Pão chapati

Chapati bread



**NAAN BREAD SIMPLES 4,9** 

SIMPLE NAAN BREAD

Pão Naan com manteiga

Naan bread with butter



**NAAN BREAD COM CHILLI 4,9**  

CHILLI NAAN BREAD

Pão Naan com chilli e manteiga

Naan bread with chilli and butter



**PAPPADUMS COM CHUTNEY DE MANGA 5** 

PAPPADUMS WITH MANGO CHUTNEY

Pappadums assados no forno tandoori, chutney de manga e especiarias

Pappadums baked in the tandoori oven, mango chutney and spices



## COUVERT

**NAAN BREAD COM ALHO E COENTROS, PAPPADUMS 6,9**

E CHUTNEY DE MANGA

GARLIC AND CORIANDER NAAN BREAD & PAPPADUMS

WITH MANGO CHUTNEY



## SOBREMESAS DESSERTS

### TARTE ROMANTIQUE JNCQUOI COM TOFFEE DE WHISKY NIKKA 14

JNCQUOI ROMANTIQUE TART WITH WHISKY NIKKA TOFFEE



### BISCUIT DE AVELÃ COM DOIS CHOCOLATES 11

HAZELNUT BISCUIT WITH TWO CHOCOLATES



### TARTE DE CHOCOLATE NEGRO E FRAMBOESA 11

DARK CHOCOLATE AND RASPBERRY TART



### TARTE DE LIMÃO E YUZU MERENGADA 11

LEMON AND YUZU TART WITH MERINGUE



### CRÈME CARAMEL COM AMARETTO 11

CRÈME CARAMEL WITH AMARETTO



### BABA DE RINOCERONTE 13

RHINOCEROS DROOL

Creme de chocolate, caramelo, doce de ovos, bolacha e nata  
Chocolate, caramel, egg custard, biscuit and cream mousse



### PÃO DE LÓ DE OVAR IGP COM GELADO DE BAUNILHA 11

TRADICIONAL PORTUGUESE SPONGE CAKE WITH VANILLA ICE CREAM



### STICKY RICE DE MANGA COM SORBET 11

MANGO STICKY RICE WITH SORBET



### PANI PURI DE BABA DE RINOCERONTE (4UN) 12

RHINOCEROS DROOL PANI PURI (4UN)



### KULFI 11

Gelado indiano de frutos secos, cardamomo e pistachios caramelizados  
Indian dried fruits ice cream, cardamom and caramelized pistachios



### MOCHI (1 UN) 8

Yuzu, Matcha ou Manga & Maracujá

Yuzu, Matcha or Mango & Passionfruit



### GELADO DE BABA DE RINOCERONTE 12

RHINOCEROS DROOL ICE CREAM



### GELADOS & SORBETS (1 BOLA) 4

ICE CREAMS & SORBETS (1 SCOOP)

Chocolate, Baunilha, Framboesa, Limão ou Manga  
Chocolate, Vanilla, Raspberry, Lemon or Mango



### SELEÇÃO DE FRUTA (MANGA OU ABACAXI) 10

FRUIT SELECTION (MANGO OR PINEAPPLE)

TODOS OS PREÇOS ESTÃO EM € E INCLUEM IVA E SERVIÇO À TAXA LEGAL.  
ALL OUR PRICES ARE IN € AND INCLUDE VAT AND SERVICE.

NENHUM PRATO, PRODUTO ALIMENTAR OU BEBIDA, INCLUINDO O COUVERT, PODE SER COBRADO SE NÃO FOR SOLICITADO PELO CLIENTE OU POR ESTE FOR INUTILIZADO.  
NO DISH, FOOD PRODUCT OR DRINK, INCLUDING THE COUVERT, SHALL BE CHARGED UNLESS IT IS ORDERED OR RENDERED UNUSABLE BY THE CUSTOMER.

OS NOSSOS PRATOS PODEM CONTER LACTICÍNIOS, FRUTOS SECOS, GLUTEN, ENTRE OUTROS.  
EM CASO DE ALERGIAS POR FAVOR CONTACTE O STAFF.  
OUR DISHES MAY HAVE DAIRY PRODUCTS, NUTS, GLUTEN AND OTHER.  
IN CASE OF ANY ALLERGIES PLEASE CONTACT THE STAFF.