

EN



COUVERT 3,5

Nachos with guacamole or Tex-Mex
or
Bread, olives and cheese

STARTERS

Garlic bread 4

Mozzarella, olive oil, garlic butter and oregano
Bacon: + 1 | Mushrooms: + 1

Chef's salad 6,5

Leafy base, semi-dried tomato, red onion and
Grated Grana Padano
Chicken and barbecue option: 9.5
Tuna, green olive and pineapple option: 9.5

Hot Dog 6,5

Our pizza dough, sausage, ketchup, mayonnaise, mustard,
mozzarella and potato chips

Chef's platter 15

Parma ham, cured cheese, bread from our pizza dough,
homemade Cristus jam and Neapolitan salami

SEASONAL OPTIONS: SPRING/SUMMER

Signature

Pesto 12

Mozzarella, onion, semi-dried cherry tomatoes, homemade pesto and
oregano

Mortadela Pistacchio 12

Mozzarella, olive oil, mortadella and pistachios.
Burrata + 3.5 | Pesto: + 1



Certified Neapolitan Pizzas

 Vegetarian

Bianca Pizzas without tomato sauce

 Spicy

Signature Pizzas created by the house Chef: Emanuel Soares

PIZZAS

Caçador 11,5

Tomato, mozzarella, ham, bacon and mushrooms

Tropical 11,5

Tomato, mozzarella, ham, bacon and pineapple

Transmontana 12

Tomato, mozzarella, chorizo, onion and black olives

Capriciosa 12

Tomato, mozzarella, ham, mushrooms and egg

Calzone 12

Tomato, mozzarella, ham, mushrooms and egg

Bolonhesa 12



Certified Mirandesa meat (PDO) with bolognese sauce, mozzarella and bacon.

Funghi 10

Tomato, mozzarella, mushrooms. Add Bacon: + 1€

Diavolina 11

Tomato, mozzarella, Neapolitan salami and basil

Veggie 12

Tomato, mozzarella, peppers, mushrooms and onion

Kids 10

Tomato, mozzarella and ham
or Mozzarella, sausage and straw potatoes



Marinara 9

Tomato, garlic, oregano and olive oil

Margherita 9,5

Tomato, mozzarella, grana padano, basil and olive oil.

Bianca

4 Queijos 13

Mozzarella, smoked cheese, gorgonzola and grana padano.
Add hot honey sauce + €1.50

Rúcula Prosciutto 13

Mozzarella, arugula, red onion, prosciutto di parma and grana padano cheese

Rúcula Veggie 13,5

Mozzarella, arugula, grana padano cheese and semi-dried cherry tomatoes

Tonno 13

Mozzarella, tuna, red onion, olives and peppers

Signature

Barbacoa 12

Tomato, sautéed chicken, mushrooms, bacon and barbecue sauce

Marinara c/ sardinhas 14

Tomato, sardines, garlic, olives, semi-dried cherry tomatoes, oregano and olive oil

Sacana 12,5

Tomato, mozzarella, onion, mushrooms, pepperoni and spicy chili

Serrana 14

Tomato, mozzarella, onion, mushrooms, brie cheese, semi-dried cherry tomatoes and prosciutto di parma

DESSERTS

Pizza Nutella 10

Our handmade dough covered in Nutella

Pizza Oreo 11

Nutella with Oreo

Pizza Pistacchio 12

Homemade pistachio cream

Pizza KitKat 11

Nutella with KitKat

Tiramisù 5

Mascarpone cream, cookies, coffee and our special touch

Brownie 5

Chocolate brownie with nuts. Served with vanilla ice cream

Lemon Cheesecake 5

Soft filling with a hint of lemon on a crunchy base

Ice cream 2 scoops 5

Flavors: Stracciatella • Strawberry • Vanilla • Lemon

DRINKS

Water 1,2

500 ml

Sparkling water 1,2

200 ml

Tonic Water 2,2

200 ml

Aquarius 2,2

Lemon - 330ml

Soda 2,2

Coca - Cola | Coca-Cola Zero | Fanta Laranja | Sprite • 350 ml

Fuze Tea 2,2

Lemon| Peach| Mango with pineapple • 350 ml

Compal 2,2

Mango with orange| Peach| Pineapple • 200 ml

Lemonade 2,5

400 ml

Cider Koppaberg 5,5

330 ml

BEERS

Bila IPA 5,5

7% alc • Craft beer from Trás-os-Montes • 330ml

Bila STOUT 5,2

5% alc • Craft beer from Trás-os-Montes • 330ml

Estrella Galícia

200 ml • 1,3 | 330 ml • 2,2 | 400 ml • 2,5

1906 Reserva Esp 2,5 300 ml

Non-alcoholic beer 2 330 ml



NORTADA BEERS



THE OPTIONS VARY, SO TAKE A LOOK AT WHAT WE HAVE TODAY.
JUST CLICK!

SANGRIAS



Sparkling wine with passion fruit 20
White with red fruits 16

CAFÉ

Espresso Coffee | Decaf Espresso | Barley | 0.9
Coffee with a splash of milk

Tea 1.0

Chamomile | Lemon balm | Green | Black | Mint | Linden | Red fruits

Lemon Carioca

Small: 0.60 | Large: 1.0

Coffee with milk 1.3

Cappuccino 2.0

WINES

Picotes  22,8 |  4,8

Palhete • Red • White - 2023 (Centennial Vineyards of Miranda)

- S A R O T O -  14,9 |  3,2

White • Palhete • Red - 2023 (No Designation of Origin)

menina d'Uva  21 |  4,5
Rosé - 2023 (No Designation of Origin)

menina d'Uva  26 |  5,5
White - 2023 (No Designation of Origin)

Adega Mayor  18,2 |  3,8
Red - 2021 • White - 2023 (Alentejo)

Fraga da Galhofa  9,5 |  2,2
Red - 2021 • White - 2023 (Douro)

Quinta D'Amores  9,5 |  2,2
Green - 2023 (Minho)

Ribeira do Corso  11,8 |  2,5
Red - 2021 • White - 2023 (DOC - Trás os Montes)

Terras do Grifo  13,5 |  2,8
Red - 2021 • White - 2023 (Douro)

Terras de Mogadouro  12,8 |  2,8
Red - 2021 • White - 2023 (DOC - Trás os Montes)

Lambrusco  13
Red (DOP)

Terras do Demo  22
Sparkling Wine - 2022 (DOP)

LIST OF FOOD ALLERGENS:

1. Cereals containing gluten, namely: wheat, spelt, khorasan wheat, rye, barley, oats. 2. Crustaceans. 3. Eggs. 4. Fish. 5. Peanuts. 6. Soya. 7. Milk (including lactose). 8. Tree nuts, namely: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts. 9. Celery. 10. Mustard. 11. Sesame seeds. 12. Sulphur dioxide and sulphites. 13. Lupin. 14. Molluscs. | If you are allergic to any of these, please notify our staff.

All prices shown are in EUROS (€) with VAT included at the legal rate. This establishment has a COMPLAINTS BOOK.

No dish, food product or drink, including couvert, may be charged if it is not requested by the customer, or if it is not used by the customer.