

STARTERS

Couvert    4,5 €

Nachos with guacamole or Tex-Mex

Chef's platter   17 €

Parma ham, cured cheese, our pizza dough bread, green olives, and Neapolitan salami

Chef's salad   9,5 €

Base of lettuce leaves, semi-dried tomatoes, red onion, and grated Grana Padano cheese

Special Hot Dog     6,5 €

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

Garlic bread    5 €

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

— Signature Pizzas —

Pizzas created by the house chef: Emanuel Soares

Marinara c/ sardinhas   14 €

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

Sacana    13 €

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

Barbacoa    13 €

Tomato, sautéed chicken, mushrooms, bacon, and barbecue sauce

Serrana   14 €

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

Mirandesa     13 €

Ragù Bolognese with Mirandesa meat (PDO), mozzarella and bacon

— Pizza —

Certified Neapolitan pizza

Margherita    11 €

Tomato, mozzarella, grana padano, basil and olive oil

— Pizzas Bianca —

Pizzas without tomato sauce

Tonno    14 €

Mozzarella, tuna, red onion, olives and peppers

4 Queijos    13,5 €

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

Rúcula Prosciutto   14 €

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

Rúcula Veggie    14 €

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

— PIZZAS —

With tomato sauce

Funghi    11 €

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

Veggie    13 €

Tomato, mozzarella, peppers, mushrooms and onion

Diavolina    13 €

Tomato, mozzarella, Neapolitan salami and basil

Capriciosa    13 €

Tomato, mozzarella, ham, mushrooms and egg

Transmontana   12,5 €

Tomato, mozzarella, chorizo, onion and black olives

Tropical   12 €

Tomato, mozzarella, ham, bacon and pineapple

Caçador   12 €

Tomato, mozzarella, ham, bacon and mushrooms

Kids   11 €

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

Neapolitan Pizza | Individual
Ø approx. 30–32 cm

To ensure the best possible experience, the pizzas on the menu are not subject to change. Please consult our staff.

— CALZONES —

Closed pizzas

Nostra Calzone    13 €
Tomato, mozzarella, grana padano, ham, mushrooms and egg

Calzone Napoli    13 €
Tomato, cream cheese, Napoli salami, mozzarella, basil, olive oil and pepper

DESSERTS

Brownie     6,5 €
Chocolate brownie with nuts.
Served with vanilla ice cream

Tiramisù    6,5 €
Mascarpone cream, cookies, coffee and our special touch

Cheesecake    6,5 €
Creamy cheesecake with a delicate flavor

Ice cream 2 scoops  6 €
Flavors: Stracciatella • Strawberry • Vanilla • Lemon

EXECUTIVE MENU

Pizza + drink* + coffee
You only pay for the PIZZA

Desserts + 4,5

Monday to Friday: 12:00 PM - 2:00 PM

(Except holidays, takeaway and peak season)

*Estrella Galicia 200ml | Water
Fraga da Galhofa Wine | Soda

 Vegetarian

 Spicy



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. Soy. 7. Milk (including lactose). 8. 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 sulfites. 13. Molluscs. 14. Lupins.

DRINKS

Water 500 ml	1,2 €
Sparkling water 200 ml	1,5 €
Tonic Water 200 ml	2,3 €
Aquarius Limão - 330ml	2,3 €
Soda Coca - Cola Coca-Cola Zero Fanta Laranja Sprite • 350 ml	2,3 €
Fuze Tea Lemon Peach Mango with pineapple • 350 ml	2,3 €
Compal Mango with orange Peach Pineapple • 200 ml	2,3 €
Lemonade 400 ml	3 €
Cider Koppaberg 330 ml	6 €

BEERS



Bila IPA 7% alc • Craft beer from Trás-os-Montes • 330ml	6 €
Bila Stout 5% alc • Craft beer from Trás-os-Montes • 330ml	5,5 €
Estrella Galicia 200 ml 330 ml 400 ml	1,4 € 2,5 € 3,0 €
1906 Reserva Esp 300 ml	2,8 €
Non-alcoholic beer 330 ml	2,5 €



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



SPARKLING WINES



Lambrusco

13 €

Red (DOP)

Marquês de Marialva

13 €

Sparkling wines - Beira Atlântico

Terras do Demo

22 €

Sparkling wines - 2022 (DOP)

RESERVE

Duas Margens Reserva

35,9 €

Red - 2021 (Douro)

Terras do Grifo Reserva

30,5 €

Red - 2020 (Douro)

Adega Mayor Reserva

18,2 € | 3,8 €

Red - 2021 • Branco - 2023 (Alentejo)

OLD VINES



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
(Old Vines of Arribas)

menina d'Urva Ciste

20,5 € | 4,5 €

Palhete - 2023 (Old Vines of the Mirandês Plateau)

menina d'Urva Lichen

20,5 € | 4,5 €

White - 2023 (Old Vines of the Mirandês Plateau)

VINTAGE WINES

Fraga da Galhofa

10,5 € | 2,5 €

Red - 2021 • White - 2023 (Douro)

Quinta D'Amores

10,5 € | 2,5 €

Green - 2023 (Minho)

Terras do Grifo

14 € | 3,0 €

Red - 2021 • White - 2023 (Douro)

SANGRIAS



- | | |
|---|------|
| Sparkling Sangria
Sparkling wine with passion fruit | 22 € |
| Red Berry Sangria
White with Red Berries | 18 € |

COCKTAILS & SPIRITS

- | | |
|----------------------------------|-----|
| Port Wine
White or Red | 2 € |
| Port & Tonic
White | 7 € |
| Gin Tonic | 7 € |
| Rum Cola | 7 € |
| Whisky Cola | 7 € |

CAFÉ

- | | |
|---|---------------|
| Espresso Coffee | 1 € |
| Decaf Espresso | 1 € |
| Barley | 1 € |
| Coffee with a splash of milk | 1 € |
| American | 1,5 € |
| Cappuccino | 2,5 € |
| Coffee with milk | 1,5 € |
| Tea
Chamomile Lemon balm Green Black
Mint Linden Red berries | 1,2 € |
| Lemon Carioca
Small Big | 1.0 € 1,5 € |

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

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