

reia

to start

natural fermentation bread, smoked butter with citrus fruits, mushrooms and harissa oil with zaatar	8€
setúbal oysters (3 un/ 6 un)	11€/21€

from the kitchen to share

fire roasted eggplant baba ganoush with mint, pistachios and chilli	17€
tuna tartate with cured egg yolk and fried smoked potatoes	21€
kale salad, pumpkin, aged cashew cheese, sugar cane honey, mustard vinaigrette and mushrooms	21€
fried smoked potatoes with paprika	7€

casa reia specials

courgette, white beans, spice granola and jalapeño pickles	21€
greater amberjack sashimi (from madeira island), seaweed vinaigrette and herbs pesto	27€
fire roasted seafood rice	27€
iberian's peninsula carpaccio gambero rosso with coral shrimp butter, radish and shrimp head mayo with chouriço alentejano	46€
paella negra - done on a furnace with cherry wood, cuttlefish ink, iberian gambero rosso, smoked portuguese chouriço. fresh seafood and aioli (serves 3, minimum 30 min)	150€

from our josper grill

FISH / SEAFOOD

grilled octopus with aioli and ajillo cooked in dashi	22€
grilled sea bass - served with salad	75€
catch of the day (ask our staff) - served with salad	85€
prawns and aioli	22€

MEAT

cut of the day (ask our staff) - served with fried potatoes or salad	46€
25 days dry-aged entrecôte 500g, finished in demi-glacé - served with salad	68€

VEGETABLES

fire roasted sweet potato	7€
fire roasted vegetables with burnt tomato salsa	12€

from the kitchen to the children

meat / fish - served with fried smoked potatoes or sweet potatoes (0 - 12 years old)	14€
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desserts

wood-fired chocolate cake, ganache, crème anglaise	12€
white chocolate mousse with matcha, almonds and smoked fig in almond tree wood	13€
fire roasted banana, meringue and cinnamon	8€

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signature cocktails

ginger paloma (pure agave tequila, ginger syrup, grapefruit, lime and soda water)	13€
watermelon spices (gin, lime, cardamom syrup with black pepper, watermelon juice and mint)	13€
blossom (vodka, pomegranate, triple sec, orgeat, clove, cinnamon and lemon)	13€
rosemary bee's knees (gin, lemon, orange and rosemary infused honey)	13€
blue basil (pisco, limoncello, st.germain, sumo de lima, manjericão e água de keffir)	13€

classic cocktails

aperol spritz (aperol, prosecco, soda water and orange)	13€
mojito (rum, lime, sugar syrup, mint and soda water)	13€
caipirinha (cachaça, sugar syrup and lime)	13€
negroni (gin, campari and sweet vermouth)	13€
margarita (tequila, dry curaçao and lime)	13€
expresso martini (vodka, coffee licquor and expresso)	13€
bloody mary (vodka, tomato juice, lemon, black pepper, tabasco ,salt and celery)	13€
moscow mule (vodka, lime and ginger beer)	13€
whiskey /pisco sour (whiskey/pisco, lemon, sugar syrup and egg white)	13€

*Please let us know if you would like to have a cocktail that is not listed here (:

jars

watermelon sparkles (sparkling wine, watermelon, dry curaçao, gin, and ginger syrup)	85€
mojito (rum, lime, sugar syrup, mint and soda water)	85€

without alcohol

orgeat rosemary lemonade (almond milk, lemon, rosemary and soda water)	8€
apple & ginger mojito (apple juice, ginger syrup, lime, mint and soda water)	8€

on tap/bottle/can

MUSA BEER

blonde 25cl / 50cl	5€/9€
APA 25cl / 50cl	5€/9€

UMMI KOMBUCHA W/ ALCOHOL

lemon and ginger 25cl / 50cl	5€/9€
hibiscus berry can 33cl	7.5€

ZIDRA - POMEGRANATE ARTISAN CIDER

zidra romã 25cl/ 50cl	5€/9€
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*10% service fee (indicated) added to the invoice

*If you have any dietary restrictions or allergies, please let us know

*IVA included at the current legal rate

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soft drinks

WHY NOT SODA

peach and ginger	5€
lemon and yerba mate	5€
raspberry	5€

FEVER TREE

indian tonic	4€
ginger beer / ale	4€

MAIKOMBUCHA

hibiscus and ginger	5€
pineapple	5€
turmeric	5€

natural juices

orange	5€
lemonade	4€
strawberry lemonade with mint	5€

water

still	3.5€
sparkling	3.5€

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coffee

expresso	2€
duplo expresso	3.5€
americano / abatanado	2.5€
macchiato / pingado	2.5€
cortado	3€
flat white	4€
cappucino	3.5€
latte / galão	4€
matcha latte	5.5€
tchai latte	5€
expresso tonic	5€

*we have lactose-free, oat and almond milk options. 0.80€ is added to the value

tea

sencha sakura (japanese cherry blossom)	4.5€
mint	3.5€
honey white (white tea, ginger, honey, apple and pollen)	4.5€
chamomile	3.5€
rooibos (theine-free)	4.5€
herbal (digestive)	3.5€
black	3.5€

iced tea

sencha sakura	4.5€
rooibos coco (theine-free)	4.5€
mint	3.5€
coffee cherry tea (with lemon and sugar)	3.5€
hibiscus (with lemon and sugar)	3.5€

wines by the glass / vins au verre	12 cl
white wines - vins blancs	
LOCAL	
vinhos verdes - cortinha velha – alvarinho '21	7€
dão - textura wines – pretexto '22	9€
lisboa/setúbal - herdade do cebolal '21	11€
alentejo - cabeças do reguengo – equinocio '21	11€
açores – adega do vulcão - ameixambar '21	13€
FROM THE WORLD	
bourgogne aligote - françois de nicolay '20	11€
pouilly fume - dom. de bouchot - terres blanches '20	16€
rosé wines - vins rosés	
LOCAL	
dão - textura wines – pretexto '22	9€
FROM THE WORLD	
côtes de provence rosé - château mentone '21	11€
red wines - vins rouges	
LOCAL	
dão – prunus '21	8€
douro - quinta da costa do pinhão gradual '20	8€
alentejo – cabeças do reguengo - respiro-te '20	9€
FROM THE WORLD	
morgon - domaine de vernus '15	15€
bourgogne - domaine gérard julien - pinot noir '21	15€
bubbles by the glass - bulles au verre	
LOCAL BUBBLES	
luís pato – bairrada – vinha pan – blc de noirs '18	11€
CHAMPAGNE	
pierre brocard tradition NV - vallée de la marne	17€
FINE AGED KOMBUCHA	
ama brewery - bi lemongrass (NO-LOW -2% alcohol)	11€

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wine list - carte des vins

75cl/150cl

champagne - bubbles

fine aged kombucha - ama brewery – HIRU – malawi green peony	74€
fine aged kombucha - ama brewery – BAT– sencha shizuoka japan	73€
crémant d'alsace – domaine zusslin – sans soufre brut nature	75€
champagne pierre brocard – tradition NV	99€

local white wines – vins blancs locaux

alentejo – cabeças do reguengo - equinocio '21	53€
douro – luis seabra - xisto ilimitado '21	47€
bairrada – luis pato – vinha formal '21	64€
dão – antonio madeira – vinhas velhas '20	75€
dão – darei – lagar de darei '21	32€
lisboa – vale da capucha – arinto '18	75€
açores – adega do vulcão - pé do monte '21	118€

rosé wines – vins rosés

côtes de provence rosé - château mentone '21	49€/103€
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local red wines – vins rouges locaux

alentejo – cabeças do reguengo - solsticio '21	44€
douro – luís seabra – xisto ilimitado '19	48€
bairrada – luís pato – vinha velhas '19	65€
dão – antonio madeira – vinhas velhas '19	75€

for wine lovers - pour amateurs de vins

75cl

champagne - bubbles

champagne tarlant – assemblage - brut zéro	145€
champagne pascal doquet – anthocyane rosé - 1er cru	125€
champagne marie courtin - résonance '15	147€
champagne suenen – C+C grand cru '13	167€

white wines – vins blancs du monde

château de béru – chablis – terroirs de béru 2020 - france	86€
maison guillot broux – pouilly fuissé repostère 2020 - france	119€
domaine zusslin – riesling clos liebenberg 2016 - france	105€
domaine marcel deiss – alsace grand cru mambourg 2020 - france	205€
domaine comtes lafon - meursault goutte d'or, 2017 - france	480€

red wines – vins rouges du monde

domaine michel lafarge – bourgogne – cuvée exception '19	74€
domaine chandon de briaillles – 1er cru lavières '18	148€
maxime cheurlin-noëllat - clos vougeot grand cru '19	850€
domaine robert groffier - bonnes mares grand cru '15	1450€
bordeaux - château la fleur-petrus '16	580€