

reia

couvert

Natural fermentation breads, smoked butter with citrus fruits, tuna riblet and sesame 10

Smoked sheep Requeijão, wild lavender honey, zaatar 11

from the kitchen to share

Zucchini baba ganoush with mint and red berries of the day 17

Tuna tartate with cured egg yolk and fried smoked potatoes 21

Pork croquette - served with fermented honey and mustard vinaigrette (2 pcs.) 8

Fried smoked potatoes with paprika 6

casa reia specials

Roasted carrots with pistachios, crème fraîche, coriander pesto and seeds 18

Cow cheek cooked 15 hours in stout, carrot puree, molica and watercress 27

Fire roasted seafood rice 26

from our josper grill

FISH / SEAFOOD

Grilled octopus with romesco sauce and roasted sweet potatoes 28

Grilled sea bass - served with Portuguese salad 70

Prawns 23

VEGETABLES

Courgette 8

Sweet potato 8

from the kitchen to the children

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

desserts

Wood-fired chocolate cake, ganache, crème anglaise 11

Requeijão pie with strawberry coulis 10

Fruit of the day 7

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

reia

cocktails

Ginger Paloma (pure agave tequila, ginger syrup, grapefruit, lime and soda)	12
Gin e Ginjinha (gin, ginjinha and lemon)	12
Lillet Spritz (Lillet Blanc, sparkling wine, soda and fresh fruits)	12
Rosemary Bee's Knees (gin, lemon, orange and rosemary infused honey)	12
Salted Caramel Martini (tequila, our homemade salted caramel, espresso, coffee licquor and salt)	12

jars

Watermelon Sparkles - (sparkling wine, watermelon, Lillet Blanc, Dry Curaçao, gin, berries and ginger syrup)	85
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without alcohol

Orgeat Rosemary Lemonade (almond milk, lemon, rosemary and soda)	8
Apple & Ginger Mojito (apple juice, ginger syrup, lime, mint and soda)	8

on tap / bottle / can

CERVEJA MUSA	
Blonde 25cl / 50cl	3.5 / 7
APA 25cl / 50cl	4 / 8

UMMI KOMBUCHA C/ ÁLCOOL	
Lemon and ginger 25cl / 50cl	5 / 10
Hibiscus berry can	6.5

SIDRADA ARTISAN PORTUGUESE CIDER	
Três maçãs 25cl / 50cl (semi-dry cider)	4.5 / 9

soft drinks

WHY NOT SODA	
Cola	4.5
Peach and ginger	4.5
Lemon and yerba mate	4.5
Raspberry	4.5

FEVER TREE	
Indian Tonic	4
Ginger beer / ale	4

MAI KOMBUCHA	
Hibiscus and ginger	5
Pineapple	5

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wine list

sparkling & champagne

Baga - Dinamite Rosé, Portugal Boutique Winery, '20 - Bairrada	9.5 / 45
Blend of old vines - Javali Pet Nat "raspberry colour Rosé", '20 - Douro	38
Baga - Dinamite White. Portugal Boutique Winery, '20 - Bairrada	45
Champagne, Brut, Pierre Brocard Tradition NV	92
Champagne, Brut, Perrier Jouet Grand Brut, NV, 1.5l	290

white

Arinto, Cercial - Comenda De Ansemil, '19 - Lafões	6 / 30
Alvarinho, - Só Vinha - '22 - Vinho Verde	30
Bical, Cercial - Vadio - '21 - Bairrada	42
Nosiola - Foradori - '20 - Trentino, Alto Adige	96
Blend - Xisto Ilimitado, Luis Seabra, '19 - Douro	38
Blend native varieties - Guyot Funky Orange, Portugal Boutique Winery - Douro Arinto	48
Chardonnay - Domaine Comtes Lafon Meursault Goutte D'or, '17 - Burgundy	640

rosé

Syrah blend - Château Mentone La Bonne Etoile, '21 - Côtes de Provence	8.5 / 43
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red

Red blend native grapes - Ginga Pormenor, '20 (1L) - Portugal	5.5 / 34
Blend - Pretexto, Palhete, '20 - Dão	35
La Tour-Penet Mâcon Péronne '21 - Rouge	7/36
Red Blend - Xisto Ilimitado, Luis Seabra, '19 - Douro	9 / 45
Jaen, Alfrocheiro, blend - Vidente, '18 - Dão	38
Old field blend - Xisto Amarelo, Quinta da Carolina, '19 - Douro	100
Pinot Noir - Maxime Cheurlin-Noëllat Clos Vougeot Grand Cru, '19 - Bourgogne	850
Pinot Noir - Domaine Robert Groffier, Bonnes Mares Grand Cru, '15 - Bourgogne	1450
Alicante Bouschet, blend - Preta Cuvée David Booth, '18 - Alentejo	155
Petit Ver, Merlot, Cab Franc - Château La Fleur-Petrus, '16 - Bordeaux	580

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