

sunset & oysters — mon-thu, 6-9pm

1.5 (unit)

oysters from Setúbal

Fresh oysters w/ lemon on the side (3 / 6 un.)

9 / 18

starters

Sourdough bread, smoked butter, harissa olive oil	7
Smoked sheep Requeijão, wild lavender honey, zaatar	8

from the kitchen to share

Zucchini baba-ganoush, mint, raspberries	16
Beetroot carpaccio, strawberries, honey caramelised cashews, herbs Vinaigrette	16
Tomato salad, watermelon, coconut & lime cream, pineapple som-tam	14
Seabass sashimi, green apple, celery, fennel	15
Bigeye tuna tartare, cured egg yolk, fried smoked potatoes	19
Fritto di Mare - seafood in Pastella di Ceci	17
Fried smoked potatoes with paprika	7

casa reia specials

Fire roasted seafood rice	26
Fire roasted carrots, yogurt sauce, coriander seeds pesto, citrus, pistachios	16
The eggplant - soft harissa, tahini, sugarcane honey, dukkah crumble	18

from our josper grill*

FISH (Aprox. 1kg)		SEAFOOD	
Sea bass	70	Razor clams	26
Turbot	80	Squid	25
Catch of the day	ask our waiter	Prawns	23
		Octopus	26
VEGETABLES		MEAT	
Sweet potatoes	8	Entrecôte (for 2 people)	70
Zucchini	8		
Tomatoes	9		

*The fish and the meat are served mixed green salad

dessert

Fire roasted soft chocolate cake, salted ganache, vanilla crème anglaise	10
Deconstructed smoked cheesecake, strawberries, apricots, poejo	11



reia

cocktails

Rhubarb Reviver (rhubarb infused gin, lemon, orgeat, orange curaçao, Lillet Blanc, Absinthe dash)	12
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
Pet Nat Cobbler (Javali pet nat fortified w/ a little gin, lemon and lime)	12
Frozen Raspberry Daiquiri (rum, raspberry and lime - slushie style)	12
Dirty Martini (gin, vermouth Noilly Pratt, olive bitters, brine and olive)	12

jars

Watermelon Sparkles - (sparkling wine, watermelon, Lillet Blanc, Dry Curaçao, gin, berries and ginger syrup)	85
Reia Colada (mezcal, lemon kombucha, grilled pineapple juice and coconut milk)	85

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
Saison bottle	6.5
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
Brut 75cl (gastronomic cider)	17
Perry 330ml (pear cider)	7

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 and cayenne pepper	5



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



wine list

14cl / bottle

sparkling & champagne


Baga - Dinamite Rosé, Portugal Boutique Winery, '20 - Bairrada	9.5 / 45
70 Blend of old vines - Javali Pet Nat "raspberry colour Rosé", '20 - Douro	38
71 Bical, Sercial, Baga - Vadio Solera, Bruto - Bairrada	56
72 Champagne, Brut, Pierre Brocard Tradition NV 	92
73 Champagne, Brut, Pierre Brocard Tradition NV, 1.5l 	185
74 Champagne, Brut, Perrier Jouet Grand Brut, NV, 1.5l	290

white

LIGHT

Alvarinho - Soalheiro Allo - '20 - Vinho Verde	5.5 / 28
Arinto, Cercial - Comenda De Ansemil, '19 - Lafões	6 / 30
10 Encruzado, Bical, blend - Pretexito, 2021 - Dão	32
80 Alvarinho - Soalheiro Granit, (1.5L) '21 - Vinho Verde	85
13 Weissburgunder - Judith Beck, '21 - Gols, Burgenland 	44
16 Chardonnay - Maison Thiriet Vézelay Champs Cervin, '19 - Bourgogne 	180

MEDIUM

17 Bical, Arinto - Dinamica, Filipa Pato, '21 - Bairrada	31
18 Blend - Xisto Ilimitado, Luis Seabra, '19 - Douro	38
19 Blend native varieties - Guyot Funky Orange, Portugal Boutique Winery - Douro Arinto	48
20 Arinto - Mira do Ó, '19 - Bucelas	51
23 Blend of Old Vines - Textura Pura, '20 - Dão	71
24 Chardonnay - Domaine Comtes Lafon Macon Viré-Clessé, 1.5L '19 Burgundy 	150
26 Chardonnay - Domaine Comtes Lafon Meursault Goutte D'or, '17 - Burgundy 	640

 Low intervention / biodynamic / organic

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rosé

Jaen - Pretexto, '21 - Dão	7.5 / 38
Syrah blend - Château Mentone La Bonne Etoile, '21 - Côtes de Provence	8.5 / 43

red

LIGHT

Red blend native grapes - Ginga Pormenor, '20 (1L) - Portugal	5.5 / 34
40 Blend - Pretexto, Palhete, '20 - Dão	35
42 Gamay - Domaine de Fa Beaujolais en Besset, '19 - Bourgogne ^ø	48

MEDIUM

Red Blend - Xisto Ilimitado, Luis Seabra, '19 - Douro	9 / 45
Jaen, Alfrocheiro, blend - Vidente, '18 - Dão	8 / 38
43 Baga - Dinamica, Filipa Pato, '20 - Bairrada	32
44 Listan Negro - Suertes del Malques 7 Fuentes - Tenerife	40
46 Sangiovese - Chiara Condello, '19	48
49 Old field blend - Xisto Amarelo, Quinta da Carolina, '19 - Douro	100
50 Pinot Noir - Maxime Cheurlin-Noëllat Clos Vougeot Grand Cru, '19 - Bourgogne	850
51 Pinot Noir - Domaine Robert Groffier ^ø , Bonnes Mares Grand Cru, '15 - Bourgogne ^ø	1450

FULL

53 Frappato/Nero Dávola - Cos Delle Fontane, '15 - Sicily	85
54 Alicante Bouschet, blend - Preta Cuvée David Booth, '18 - Alentejo	155
55 Petit Ver, Merlot, Cab Franc - Château La Fleur-Petrus, '16 - Bordeaux	580

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Music is at the core of reia's identity

Bringing together local and international artists in sonic experimentation and collaboration. Our intention is to bridge the gap between acoustic and electronic sounds while supporting the artists that come express their crafts in our home.

We kindly ask for an optional artist cover charge of €7/person after 7pm from Thursdays to Sundays to continue our mission.

Friday - Sunday:
Live acts & DJ's from 7 PM

Discover our full programme here:

