

# reia

## couvert

Natural fermentation breads, smoked butter with citrus fruits, mushrooms and harissa oil with zaatar 10

## from the kitchen to share

Fire roasted eggplant baba ganoush with mint, pistachios and chilli 18

Smoked sheep Requeijão, wild lavender honey, zaatar 11

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 8

## casa reia specials

Courgette, white beans, spice granola and jalapeño pickles 21

Greater amberjack sashimi (from Ilha da Madeira), seaweed vinaigrette and herbs pesto 31

Fire roasted seafood rice 27

## from our josper grill

### FISH / SEAFOOD

Grilled octopus with aioli and ajillo cooked in dashi 21

Grilled sea bass - served with salad 74

Catch of the day 1kg - 1.2kg (ask our staff) 85

Prawns and aioli 23

### MEAT

Cut of the day (ask our staff). Served with fried potatoes 45

25 days Dry-aged T-Bone (avg. 700g) - finished in demi-glace - served with salad 82

### VEGETABLES

Sweet potato 8

Fire roasted vegetables with burnt tomato salsa 16

## 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

Fire roasted banana, meringue and cinnamon 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

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## signature cocktails

Ginger Paloma (pure agave tequila, ginger syrup, grapefruit, lime and soda)	13
Gin e Ginjinha (gin, ginjinha and lemon)	13
Lillet Spritz (Lillet Blanc, sparkling wine, soda and fresh fruits)	13
Rosemary Bee's Knees (gin, lemon, orange and rosemary infused honey)	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
Espresso Martini (vodka, coffee licquor and espresso)	13
Bloody Mary (vodka, tomato juice, lemon, black pepper, tabasco, salt and celery)	13
Moscow Mule (vodka, lime and ginger beer)	13
Whisky/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, Lillet Blanc, Dry Curaçao, gin, berries 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)	8
Apple & Ginger Mojito (apple juice, ginger syrup, lime, mint and soda)	8

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## on tap / bottle / can

CERVEJA MUSA	
Blonde 25cl / 50cl	4 / 8
APA 25cl / 50cl	4.5 / 9

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)	5 / 10

## soft drinks

WHY NOT SODA	
Cola	5
Peach and ginger	5
Lemon and yerba mate	5
Raspberry	5

FEVER TREE	
Indian Tonic	4
Ginger beer / ale	4

MAI KOMBUCHA	
Hibiscus and ginger	5
Pineapple	5

## natural juices

orange	5
lemonade	4

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## wine list

### sparkling & champagne

Baga - Dinamite Rosé, Portugal Boutique Winery, '20 - Bairrada	9.5 / 45
Bical, Baga e Cercial - Vadio Solera NV	60
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
Blend - Xisto Ilimitado, Luis Seabra, '21 - 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 / 100
Grenache, Syrah - Château Lauzade '21 - Côtes de Provence	10 / 50

### 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, '21 - Douro	9 / 45
Jaen, Alfocheiro, 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

