

menu

soups

Caldo Verde with chouriço

(Traditional finely shredded kale and potato soup with chouriço).

4,5 €

Soup of the day

3,5 €

starters

Couvert (bread, butter, olive oil and olives)

5 €

Ham and walnuts

8 €

Cheese board (Selection of cheeses, cured meats, and alheira fritters)

15 €

Flame-grilled chouriço

10 €

Sautéed Garlic Shrimp

12 €

Crispy Fried Calamari

8 €

Sautéed Mushrooms with Garlic and Herbs

10 €

Padrón peppers

6 €

Moelinhas (gizzards)

6 €

from the sea

meia dose

dose

Bacalhau à Minhota

(Deep-fried codfish loin served with round sliced potatoes, topped with a rich onion and red pepper sauce).

22 €

40 €

Roasted Octopus "Lagareiro" style

24 €

42 €

Small Sardines with Tomato Rice

16 €

30 €

Grilled Sea Bass

22 €

n/a

from the land

meia dose

dose

Sarrabulho

(Traditional Minho-style bread and pork blood porridge)

*By Order (24h in advance). Minimum 4 people.

22 €

40 €

Cozido à Portuguesa

(Traditional Portuguese Meat & Vegetable Stew)

*By Order (24h in advance). Minimum 4 people.

20 €

38 €

Rojões à Minhota (Traditional Minho-style Diced Pork)

20 €

38 €

Grilled Veal Steak

22 €

40 €

Grilled Rib-on-the-bone Steak

n/a

28 €

Oven-Roasted Pork Shank

22 €

n/a

Portuguese-Style Steak

21 €

n/a

(Pan-seared steak topped with a slice of cured ham, served in a traditional wine and garlic sauce, accompanied by round sliced fried potatoes).

vegetarian

meia dose

dose

Sweet potato mash with

19 €

n/a

mushrooms and chestnuts

Cold basmati rice salad with roasted

18 €

n/a

beetroot, orange, and walnuts

salads

Tuna salad (fusilli pasta, cherry tomatoes, tuna, hard-boiled egg, vinaigrette dressing)

12 €

Chicken salad (Lettuce, arugula, shredded chicken, cherry tomatoes, carrot, croutons, yogurt dressing)

13 €

Salmon salad (Fusilli pasta, lettuce, smoked salmon, sesame seeds, pineapple, mustard and honey dressing)

14 €



sweet and salt

desserts

Leite Creme (Portuguese custard with a burnt sugar topping)	5 €
Chocolate Brownie (Rich chocolate brownie - can be served with ice cream)	5 €
Pudim Abade de Priscos (Traditional rich egg and bacon pudding from Braga)	6 €
CheeseCake RT CLUB (Our signature house cheesecake)	5 €
Bolo de Bolacha (Traditional coffee-soaked biscuit cake)	5 €
Pratinho de Fruta da Época (Seasonal fresh fruit platter)	4 €
Sugestão do Chef (Chef's Special Selection / Dessert of the day)	5 €

snacks and light bites

Prego em Bolo de Caco (Traditional Madeira island bread steak sandwich with garlic butter)	14 €
Tosta Aberta de Salmão (Open-faced toast topped with salmon, sesame seeds, avocado, onion, tomato, and lime)	12 €
Hambúrguer em Bolo de Caco (Beef burger on traditional Madeira island bread)	12 €
Club Sandwich (atum ou frango) (Triple-decker sandwich with tuna or chicken)	11 €
Americana (Classic toasted ham, cheese, and egg sandwich)	10 €
Ovos Rotos com Alheira (Broken eggs with fries and traditional Portuguese game sausage)	12 €
Pica-Pau (Traditional diced meat in a savory beer and garlic sauce)	11 €
Bifana em Bolo de Caco (Traditional Madeira island bread bifana pork sandwich)	12 €

chef's menu

* Valid for weekday lunch only 18 €

Soup
Bread
From the sea / from the land dish
Single Beer (25cl) / Mineral water 50cl
Glass of Wine (House selection)
Soda and coffe

for the kids

	meia dose	dose
Grilled Chicken Fillet	16 €	n/a
Golden Fried Hake Fillets	16 €	n/a
Hamburger Steak	16 €	n/a

dish of the day

From the sea / from the land dish

* Valid for weekday lunch only

11 €

