




MENU

ENTRADA | STARTER

- 
- OPEN BRASSERIE** CUMECOS GUMELOS SHITAKE,
QUENELLE DE MOUSSE MASCARPONE TRUFADO
*SHITAKE MUSHROOM CREAM SOUP, TRUFFLE MASCARPONE
QUENELLE*
€ 9
- CANELONE DE SAPATEIRA, EMULSÃO ABACATE, TOMATE,
LIMA E COENTROS
*CRAB MEAT CANNELONI, AVOCATO EMULSION, TOMATO,
CORIANDER AND LIME*
€ 21
- TATAKI DE NOVILHO, CROSTA DE SÉSAMO, MOLHO
CHIMICHURRI
VEAL TATAKI, SESAME CRUST, CHIMICHURRI SAUCE
€ 18  
- PATO EM MASSA FILO, CEBOLA CARAMELIZADA, GEL DE
LARANJA E REDUÇÃO VINHO DO PORTO
*FILO PASTRY DUCK, CARAMELIZED ONION, ORANGE AND
PORTO REDUCTION*
€ 14 
- CARPACCIO DE POLVO, PIMENTOS ASSADOS,
VINAGRETE DE COENTROS
*OCTOPUS CARPACCIO, ROASTED INDIAN PEPPER, CORIANDER
VINAIGRETTE*
€ 16  
- RATATOUILLE EM MOLHO POMODORO E MANJERICÃO
RATATOUILLE WITH BASIL AND POMODORO SAUCE
€ 13   
- SALADA QUINOA, LEGUMES SALTEADOS E CITRINOS,
VINAGRETE DE POEJO
*QUINOA SALAD, CITRUS SAUTEED VEGETABLES, PENNYROYAL
VINAIGRETTE*
€ 11   

 Pratos sem glúten
Gluten free dishes

 Pratos sem lactose
Lactose free dishes

 Pratos vegetarianos
Vegetarian dishes

ME

OPEN BRASSERIE

NU

PEIXE | FISH



LOMBO DE BACALHAU CONFITADO, COUVE
LOMBARDA RECHEADA, CRUMBLE DE BROA MILHO
E ESPUMA DE COENTROS

*CONFIT CODFISH LOIN, STUFFED CABBAGE, CORN BREAD
CRUMBLE AND CORIANDER FOAM*

€ 22  

ARROZ DE TAMBORIL E GAMBAS, TOMATE E
COENTROS

*SHRIMP AND MONKFISH RICE, TOMATO AND
CORIANDER*

€ 35  

PARA 2 PESSOAS / *FOR 2 PEOPLE*

ATUM GRELHADO, BATATA NOVA EM ESPECIARIAS,
LEGUMES DA ÉPOCA

GRILLED TUNA, SPICES POTATO, SEASONAL VEGETABLES

€ 27  

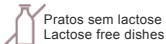
SALMÃO CORADO, ESPARGOS BRANCOS E MOLHO
BÉARNAISE

*BRAISED SALMON, WHITE ASPARAGUS AND BÉARNAISE
SAUCE*

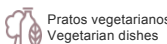
€ 23 



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes

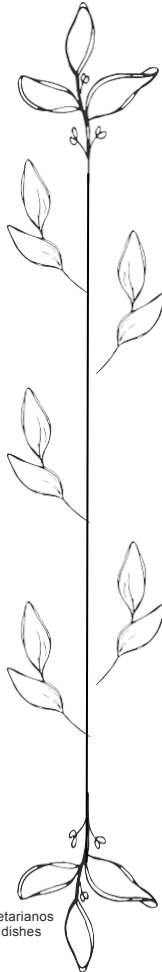
ME

OPEN BRASSERIE

NU

€ 28

CARNE | MEAT



PORCO PRETO IBÉRICO, CREMOSO DE
VITELLOTTE, CHALOTA EM TOMILHO
*BLACK IBERIAN PORK, VITELLOTTE AND CONFIT SHALLOT
WITH THYME*

€ 24 

LOMBO DE NOVILHO, LEGUMES AO VAPOR,
BATATA ROOSTI EM ESPECIARIAS
*VEAL LOIN, SEASONAL VEGETABLES, SPICE ROOSTI
POTATO*

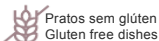
€ 25 

MAGRET PATO, PURÉ DE CENOURA, REDUÇÃO
DE LARANJA E ROSMANINHO
*DUCK MAGRET, CARROT PUREE, ORANGE AND
LAVENDER REDUCTION*

€ 23 

PEITO FRANGO TANDOORI SOBRE CAMA
DE COGUMELOS, GRATIN DE BATATA
*TANDOORI CHICKEN BREAST, MUSHROOMS AND GRATIN
POTATO*

€ 21 



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes

IVA incluído à taxa legal | VAT included at current rate

ME

OPEN BRASSERIE

NU

VEGETARIANO | VEGGIE



ABÓBORA HOKKAIDO DA BEIRA ALTA RECHEADA
COM LEGUMES, LEITE DE COCO E TRIGO
MOURISCO

*"BEIRA ALTA" HOKKAIDO PUMPKIN WITH VEGETABLES,
COCONUT MILK AND BUCKWHEAT*

€ 17  

"TAGLIERINI" DE LEGUMES, OVO ESCALFADO,
PESTO E PICKLES CASEIROS

*"TAGLIERINI" VEGETABLES, POACHED EGG, PESTO
AND HOMEMMADE PICKLES*

€ 16 

BURRATA, TOMATE CONFITADO, MANJERICÃO E
FOLHAS VERDES

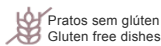
BURRATA, CONFIT TOMATO, BASIL, GREEN SALAD

€ 17  

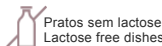
ARANCINO RECHEADO COM MOZZARELLA DE
BÚFALA, SALADA

*STUFFED ARANCINO WITH BUFALA MOZZARELLA,
SEASONAL SALAD*

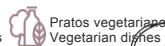
€ 15 



Pratos sem glúten
Gluten free dishes



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Lactose free dishes



Pratos vegetarianos
Vegetarian dishes

ME

OPEN BRASSERIE

NU

PASTA & RISOTTO



RISOTTO VIALONE NANO DE CAMARÃO E LIMA

SHRIMP AND LIME VIALONE NANO RISOTTO

€ 17  

PENNE, MOLHO DE TOMATE E ERVAS FINAS

PENNE, TOMATO SAUCE WITH FINE HERBS

€ 16 

RISOTTO CARNAROLI DE COGUMELOS SHITAKE

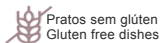
SHITAKE MUSHROOMS CARNAROLI RISOTTO

€ 17  

TAGLIATELLE ESPARGOS VERDES E LIMA

GREEN ASPARAGUS AND LIME TAGLIATELLE

€ 16 



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Lactose free dishes



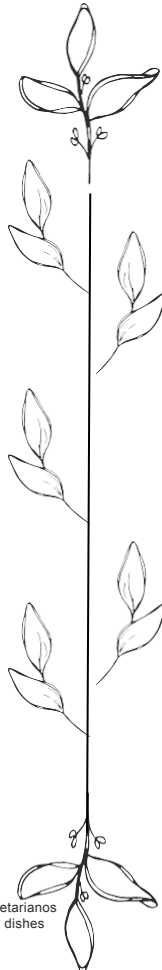
Pratos vegetarianos
Vegetarian dishes

ME

OPEN BRASSERIE

NU

SOBREMESA | DESSERT



SOPA DE MORANGO, FINANCIER DE CEREJAS,
SORBET DE POEJO

*STRAWBERRY SOUP, CHERRY FINANCIER, PENNYROYAL
SORBET*

€ 8

BOLO CHOCOLATE E LARANJA, CREMOSO
CHOCOLATE JIVARA, SORBET MENTA

*ORANGE AND CHOCOLATE CAKE, JIVARA SOFT CREAM,
MINT SORBET*

€ 7

PUDIM FLAN CITRONELLA, SABLÉ BRETON,
DAMASCO, SORBET TANGERINA

*FLAN CITRONELA PUDDING, SABLÉ BRETON, DAMASCUS
AND MANDARIN SORBET*

€ 7

DEGUSTAÇÃO CONVENCIONAL
PUDIM ABADE PRISCOS, TOUCINHO-DO-CÉU,
TORTA DE LARANJA, SORBET LIMÃO

CONVENTUAL TASTING

*"ABADE PRISCOS" PUDDING, "TOUCINHO-DO-CÉU",
ORANGE TART AND LEMON SORBET*

€ 9

TARTE LIMÃO MERENGADA, ZESTE CITRINO,
SORBET MORANGO

*LEMON MERENGUE PIE, CITRUS, STRAWBERRY
SORBET*

€ 8

DEGUSTAÇÃO DE GELADOS

ICE CREAM TASTING

€ 6

FRUTA LAMINADA DA ÉPOCA

SLICED SEASONAL FRUIT

€ 7

TÁBUA DE QUEIJOS NACIONAIS

BOARD OF NATIONAL

€ 16



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Lactose free dishes



Pratos vegetarianos
Vegetarian dishes



Pratos sem glúten
Gluten free dishes