

LAMELAS

PORTO COVO

A restaurant specialized in fish in the style of chef Ana Moura

appetizer drinks

Our Alentejo Margarita (with chef Ana Moura coriander syrup)	9,50€
Our Alentejo Mojito (with medronho)	9,50€
Our Medroni cocktail (with local medronho)	9,50€
Two glasses of sparkling wine	12,00€
Niepoort Dry White Portwine	6,00€
Taylor's Chip Dry Portwine	6,00€
Floreal Martini Vermoth alcool free (with tonic water)	7,00€

to begin with

Local bread, pork butter and fried lard Pão, manteiga toucinho	6,50€
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appetizer mix

Our daily selection of appetizer mix will be presented by the staff and varies between:
Fish liver paté, octopus salad, cuttlefish in garlic, fried calamares (7,00€ each)
fresh cheese with cured fish, Alentejo-style chickpea salad (6,00€ each)

Vegetarian

Toast, Mushrooms, Egg and Vegetables	16,00€
Chickpeas, Seaweed, Cabbage and Turnip Greens	17,50€

from the sea

Hake with clams, in green sauce abrótea	22,00€
Alentejo bread soup with fried sole fish and poached egg açorda	24,50€
Sea stew cozido	27,50€
Squid stuffed with turnip tops migas and hake roe pâté lulas recheadas	29,00€
Creamy fish and shrimp rice Arroz peixe e camarão	35,00€

from the field around

Alentejo-style pork spare ribs with clams	26,50€
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sweet desserts

Ana's cheesecake with caramel and pistachio	8,00€
Chocolate mousse with peanut crumble	8,00€
Sweet migas with nuts... and a sip of medronho with honey	8,00€

... and all children love our fish fillets and chips	16,00€
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all prices with taxes included

www.lamelasrestaurante.com – reservations: (+351) 924 060 426