



Café PRÍNCIPE REAL



The Portuguese journey along the flavours of the world. A celebration of Lusophony with the influences of South America, Africa and Asia, combined in contemporary dishes that linger in the memory.

Taste and enjoy the journey!

Couvert

3,50€ p.p.



STARTERS to share

Duck croquettes with mango chutney
Shrimp croquettes with lime mayonnaise
Ox-tail tender pasta with mineiro sauce and pineapple 
 **Vegetable Samoussa** with tamarin chutney
2,50€ unit


Mini-Taco tartar
Beef with mustard pickle
Salmon with wasabi, avocado and fish eggs
Tuna with kimchee and peanuts
3,50€ unit

Asian Oysters
Soy sauce, yuzu caviar and shitaki
4€ unit


 **Seasonal vegetables tempura**
Carrot, courgette, aubergine, runner beans and enoki with ponzu sauce
8,00€

 **Free range chicken drumstick skewers** 
Chicken skewers with lime, chili, coriander and mancarra peanuts
9€

Salmon tartar
Wasabi with shiro miso shot
12,00€

Tuna tataki 
Brased with topinambur, radish and pistachio
12€

Fresh codfish salad
Aubergine purée, sesame and seaweed
12€


Croaker ceviche 
Marinated croaker, lime, mango, fish sauce and shoots
13€

Partridge escabeche
Traditional escabeche with homemade crostini, olive oil and salt flakes
13€




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THE FLAVOURS on a main


 **Vegetable wok with soba noodles**
Sautéed with tofu and sesame
16.5€

Soft shell crab with moqueca fish stew sauce 
Soft shell crab tempura, moqueca fish stew sauce and manioc puree
19.5€

Meagre and Bulhão Pato rice
Meagre loin, carolino rice with razor clam, cockles, coriander and lemon
20€

 **Grouper, shrimp and coconut curry**
Homemade curry mix, basmati rice, papadums and mango chutney
22€

Grilled monkfish with maize and calulu sauce 
Grilled Monkfish, crushed corn, calulu saude and dried fish
23€

 **Fried King Prawn**
King prawn with garlic and coriander rice
27€

Picanha and Iberian Pork Brazilian barbecue 
Grilled Picanha and Iberian Pork with banana, black bean, and feijoada light broth
17.5€


Asian Duck
Roast duck with hoisin sauce, noodles and vegetables
18.5€


Fried Loin Steak
Loin Steak with Portuguese sauce, mixture of crisps and broccoli with garlic
22€

THE SWEETS of the world

São Tomé Chocolate
70% Chocolate, banana and salted caramel praliné
8€

Tropical fruit meringue and guava ice-cream
Meringue, whipped cream, passionfruit, mango and roast pistachios
7€

Macerated pineapple, tonca bean, coconut and coriander 
Macerated pineapple in coriander, coconut cream, lime, and tonca bean ice-cream
7€

Rise and miso sponge cake, avocado and seaweed ice-cream 
Rise and miso Sponge cake, avocado cream and seaweed ice-cream
7€

Homemade ice-cream and sorbets
Mango, green tea, chocolate, passion fruit and seasonal fruits
1 scoop – 3.5€