



Loucura do chefe

Chef's madness



COUVERT

Amuse-Bouche

Ostra da Ria Formosa

Maranho da sertã, abobora assada
e cebolinhas

Bacalhau de cura portuguesa
cebolada, vinagrete de azeitona e batata
soufflé

Sorbet de maçã verde

Borrego em crosta de ervas
abóbora assada, grelos e arroz de forno

Bagulhada e gelado de queijo de azeitão

TNT Chocolate

Preço por pessoa: €65.00

Degustação de vinhos: €35.00

Menu só será servido para a mesa
completa. Menu disponível
até às 21:30h

COUVERT

Amuse-Bouche

Ria Formosa Oyster

“Maranho da Sertã”, roasted
pumpkin and onions

Portuguese cured codfish
onion, olive vinaigrette and
puffed potato

Granny Smith sorbet

Lamb with herb crust, pumpkin
purée and oven baked rice

Quince with cheese icecream

Chocolate TNT

Price per person: €65.00

Wine pairing: €35.00

The Menu will be served only to
the complete table. The Menu is
available until 9:30 pm



Um passeio pela carta

One walk through the menu



COUVERT

Amuse-Bouche

Perdiz de escabeche
à moda da Casa da Comida

Cantaril ao vapor com xerém de
bivalves e salada de lingueirão

Leitão com rosti de presunto

Bagulhada com
gelado de queijo de azeitão

Cheesecake de frutos vermelhos
à moda da Casa da Comida

Preço por pessoa: €50.00

Degustação de vinhos: €30.00

Menu só será servido para a mesa
completa. Menu disponível
até às 21:30h

COUVERT

Amuse-Bouche

Partridge in vinegar sauce
“Casa da comida” recipe

Steamed Blackbelly rosefish with
“xerém” and razor clam salad

Suckling pig smoked ham rosti

Quince and grape compot with
cheese icecream

Red fruit cheesecake
Casa da Comida style

Price per person: €50.00

Wine pairing: €30.00

The Menu will be served only to
the complete table. The Menu is
available until 9:30 pm



Entradas

Starters



COUVERT

Pão e manteiga de ovelha
3,80€

Bolinho de bacalhau e camarão suado
Feijão verde
10,00€

Sopa de crustáceos e bivalves
10,00€

Perdiz de escabeche
à moda da casa da comida
Agrião e laranja
9,00€

Tiborna de bacalhau assado,
Sobre broa e vinagrete de sames
10,50€

COUVERT

Bread and sheep's butter
3,80€

Codfish cake with stewed shrimp
Green beans
10,00€

Seafood soup
10,00€

Partridge in vinegar sauce
"Casa da comida" recipe
Watercress and orange
9,00€

Roasted cod "tiborna"
in corn bread
10,50€





Entradas

Starters



Ostras da Ria formosa (3 und)
"Moinho dos Ilhéus"
12,00€

Maranho da sertã,
abobora assada e cebolinhas
10,00€

Queijos Artesanais Portugueses
e enchidos
12,00€

Salada de queijo da ilha
Fruta da época e nozes
9,50€

Creme castanha com cogumelos selvagens
e trufa **V**
11,50€

Oysters from Ria formosa (3 und)
"Moinho dos Ilhéus"
12,00€

"Maranho da Sertã"
roasted pumpkin and onions
10,00€

Portuguese handmade cheese
and smoked sausages
12,00€

"Ilha" cheese Salad
Seasonal fruits and nuts
9,50€

Chestnut soup with wild mushrooms
and truffle **V**
11,50€



Peixe Fish

Bacalhau de cura portuguesa

cebolada, vinagrete de azeitona e batata soufflé
24,00€

Cantaril ao vapor com xerém de bivalves

e salada de lingueirão
26,00 €

Polvo corado, migas de broa,

grelos e compota de cebola roxa
25,00€

Vieiras coradas

com risoto de espargos e lima
30,00€

Hambúrguer de quinoa, puré de batata roxa

e legumes da época **V**
24,00€

Portuguese cured codfish

Onion, olive vinaigrette and puffed potato
24,00€

Steamed Blackbelly rosefish

clams “xerém” and razor clam salad
26,00€

Octopus with “migas”

And cabbage sprouts
25,00€

Seared scallops

Asparagus and lime risotto
30,00€

Quinoa burger, purple sweet potato purée

and vegetables **V**
24,00€



Carne Meat

Leitão com rosti de batata e presunto
25,00€

Javali, estufado de castanhas, cogumelos e espargos.
25,00€

Arouquesa Maturada, Batata no forno e boletus
30,00€

Borrego em crosta de ervas abóbora assada, grelos e arroz de forno
26,00€

Suckling pig with smoked ham and potato rosti
25,00€

Wild boar, Chestnut and mushroom stew
And asparagus
25,00€

Dry aged Arouquesa beef, Boletus and roasted potatoes
30,00€

Roasted Lamb with herb crust
Pumpkin purée and oven baked rice
25,00€





Sobremesas

Desserts



TNT chocolate

Três chocolates em três texturas
com gengibre e malagueta

10,00€

Mousse de ananás

com gelado de pistachio

8,50€

Bolo de limão, framboesa

e chocolate branco

8,50€

Pudim de pão e, pera em moscatel

e gelado de azeitão

7,00€

Mousse de chocolate de Madagáscar e

Fruta tropical **V**

8,50€

Os pastéis da infância do Chef Miguel

8,00€

Gelados (2 bolas)

Framboesa, Maçã verde,
iogurte grego, Pistachio, Tangerina

5,00€

Fruta variada

5,00€

Chocolate TNT

Three chocolates in different textures
with ginger and chili pepper

10,00€

Pineapple mousse

with pistachio icecream

8,50€

Raspberry and Lemon cake

with white chocolate

8,50€

Bread pudding, poached pears in moscatel

And cheese icecream

7,00€

Madagáscar chocolate mousse

Tropical fruit **V**

8,50€

Reinvented custard cake

8,00€

Ice creams (2 scoops)

Raspberry, Granny Smith
Yoghurt, Pistachio, and Mandarin

5,00€

Selection of fresh fruit

5,00€

Águas e sumos

Beverages

Águas minerais

Vitalis 1/4l, Pedras 1/4l
1,50€

Vitalis 1/2 l, EAU
2,00€

Vitalis, Pedras 0.75
3,00€

Sumo de laranja natural
4,00€

Super Bock 33cl
Super bock s/ álcool 33 cl

Super bock Stout 3 cl
2,50€

Refrigerantes

Coca-Cola, Coca-Cola Light,
Sprite,
Ice Tea, Ginger Ale, Tónica, Néctares
2,50€

Water

Vitalis 1/4l, Pedras 1/4l
1,50€

Vitalis 1/2, EAU
2,00€

Vitalis, Pedras 0.75
3,00€

Freshly squeezed Orange juice
4,00€

Beer Super Bock 33cl
Non- alcoholic beer 33cl

Stout beer 33cl
2,50€

Soft drinks

Coca-Cola, Coca-Cola
Sprite,
Ice Tea, Ginger Ale, Tonic water, Fruit nectars
2,50€





Cafés e chás

Coffee and tea



Cafetaria
Café / Descafeinado
1,50€

Café com Leite
2,50€

Cappucino
3,00€

Seleccção de Chás
3,00€

Cafetaria
Coffee / Decaffeinated coffee
1,50€

Coffee with Milk
2,50€

Cappucino
3,00€

Selection of Teas
3,00€

