# No Meio da Mesa

ZUNZUM

Comes &

## Entradas starTers

PARA PARTILHAR TO SHARE

Pode ser VEGGIE can be

CEVICHE DE ESPADARTE ROSA, MARACUJÁ E PIMENTA DA TERRA — 18
Pink swordfish ceviche, passion fruit and red pepper sauce

TOSTA DE ABACATE, SAPATEIRA E OVAS — 16
Avocado toast, crab and roe (2UN)

TARTELETE DE TÁRTARO DE ATUM, BEARNÊS E PICKLE DE MOSTARDA — 15
Tuna tartare tartlet, bearnaise sauce and mustard pickle (2UN)

GAMBAS ROSA DO ALGARVE COZIDAS EM VAPOR DE ALGAS, ALHO FRITO E LIMÃO — 18
Pink prawn from Algarve steamed with seaweed, fried garlic and lemon butter

PATANISCAS DE CHOCO, AIOLI NEGRO E LIMÃO — 14
Cuttlefish fritters, black aioli, roasted garlic and lemon (2UN)

FILHÓS DE BERBIGÃO À BULHÃO PATO — 12
Cockles fritters “bulhão pato” (2UN)

CROQUETES DE LEITÃO E CHUTNEY DE LARANJA — 10
Suckling pig “croquetes” with orange chutney (2UN)

GUIOZAS DE COZIDO À PORTUGUESA — 12
Tradicional portuguese meat, sausage and vegetables stew gyosas (3UN)

EMPADA DE RABO DE BOI — 12
Oxtail pie

FRICASSÉ DE COGUMELOS SILVESTRES, ERVAS E PÃO FRITO — 14
Wild mushroom fricassé, herbs and fried bread
VEGGIE

MOELAS DE PATO, PICKLES DE CEBOLA PÉROLA E UVAS — 12
Duck gizzards, pearl onion pickles, grapes

## couvErt

PÃO DO ZUNZUM (FERMENTAÇÃO LENTA), PASTA DE CHOURIÇO E MANTEIGA DOS AÇORES
Sourdough bread, chorizo paste and azorean butter
P/PAX 4

## principaiS main Courses

### PEIXE • FISH

FEIJOADA DE LULA E LAVAGANTE, ARROZ FRITO E CEBOLINHO — 32
Blue lobster and squid bean stew, fried rice and chives

O NOSSO À BRÁS, CHOCO CONFIT, CEBOLA CARAMELIZADA, E BATATA PALHA — 23
Zunzum’s “à brás”, confit cuttlefish, caramelized onion and crispy potato

POLVO NA BRASA, MIGAS DE BRÓCOLOS E ROMESCO — 25
Charcoal grilled octopus, brocolli mash and romesco sauce

ARROZ CREMOSO DE BIVALVES, BACALHAU CONFIT E COENTROS — 27
Portuguese creamy rice, clams, cockles, codfish confit and coriander

ARROZ DE FORNO COM LAGOSTIM, VIEIRAS E MEXILHÃO — 35
Baked rice with crayfish, scallops and mussels

### CARNE • MEAT

PEITO DE PATO, ARROZ DE FORNO COM CHOURIÇO E CHUTNEY DE UVA — 24
Duck magret, oven-baked rice with tradicional smoked sausage and grape chutney

NACO DE VITELA À MIRANDESA, MIGAS SALOIAS — 29
“Mirandesa” beef steak, crispy country bread with cabbage and beans

FRANCESINHA TRADICIONAL — 18
Classic portuguese sandwich, sausage, cheese, ham, chorizo and steak

BOCHECHA DE PORCO PRETO ASSADA, CASTANHAS FRITAS, NABO E CEBOLINHAS — 22
Roasted black pork cheek, fried chestnuts, turnip and baby onions

LOMBO DE BORREGO EM CROSTA DE ERVAS, COUVE-FLOR ASSADA, ACELGAS — 25
Herb crusted lamb loin, roasted cauliflower and swiss chard

## degu Stação

6 SUGESTÕES DO CHEF
6 Chef’s suggestions
Só disponível para mesa completa
Only available for the whole party
P/PAX 68

& comes ZUNZUM no meio da mesa


glúten · crustáceos crustaceans · ovo egg · peixe fish · amendoins peanuts · soja soy · lactose · frutos secos nuts · aipo celery · mostarda mustard · sésamo sesame · sulfitos sulfites · tremoço lupine · moluscos shellfish

IVA INCLUÍDO À TAXA LEGAL EM VIGOR / VAT INCLUDED

zunzum_gastrobar zunzumgastrobar

## Sobremesas desserts

SOBREMESA DO DIA
Today's special dessert 6

TARTE DE PIPOCA, CREMOSO DE PIPOCA, CARAMELO SALGADO, AMENDOIM
Popcorn tart, popcorn mousse, salted caramel, peanut 8

CHOUX DE BANOFFEE – MOUSSE DE BANANA, CARAMELO SALGADO
Banoffee choux – banana mousse, salted caramel 7

TEXTURAS DE FRAMBOESA & PISTACHIO
Raspberry & pistachio 7

PUDIM ABADE DE PRISCOS
Abade Priscos pudding 8

FAROFIAS COM CREME DE LIMÃO E CANELA
Poached meringue with lemon cream and cinnamon 5