

HOWARD'S FOLLY

Couvert (Pão artesanal do Pelourinho, azeitonas temperadas, manteiga aromatizada). €3,00/ pp

A horta

Burrata, coração de alface grelhada, pesto de tomate seco. €12,50

Cogumelos shitake, gnocchi de batata, óleo de trufa. €17,00

Carpaccio de beterraba, tofu frito, redução de vinagre de framboesa, acelgas. €14,50

Pastel de legumes e molho chimichuri €12,00

O mar

Polenta, berbigão, puntillitas €16,00

Caril de carabineiro, lima kefir, rebentos de soja, amêndoa tostada, arroz de coco. €45,00

Salmonete, migas de coentros e caviar €28,00

A terra

Croquetes e ketchup fumado €9,50

Cabeça de xara, brioche, cebola roxa caramelizada. €14,00

Tupinambor, ovos, papada de porco da D^a Otávia. €14,00

Asas de frango, molho picante, mel, lima e salada de couve roxa. €12,50

Naco da vazia Angus, vinagre balsâmico, queijo de ovelha, cebola crocante, coentros. €35,00

Borrego cozinhado a baixa temperatura, tortilha de milho, couve, cebolo. €18,50

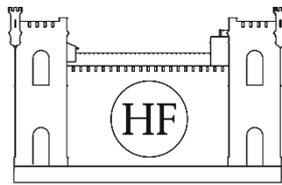
Para finalizar

Leite creme de poejo, papel de arroz, groselha €8,50

Texturas de chocolate, avelã, gelado de chocolate branco. €11,50

Abóbora assada, maracujá, crumble de frutos seco, gelado de canela. €12,50

Encharcada com carpaccio de abacaxi, sorvete de framboesa e coentros. €8,50



HOWARD'S FOLLY

Couvert (Sourdough from Pelourinho Bistro, seasoned olives, butter). €3,00/ pp

The garden

Burrata, grilled lettuce heart, sun-dried tomato pesto. €12,50

Shitake mushrooms, gnocchi, truffle oil. €17,00

Beetroot, tofu, raspberry vinegar, chard. €14,50

Vegetable empanada, chimichuri sauce. €12,00

The sea

Corn porridge, cockle, squids. €16,00

Scarlett prawn, curry, soyabean shoots, almond, kefir lime, coconut rice. €45,00

Red mullet, coriander migas, caviar €28,00

The land

Iberico pork croquette, smoked ketchup. €9,50

Pigs head terrine, brioche, caramelised red onion. €14,00

Jerusalem artichoke, 62° egg, pork jowl from D^a Otávia. €14,00

Chicken wings, spicy sauce, honey, lime, red cabbage. €12,50

Angus steak, balsamic vinegar, sheeps's cheese, crispy onion, coriander. €35,00

Spiced lamb, tortilla, cabbage, spring onion €18,50

To finish

Pennyroyal custard, paper rice, gooseberry €8,50

Chocolate textures, white chocolate ice cream, dry nut crumble. €11,50

Roasted pumpkin, passion fruit, cinnamon ice cream, nut crumble. €12,50

Egg custard, coriander, orange gel, pink peppercorns, raspberry sorbet €8,50