

TEIMAR

entradas

Ostras (un) da Ria Formosa	3,5
Croquetes de Camarão (uni) maionese de alho	3
“Ceviche” de Espadarte leite de tigre, uva, amêndoa tostada	12
Cones de Tártaro de Novilho alcaparras, lima e tougarashi	13
Taquitos de Corvina maionese kimchi, ovas de tobiko	13
Carabineiro frito e ovo estrelado com batata frita	17
Amêijoas à Bulhão Pato com torradas no josper	21
Gambinhas ao alho com torradas no josper	12

especialidades

Bitoque de Atum ovo a cavalo, batata frita	20
Filetes de Pescada arroz caldoso de tomate	21
Tártaro de Atum alcaparras, cornichons, batata frita	19
Linguini com Amêijoas linguini, ameijoas à bulhão pato	17
Tornedó à Teimar lombo novilho, molho especial, batata frita	22
Bitoque Portobello VEGETARIANO cogumelo portobello, ovo estrelado, batata frita	16
Prego do Lombo no Pão pão tradicional, batata frita	15

acompanhamentos

Arroz de alho	2,5
Batata frita às rodelas	2,5
Legumes assados	4
Salada de batata e aneto	4
Alface frisada e cebola roxa	3,5

c o u v e r t

pães variados e manteiga	3
azeitonas	2

clássicos

Arroz meloso de Carabineiro (2pax)
feito no lume e acabado no Josper
50

Trinchadinha do Lombo (2pax)
lombo de novilho, alho tostado, batata frita
39

no josper

Tranche de Robalo escolha 2: arroz de alho/salada de batata/alface frisada/batata frita	21
Polvo de Olhão escolha 2: arroz de alho/salada de batata/alface frisada/batata frita	21
Carabineiros (3uni) escolha 2: arroz de alho/salada de batata/alface frisada/batata frita	29
Entrecôte Maturado (c/ chimichurri) escolha 2: arroz de alho/salada de batata/alface frisada/batata frita	27

sobremesas

Kinder Joy leite condensado, chocolate e avelã	11
Tarte Basca de Chocolate gelado de nata artesanal	6,5
Sorvete de Limão e Vodka servido no copo	5
Pudim de leite condensado	5
Mousse de Chocolate 62% cacau de São Tomé	5
Fruta da época pergunte pela fruta do dia	4

Reimarr



starters

Oysters (uni)	3,5
Prawn croquette (uni) with aioli	3
Swordfish “Ceviche” tiger milk, grape, toasted almond	12
Beef Tartar Cones capers, lime and tougarashi	13
Fish Tacos croaker fish, kimchi mayonnaise & tobiku	13
Carabineer & fried egg with fries	17
“Amêijoas à Bulhão Pato” steamed clams on olive oil and garlic sauce	21
“Prawn al ajillo” prawns with olive oil and garlic sauce	12

classic dishes

Tuna “Bitoque” tuna steak with fried egg and fries	20
Fried Haked fillets with tomato rice	21
Tuna tartar capers, cornichons and fries	19
Linguini & clams linguini with steamed clams and special sauce	17
Fillet Mignon with special sauce and fries	22
Vegetarian “Bitoque” fried portobello mushrrom, fried egg and fries	16
“Prego” fillet mignon in a rustic bread sandwich with fries	15

side dishes

Garlic rice	2,5
Sliced fries	2,5
Grilled vegetables	4
Potato and dill salad	4
Lettuce and red onion salad	3,5

c o u v e r t

bread & homemade butter	3
olives	2

o u r s p e c i a l s

Special Carabineers Paella (2pax)
crispy buttery rice with
carabineers and prawns
50

“Trinchadinha” (2pax)
Grilled & sliced Fillet Mignon
with typcal portuguese garlic sauce and fries
39

j o s p e r g r i l l

Sea bass tranche choose 2: garlic rice/potato salad/fried lettuce/fries	21
Charred Octopus choose 2: garlic rice/potato salad/fried lettuce/fries	21
Carabineer (3uni) choose 2: garlic rice/potato salad/fried lettuce/fries	29
Aged Entrecôte (with chimichurri sauce) choose 2: garlic rice/potato salad/fried lettuce/fries	27

d e s s e r t s

Kinder Joy (chocolate, hazelnut, white chocolate)	11
Basque chocolate tart with cream ice cream	6,5
Lemon sorbet with vodka	5
Sweet Milk Pudding	5
62% cocoa chocolate mousse	5
Fresh fruit ask our staff	4