



#PORTOBAYLIBERDADE

# - STARTERS -

“PETISCOS” // 5,00 € (EACH)

ASK FOR DAILY SPECIALS

GRILLED LIMPETS // 14,50 €  
AND “BOLO DO CACO” WITH GARLIC BUTTER

HOME MADE PÂTÉ EN CROÛTE // 13,50 €  
PICKLES AND PURÉED CELERY WITH OLD-STYLE MUSTARD

COLD CUTS // 10,50 €



BURRATA // 13,50 €  
GALICIAN OLIVES AND WALNUTS

OUR KALE SOUP // 7,00 €

VEGETABLE CREAM SOUP OF THE DAY // 7,00 €

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## portobay discounts

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GOURMET 10% . PRESTIGE 10% . PRESTIGE GOLD 15%

# – VEGETARIAN –

QUINOTTO // 13,50 €

WITH ASPARAGUS, ARTICHOKES AND CRISPY TOFU

DAUPHINÉ AOC ROYANS RAVIOLI WITH CHEESE // 13,50 €  
AND CREAM OF MUSHROOMS



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taking care of you !!

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FOR MORE INFORMATION ON SPECIAL MENUS FOR ALERGIES,  
INTOLERANCES, BABIES AND/OR CHILDREN,  
CONSULT OUR TEAM BEFORE MAKING YOUR ORDER,  
THANK YOU

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NO DISH, FOOD PRODUCT OR DRINK, INCLUDING THE COUVERT,  
MAY BE CHARGED IF NOT REQUESTED  
OR USED BY THE CLIENT

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## you can't make an omelette without . ..

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EGGS

### 63° POACHED EGG // 13,50 €

WITH POTATO PURÉE, SAUTÉED ASPARAGUS AND MUSHROOMS,  
JUICE OF RAGOUT WITH TRUFFLES OF THE SEASON

### PRAWNS // 13,00 €

OMELETTE WITH 3 EGGS, 70G OF SHRIMP, CHIVES,  
ROLLED UP AND COOKED OVER A LOW FLAME.  
ONCE ON THE PLATE, IT IS DRIZZLED WITH A CREAMY SHELLFISH SAUCE

### HAM AND MUSHROOMS // 13,00 €

OMELETTE WITH 3 EGGS AND HAM,  
ROLLED UP AND COOKED OVER A LOW FLAME.  
FINALLY, IT IS DRIZZLED WITH A CREAMY MUSHROOM SAUCE



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## LIKE A FISH TAKES TO WATER . . .

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FISH

### THE CODFISH THAT WANTED TO BE "À BRÁS" // 17,00 €

THE FAMOUS PORTUGUESE RECIPE INTERPRETED BY US

### BLACK SCABBARD FISH FILLET // 16,50 €

WITH A CRUST OF TOMATO, ONION, OLIVE,  
CORN BREAD WITH WHITE BUTTER SAUCE AND POTATO TRIO CRISPS

### SQUID IN CHORIZO OIL AND SMOKED OCTOPUS // 18,50 €

WITH PARSLEY POTATOES AND CREAM OF AUBERGINE

### CHOW MEIN COUSCOUS WITH SHRIMP // 20,00 €

### SOLE MEUNIÈRE // 22,00 €

WITH A RAGOUT OF RIVIERA VEGETABLES

*you are the meat you eat !!*

MEAT

DUCK BREAST // 19,50 €

RAS-EL-HANOUT BULGUR WHEAT

WAGYU BEEF SHORT RIBS // 24,00 €

WITH BARBECUE SAUCE

CRUSTY PORK BELLY // 19,50 €

QUINOA WITH DRIED FRUIT, APPLE

AND GRAIN MUSTARD SAUCE

ROAST LEG OF MILK-FED LAMB // 20,50 €

POTATO PURÉE, RATATOUILLE

STEAK TARTAR // 16,50 €

MINCED WITH A KNIFE, WITH LITTLE WAFFLE POTATOES

GRILLED SIRLOIN STEAK (BEEF) // 20,50 €

(+/- 220 GR)

WITH POTATOES OF THE DAY, CARAMELISED ONION AND MUSHROOMS,  
CAFÉ DE PARIS BUTTER OR PEPPER CRUST OR BÉARNAISE SAUCE

GRILLED CÔTE DE BOEUF WITH FLEUR DE SEL // 6,80 €

(EVERY 100 GR)

WITH POTATOES OF THE DAY, CARAMELISED ONION AND MUSHROOMS  
BÉARNAISE SAUCE (OPTIONAL)  
(RECOMMENDED FOR 2 PERSONS)



*dry aged beef*

WE FEEL IT IS VERY IMPORTANT TO OFFER MEAT THAT IS TENDER,  
SOFT, SUCCULENT WITH FAT THAT IS LIGHT AND DELICATE.

WE AGE A BONE-IN CHUCK ROUND AT OUR FACILITIES. WE AGE THE MEAT  
NO MORE THAN FOURTY DAYS, ENOUGH TIME TO ACHIEVE AMAZING RESULTS.

// ON REQUEST

# AND ... T

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*... forbidden fruit tastes the sweetest*

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DESSERTS

VANILLA MILLE-FEUILLE // 6,60 €  
WITH RED FRUIT SALAD

FRASIER BISTRÔ4 // 6,50 €

MILK CHOCOLATE FONDANT TART // 6,50 €  
WITH SALTED CARAMEL ICE CREAM

PARIS > LISBON > FUNCHAL // 6,50 €  
FROM PARIS THE CHOUX PASTRIES, FROM LISBON  
THE CUSTARD TART FILLING, FROM FUNCHAL THE HONEY CAKE . . .

COCONUT COUSCOUS // 6,50 €  
WITH PINEAPPLE AND LIME TARTAR

PASSION FRUIT BUNDLE // 6,50 €

SELECTION OF SORBETS OR ICE CREAMS  
1 SCOOP // 2,00 €  
2 SCOOPS // 4,00 €  
3 SCOOPS // 5,50 €

FRESH FRUIT // 6,00 €

OUR CHEESE SELECTION  
4 PIECES // 17,50 €



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TAKING CARE OF YOU !!

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SPECIAL

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THANK YOU

# NO ENFOLD

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## EAT, DRINK AND BE MERRY !!

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### DRINKS

#### BEERS

DRAUGHT // 3,50 € (33 CL) 5,50 € (50 CL)

NATIONAL // 4,00 €

INTERNATIONAL // 5,00 €

#### CIDER

SOMERSBY // 5,50 €

#### SOFT DRINKS

FANTA ORANGE OR PINEAPPLE, BRISA PASSION FRUIT, ICE TEA,  
COCA-COLA, COCA-COLA ZERO, SPRITE, GINGER ALE // 3,50 €

#### JUICES

ORANGE, PINEAPPLE, PEACH, APPLE, RED BERRIES,  
MANGO/ORANGE, PINEAPPLE/COCONUT // 3,50 €

#### FRESH JUICES

ORANGE, PINEAPPLE, KIWI // 5,00 €

#### WATERS

MINERAL STILL OR SPARKLING // 2,50 € (0,25 LT) 5,00 € (1 LT)

#### TONIC WATER

NORDIC // 3,50 €

FEVER TREE INDIAN, MEDITERRANEAN, ELDERFLOWER, LEMON TONIC // 4,50 €

#### COFFEE

ESPRESSO OR DECAFFEINATED // 3,50 €

DOUBLE // 4,00 €

WITH MILK // 3,50 €

CAPPUCCINO OR MACCHIATO // 4,50 €

#### TEA

TEA SELECTION // 3,50 €

TWG PREMIUM SELECTION // 6,00 €

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## wine cellar bistrô4

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### WINES

AROUND 200 REFERENCES,  
PORTUGUESE WINES ARE THE HIGHLIGHT . . .



WWW.BISTRO4RESTAURANT.COM

#PORTOBAY



LISBON, ALGARVE, MADEIRA, SÃO PAULO, RIO DE JANEIRO, BÚZIOS . . .

