



#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 // 11,50 €



BURRATA // 13,50 €
GALICIAN OLIVES AND WALNUTS

OUR KALE SOUP // 7,00 €

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

portobay discounts

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

- VEGETARIAN -

QUINOTTO // 13,50 €

WITH ASPARAGUS, ARTICHOKE AND CRISPY TOFU

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



taking care of you !!

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

THANK YOU

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

you can't make an omelette without . .

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



LIKE A FISH TAKES TO WATER . .

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 FORTY DAYS, ENOUGH TIME TO ACHIEVE AMAZING RESULTS.

// ON REQUEST

AND . . . T

. . . forbidden fruit tastes the sweetest

DESSERTS

MILLE FEUILLES WITH SALTED CARAMEL // 6,60 €
WITH VANILLA ICE CREAM

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 €



TAKING CARE OF YOU !!

SPECIAL

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THANK YOU

O ENFOLD

EAT, DRINK AND BE MERRY !!

DRINKS

BEERS

DRAUGHT // 3,50 € (SMALL) 5,50 € (LARGE)
NATIONAL (PILSNER OR STOUT) // 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 // 2,50 € (37,5 CL.) 5,00 € (75 CL.)
MINERAL SPARKLING // 2,50 € (25 CL.) 5,00 € (75 CL.)

TONIC WATER

NORDIC // 3,50 €

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

COFFEE

(DIFFERENT COFFEE FLAVOURS AVAILABLE)
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 €

wine cellar bistrô4

WINES

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



WWW.BISTRO4RESTAURANT.COM

#PORTOBAY     

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

