

THE BOLD OCTOPUS

QUENCH YOUR THIRST

Watermelon Sugar High 14.5
Gordon's Gin, Basil, Watermelon Juice, Lime, Soda

Summer Time Madness 14.5
Tequila, Cucumber and Wasabi Cordial, Italicus, Orange Bitters

Let's Dance 14.5
Vodka, St. Germain Elderflower Liqueur, Aperol, Fresh Grapefruit, Egg White

STARTERS

Couvert - Selection of freshly baked bread 6.5

Satay Skewers 13
Grilled marinated Chicken Breast served with a Peanut sauce

Ceviche 15
White Fish, Cucumber, Peppers, Chili, Coriander & Coconut Milk.

Chicken Gyoza 13.5
Togarashi, Teriyaki Sauce

Beef Tartar 16.5
Fillet of Beef, Radish, Parsley, Egg Yolk, Capers, Pickled Cucumber, Toast

Tuna Tostada 17
Sushi Grade Tuna, Avocado, Tomato Salsa, Jalapeños & Chives

Prawns Al Ajillo 19
Sautéed in a Spicy Garlic & Lemon Butter served with Ciabatta Bread

Kentucky Fried Calamari 14.5
Lightly breaded Calamari served with a Tangy Lime mayo

Popcorn Shrimp 19
Battered bite sized Shrimp tossed in a spicy Sriracha mayo

Ria Formosa Steamed Clams 29
Simmered in White Wine, Garlic & Coriander

FISH & SEAFOOD

Whole Fresh Fish of the Day POA
Our fish changes in price, size and variety on a daily basis. Please ask

Lobster Tortellini 38
Fresh Tortellini stuffed with succulent Lobster meat topped with a creamy Saffron & Fennel sauce

Grilled Tiger Prawns 36
Sautéed in a Spicy Garlic & Lemon Butter served with Saffron rice

Fish Tacos 22
Crispy Battered Fish nestled in soft Tortillas topped with crunchy Slaw, Onion & Guacamole served with Twice Cooked Fries
.....With Truffle Parmesan Fries +1.5

Pan Fried Seabass 32
Seared fillets of Seabass served on a bed of Lime Risotto topped with a Seaweed Grain Soya Salad

Seared Tuna Tataki 28
Served on a bed of Rice Noodles topped with Fresh Chili & Peanuts

The Bold Octopus 34
Grilled Octopus served with Peperonata, Black Olives & New Baby Potatoes

MEAT

Thai Red Chicken Curry 19
Tender Chicken in a fragrant Thai Red Curry sauce with Coconut Milk & Thai spices. Served with Jasmine rice
..... Prawns Instead +5

Grilled 8oz Fillet Steak 36
Served with grilled Shallots, Twice Cooked Fries & your choice of sauce. Peppercorn, Béarnaise, Chimichurri

Fried Chicken Piri Piri Burger 21
Toasted Brioche Bun topped with House Burger sauce, Red Onions & Pickled Gherkins served with Twice Cooked Fries

Roast Chicken Supreme 24
Served with a Sweet Potato purée, Asian style veg topped with a citrus sauce

Tomahawk for two 95
Your choice of any two sides & sauces Peppercorn, Béarnaise, Chimichurri
.....Add Tiger Prawn for Surf and Turf +14

7oz Homemade Beef Burger 19.5
Toasted Brioche Bun topped with Crispy Pancetta, Cheddar Cheese, Lettuce, House Burger Sauce served with Twice Cooked Fries
.....With Truffle Parmesan Fries +1.5

SALADS

Feta & Sweet Potato Salad 15
Fresh Spinach tossed with Feta, Sweet Potato, Couscous, boiled Egg topped with roasted Tomato

Pad Thai Salad 22
Chilled Marinated Noodles tossed with grilled Prawns, Chili, Sprouts & drizzled soya sauce

Tuna Poke Bowl. 19.5
Tuna, Wasabi, Seaweed, White Radish, Edamame Beans, Avocado, Pink Ginger, Daikon, Guacamole, Sriracha, Sushi Rice

Chicken Caesar Salad 17.5
Chicken, Caesar Dressing, Anchovy, Parmesan Cheese, Preserved Lemon & Croutons

SIDES

Twice Cooked Fries 5
Truffle Parmesan Fries 6.5
Sweet Potato Fries 6
Seasoned Baby Potatoes 5
Saffron Rice 5
Sautéed Spinach, Garlic & Almond 6
Sautéed Vegetables 5
Tomato & Red Onion Salad 6.5

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DESSERTS

Chocolate Mousse Cake <i>Yoghurt Ice Cream</i>	9.5
Coconut Pannacotta <i>Mango, Mint and Passion fruit Coulis</i>	9.5
Baked Cheesecake <i>Topped with a Red berry Sauce</i>	9.5
Chocolate & Vanilla Sundae <i>Brownie Bites, Caramelized Pistachios, Chocolate Topping</i>	14.5

COFFEE

Espresso / Macchiato	2.5
Double Espresso / Macchiato	4.9
Americano	4
Cappuccino	4.8
Latte	4.8
Ice Coffee	6

DESSERT COCKTAILS

Espresso Martini <i>Vanilla Vodka, Coffee Liqour, Coffee Shot, Sugar</i>	14
The Morango Tango <i>Strawberry Milkshake, Smirnoff Vodka, Amaretto, Meringue</i>	14.5
Octopus Pisco Sour <i>1615 Pisco, Chambord, Lemon, Homemade Red Berry Puree, Bitters, Egg White</i>	14.5
Tiramisu Espresso Martini <i>Vodka, Coffee Liqueur, Frangelico, Coffee Shot, Sugar, Mascarpone</i>	14.5

FORTIFIED WINES

Moscatel de Setúbal Alambre	6
Taylors 10YO Tawny	7
Blandy's Malmsy Madeira <i>(5 year)</i>	8
Taylors Late Bottle Vintage	8
Taylors 20YO Tawny	10
Don PX (Pedro Ximenez)	12

Prices in euros (€). Vat Included. We have a complaints book. No dish, food item or drink, including the couvert, may be charged for if it was placed on the table without the customer having ordered it and as long as the customer did not consume any part of it. (DL 10/2015, 16-01) If you have any specific allergies or dietary requirements please inform you waiter.

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SACIE A SUA SEDE

Watermelon Sugar High 14.5
Gordon's Gin, Manjeriçã, Sumo de Melancia, Lima e Soda

Summer Time Madness 14.5
Tequila, Pepino e Wasabi Cordial, Italicus, Orange Bitters

Let's Dance 14.5
Vodka, St. Germain, Licor de Sabugueiro, Aperol, Toranja Fresca e Clara de Ovo

ENTRADAS

Couvert - Seleção de pão fresco 6.5

Espetadas Frango Satay 13
Frango Assado Marinado com Molho de Amendoim

Tártaro 16.5
Filete de Vaca, Rabanete, Salsa, Gema de Ovo, Alcaparras, Pickles de Pepino, Torrada

Calamares Kentucky 14.5
Servido com Molho de Lima

Ceviche 15
Robalo, Pepino, Pimentos, Malagueta, Coentros e Leite de Côco

Tuna Tostada 17
Atum fresco Marinado, Tostada de Milho, Abacate, Tomate Picado, Jalapeños, Cebolinho

Pipocas de Camarão 19
Em Tempura, Maionese Sriracha, Coentros, Sementes de Gergelim

Gyoza de Frango 13.5
Togarashi, Molho Teriyaki

Camarão à La Guilho 19
Camarão com Manteiga de Alho & Limão, Pão Ciabatta

Amêijoas a Vapor da Ria Formosa 29
Cozido em Vinho Branco, Alho e Coentros

PEIXE & FRUTOS DO MAR

Peixe Fresco do Dia POA
Os nossos peixes variam de preço conforme o tamanho e o tipo de peixe disponível diariamente

Tacos de Peixe 22
Tempura de Bacalhau, Repolho Roxo, Cebola, Mostarda, Guacamole e Batatas Fritas
.....Batata Frita de Parmesão com Trufa +1.5

Tortellini de Lavagante 38
Tortellini fresco recheado com Lavagante, coberto em Molho de Açafrão e Funcho

Filetes de Robalo Frito 32
Risotto de Lima, Algas, Salada de Grãos de Soja

Camarão Tigre Grelhado 36
Manteiga de Alho, Limão e Ervas, Arroz de Açafrão

Tuna Tataki Selado 28
Servido sob Noodles de Arroz, Malagueta Fresca e Amendoim

The Bold Octopus 34
Polvo Grelhado, Peperonata, Azeitonas Negras, Batata Assada

CARNES

Caril de Frango Tailandês 19
Vegetais da Época, Côco e Arroz
..... Alternativa com Camarão +5

Supreme Frango Assado 24
Servido com Puré de Batata Doce, Legumes Asiáticos e finalizado com Molho Cítrico

Lombo de Novilho (220g) 36
Servido com Chalotas Grelhadas, Batatas Fritas e Molho à Escolha. Pimenta, Béarnaise, Chimichurri

Tomahawk para 2 95
Dois Acompanhamentos e dois Molhos à Escolha. Pimenta, Béarnaise, Chimichurri
...Adição: Camarão Tigre para Surf & Turf +14

Hamburger "Frango Piri Piri" 21
Pão Brioche, Molho da Casa, Cebola Roxa, Pickles, Servido com Batatas fritas

Hamburger Caseiro (200g) 19.5
Pão Brioche, Novilho, Pancetta Crocante, Queijo Cheddar, Alface, Ketchup & Maionese, Servido com Batatas fritas
.....Batata Frita de Parmesão com Trufas +1.5

SALADAS

Salada de Batata Doce & Feta 15
Espinafre fresco misturado com Feta, Batata Doce, Cuscuz, Ovo Cozido, coberto com Tomate Assado

Poke Bowl de Atum 19.5
Atum, Wasabi, Rabanete Branco, Edamame, Abacate, Gengibre Rosa, Rabanete Japonês, Guacamole, Sriracha, Arroz de Sushi

Salada Pad Thai 22
Noodles marinados com Camarões Grelhados, Malagueta Thai, Rebentos de Soja, regado com Molho de Soja

Salada de Frango Caesar 17.5
Frango Assado, Molho Caesar, Anchovas, Queijo Parmesão, Conserva de Limão & Croutons

ACOMPANHAMENTOS

Batata Frita 5
Batata Frita com Parmesão e Trufas 6.5
Batata Doce Frita 6
Batatas Baby Temperadas 5
Arroz de Açafrão 5
Espinafres Salteados com Alho e Amêndoa 6
Vegetais Salteados 5
Salada de Tomate & Cebola Roxa 6.5

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SOBREMESAS

Bolo Mousse de Chocolate	9.5
<i>Gelado de Iogurte</i>	
Pannacotta de Côco	9.5
<i>Coulis de Manga, Menta e Maracujá</i>	
Cheesecake no Forno	9.5
<i>Coberto com um Molho de Frutos Vermelhos</i>	
Sundae de Chocolate e Baunilha	14.5
<i>Pedaços de Brownie, Pistácios Caramelizados, Cobertura de Chocolate</i>	

CAFETARIA

Espresso / Macchiato	2.5
Café Duplo / Macchiato	4.9
Americano	4
Cappuccino	
Latte	4.8
Iced Coffee	6

COCKTAILS DE SOBREMESAS

Espresso Martini	14
<i>Vodka de Baunilha, Licor de Café, Shot de Café, Açúcar</i>	
O Morango Tango	14.5
<i>Milkshake Morango, Smirnoff Vodka, Amaretto, Merengue</i>	
Octopus Pisco Sour	14.5
<i>1615 Pisco, Chambord, Limão, Puré de Frutos Vermelhos, Bitters, Clara de Ovo</i>	
Tiramisu Espresso Martini	14.5
<i>Vodka, Licor de Café, Frangelico, Café, Açúcar, Mascarpone</i>	

VINHOS FORTIFICADOS

Moscatel de Setúbal Alambre	6
Taylors 10YO Tawny	7
Blandy's Malmsy Madeira (5 year)	8
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