

*With more than 35 years of history, Via Graça has resisted, restructured and adapted to increasingly challenging times, always faithful to itself and to the commitment to provide our customers with the best that Lisbon and Portugal have to offer. The roots are Portuguese gastronomy and everything we make a point of preserving.*

*Be welcome,  
Va Graça*

## **Couvert**

Bread, goat butter, olive oil, Algarve maçanilha olive,  
crab paste and Seia cheese.

| Gluten, milk, shellfish, egg, soy |

5.5€ (per person)

## **To start**

### **-- “Transmontana” Veal croquette --**

*It's true, we've changed our croquette, but we hope it's for the better! This one, with a whole veal stew, and of course, the sauce for dipping the croquette... how about that?*

| Egg, milk, gluten, celery, mustard, sulphites |

4.5€ un

### **-- Cod cake --**

*An icon of Portuguese cuisine that we make a point of continuing to show to those who visit us with the pilpil sauce accentuating the flavor of tradition...*

| Fish, egg |

4.5€ un

### **-- Fish Soup --**

*It's comfort and flavor! Rich line fish cream.*

| Fish, sulphites, celery, gluten |

14€

### **-- Scallops and roasted pine nuts --**

*Perfect combination of sea and land, the delicate scallop and fresh mushrooms sautéed with garlic and thyme, pine nut bechamel and toasted pine nuts.*

| Molluscs, milk, gluten, nuts |

19€ un

### **-- Carabineer on charcoal --**

*Here it is, for us in its best form... charcoal grilled with butter and garlic*

| Crustaceans, milk |

28€ one (+45€ extra for caviar 10gr)

### **-- Fried egg with caviar --**

*Before we used to serve with truffle, now, with caviar... for us, much better!!*

| Egg, fish, gluten |

120€

## Starters to share

-- Lauretas' gratin cheese with olive oil and oregano --

*One of our first starters, the "Santiago rio de moinhos" cheese, baked in the oven, it is perfect for to start a comfort meal.*

| Milk, gluten |

9€

-- Sardines, marinade and toasted bread --

*An unavoidable symbol of Lisbon and Portuguese gastronomy, it's memory, present and future.*

| Fish, gluten, sulphites |

16€

-- Sirloin "Pica-pau" with home-made pickles --

*From the tender cow we do our "pica-pau" (rare). The pickles, always homemade. The sauce... it's a secret!*

| Milk, mustard, sulphites, celery |

19€

-- Sirloin tartar, bone marrow and French fries --

*Dish for connoisseurs, roast bone marrow with beef tartar and toasts of lemon thyme (limited)*

| Egg, fish, soy, gluten, sulphites |

19€ (+120€ extra 30gr caviar)

-- Algarve red shrimp (+/-200 gr) --

*Unknown to many, a delicate meat delight. It is to eat by hand and yes, it deserves caviar.*

| Egg, gluten, milk, fish, crustaceans |

48€

## MAIN

### The Timeless of Via Graça

-- Our codfish "A Brás" --

*Essential reference of the vast Portuguese recipe of cod, which appeared in the heart of Lisbon by the hand of Mr. Brás in "Bairro Alto" neighborhood... here in our image.*

*| Fish, egg. May contain milk, gluten, soy, celery, mustard |*

**29€**

-- Roasted goatling, spinach and potatoes --

*Roast kid in the oven, marinated in garlic vines. Accompanied by a creamy smoked spinach spread and baked potato*

*| Milk, sulphites, soy |*

**43€**

### The rice, so ours

-- Of bivalves, with fillet of fresh fish of the day --

*This rice is delicious... it needs no introduction, the filleted fish, lightly cooked, juicy... on top, a lemon zest...*

*| Fish, bivalves, milk, sulphites |*

**38€**

-- Grilled lobster with lobster rice --

*Grilled lobster, served with enriched rice and shrimp tartare.*

*| Crustaceans, milk, sulphites |*

**55€**

-- Duck and foie gras --

*Dark-oven rice, confit duck leg and lots of foie-gras... we believe it is one of our great dishes, because yes, we also love duck rice!*

*| Sulphites, milk |*

**38€**

## To discover

### -- Octopus "À Lagareiro"--

*This one with sweet potato and corn bread... we baked the octopus in the oven... the harmony of this dish is so delicate that it takes us to a special place in the heart of Portuguese cuisine*

| Molluscs, sulphites, gluten |

32€

### -- Cod and chickpeas --

*It's Portugal at the table for sure!! Cod loin in olive oil and garlic, chick peas, chorizo and velvety confit garlic sauce*

| Fish, milk, mustard, celery |

32€

### -- Tuna steak Balfegó --

*Bluefin tuna loin from sustainable fishing, the best we can offer... wild potatoes and onion sauce*

| Fish, gluten |

38€

### -- Entrecote Devesa --

*We couldn't resist... well-marbled and tender meat, grilled over charcoal, finished with the famous Algarvian fleur de sel, french fries, truffled mayonnaise and lettuce heart (to share)*

| Egg, milk, sulphites, fish |

95€ (+25€ melanosporum truffle extra)

### -- Black pork plum, grilled asparagus and salad --

*Considered one of the best cuts of pork, only grilled with coarse salt as required by law! We added asparagus from Alentejo, and chopped tomato salad, so typical of the South...*

| Milk, sulphites |

38€

### -- Rossini toronado --

*An old crown jewel of Via Graça has returned! (Abusing foie-gras of course) Madeira wine and truffle sauce, soaked in delicious toasted bread... why not?*

| Gluten, milk, sulphites |

49€

### -- Eggplant and dried fruit (Vegetarian) --

*Aubergine and walnut raviolis, fresh fig, velvety almond sauce.*

| Nuts, egg, gluten, milk |

22€

## Cheese

-- Traditional cheese plate with grilled pineapple from the Azores --

Monte da Vinha – Buttery produced manually with raw sheep's milk, thistle and salt, without additives, pure texture and unique flavor. Winner World cheese awards.

Tia Joaquina – Ti Joaquina, from a family of cheesemakers from the foothills of Serra da Gardunha, produces this intensely cured sheep's cheese.

Ilha – Cheese from the island of S. Jorge, made from the best cow's milk that the Azores can offer.

Soalheira Reserva – Of goat and sheep, flavors of a familiar knowledge.

| Milk, gluten |

24€

## Desserts

-- Aunt Aida's burned cream --

*With country hen eggs, burned as always.*

| Egg, milk |

9€

-- Strawberry soup --

*Freshness and lightness with intensity, summer is so sweet again...*

| Milk |

11€

-- Chocolate pie and vanilla ice cream --

*After so many requests, here it is... a true chocolate dessert... 53% Valrhona chocolate tart and São Tomé vanilla ice cream.*

| Egg, milk, gluten |

16€

-- "Sericaia" with "Elvas" plum ice cream --

*A "Must have" in any so-called traditional restaurant... here, as in the other dishes, we always give our stamp...*

| Egg, milk, gluten |

10€

-- Grilled Peaches Tatin -- (Limited)

*A classic from elsewhere, 3-stroke peach and English rum cream.*

| Milk, gluten |

12€

-- 70% Ecuador chocolate spoon --

*Remembering the square of chocolate with coffee, when a whole dessert is too much, here we have a small portion.*

| Milk |

4€