

*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,*

*Via Graça*

## **Couvert**

Bread, goat butter, olive oil, marinated olives,  
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, sulfites* |

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, sulfites, celery, gluten* |

14€

-- Chickpea stew soup --

*Soup for cold times typical from beyond the Tagus (our Alentejo), pork from head to toe. Smoked and family flavors.*

| *Sulfites, 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

-- Fried egg with caviar imperial selection --

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

| *Egg, fish, gluten* |

90€

## 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, perfect for a comforting start.*

| Milk, gluten |

9€

### -- Rossini "Pica-pau" --

*We remade our pica-pau, yes it is from the loin, rare and the pickles are homemade, as always. We added foie gras and the truffle sauce that gives it its name. How tasty!*

| Milk, sulfites, celery, gluten |

24€

### -- Sirloin tartar, bone marrow and smoked yolk --

*Dish for connoisseurs, roasted bone marrow with beef tartar (limited).*

| Egg, fish, soy, gluten, sulfites |

21€

*(+90€ extra 30gr caviar imperial selection)*

### -- Seasonal mushrooms (vegan) --

*From our forests, sautéed in butter and garlic.*

| Gluten, celery, sulfites |

19€

## MAIN

### The Timeless of Via Graça

-- Our codfish "À Brás" --

*Essential reference of the vast Portuguese recipes 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 |

32€

-- Octopus "À Lagareiro"--

*This one with potato, sweet potato and corn bread... A tribute to the tradition of Santa Luzia and her fishing fleet and at home this is how we eat it at Christmas.*

| Molluscs, sulfites, gluten |

34€

-- Oven lamb, spinach, and roasted potatoes --

*Oven-roasted shoulder of lamb, marinated in garlic vine. Accompanied by creamy smoked spinach spread and oven potatoes baked in a chorizo onion.*

| Milk, sulfites, soy |

43€

-- Wild game pie --

*Upon the request of many, it will have to be! The venatory calendar brings back this deep-rooted flavor experience at Via Graça.*

| Milk, sulfites, gluten |

42€

## 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, sulfites |

38€

-- Grilled lobster with lobster rice --

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

| Crustaceans, milk, sulfites |

55€

-- Duck and foie gras --

*Dark-oven rice with black pork chorizo, confit duck leg and lots of foie-gras... It's like travelling to family meals at home.*

| Sulfites, milk |

38€

## To share (2pax)

-- Turbot on the grill (limited) --

*An eye-catching fish! Whole on the charcoal grill, seasonal vegetables and salad.*

*What a comfort.*

| Milk, sulfites, fish |

110€

-- Arouquesa DOP matured 40 days --

*Arouquesa! We can't resist, we travel hundreds of kilometers to try it... a serious steak, +/- 1 kg cut grilled over charcoal finished with the famous Algarve fleur de sel, French fries, truffle mayonnaise and lettuce heart.*

| Egg, mustard, sulfites, milk, fish |

120€

(Truffle extra – 12€ gr)

## To discover

### -- Cardinal Prawn and Brown crab "açorda" --

*Intense in flavor, it is a testament to the creative ingenuity of less plentiful times.  
We accompany it with Atlantic red gold, king of the crustaceans.*

| Crustaceans, gluten, sulfites |

55€

*Extra imperial caviar selection 45€ (15gr)*

### -- Cod and chestnuts --

*It's another Portugal at the table, for sure. Dedicated to the chestnut brotherhood - Sernancelhe.*

| Fish, milk, sulfites, gluten |

34€

### -- Black pork and pomegranate --

*High quality cut of meat, just grilled with coarse salt as required by law! We add sweet potatoes, beets and a delicious pomegranate sauce.*

| Milk, sulfites |

42€

### -- Steak with egg on top --

*From the north to the south, we all know it, it is comfort by excellence. Our vision?*

*Prime meat and laminated truffle.*

| Gluten, milk, sulfites |

49€

### -- Vegan Cabidela --

*Barley with seasonal vegetables. Feel challenged.*

| Nuts, gluten |

24€

## To continue

### -- 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 cheese.

Ilha – Cheese from the island of S. Jorge, 24 months, made from the best cow's milk that the Azores can offer.

Soalheira Cabra – The Alves family brings us this taste of generational knowledge.

| Milk, gluten |

24€

## To finish

-- "Prego" --

*Well, I would have space for something else, but I'm avoiding sweets.  
Delicious and tender sirloin steak on bread with beef ham. It's an unavoidable habit in  
Portuguese breweries, but this one is just ours.*

| *Gluten, milk, mustard, sulfites* |

14€

## And sweeten

-- Aunt Aida's burned cream --

*With country hen eggs, burned as always.*

| *Egg, milk* |

9€

-- The rice pudding that never was --

*These flavors remain in our memories... We gave ourselves the freedom to "change" it,  
so it's not at all the rice pudding you know.*

| *Milk, gluten* |

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€

-- "Abade de Priscos" Pudding --

*With Minho roots, it is an unmissable reference in Portuguese sweets.*

| *Milk, egg, sulfites, 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€