

*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, sesame, milk, shellfish, egg, soy* |

5.5€ (per person)

## **For a fresh start**

-- Gazpacho and yeast bread with sardine --

*Cold cream, usually of tomato, this one made from Fundão cherry and the queen of our waters, sardine from the Costa de Prata (Nazaré region).*

| *Fish, sulfites, gluten* |

14€

-- Moxama, thin slices of history --

*They call it the ham of the sea. Salted and dried tuna in a different salad.*

| *Fish, milk* |

15€

-- Prawn, roasted seeds and pineapple --

*The red gold of the Atlantic in two confections, braised and grilled, pineapple, roasted seeds and pecan nuts.*

| *Crustaceans, sesame, sulfites, milk, nuts* |

24€

-- Scallop, celery and apple --

*Freshness and balance. Scallop tartare, apple pickle and celery air.*

| *Molluscs, celery* |

19€

-- Grilled vegetable and fruit salad (vegan) --

*Summer salad with seasonal fruit and sesame dressing.*

| *Nuts, sesame, sulfites* |

14€

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

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

| *Egg, fish, soy, gluten, sulfites* |

21€

(+68€ extra 30gr caviar imperial selection)

## For a warm 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 tasty sauce with mustard... 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

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

*One of our first starters, the "Santiago rio de moinhos" gratin cheese, perfect for a comforting start.*

| Milk, gluten |

9€

### -- Fish Soup --

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

| Fish, sulfites, celery, gluten |

14€

### -- 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, soy, sesame, gluten |

24€

### -- Fried egg with caviar imperial selection --

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

| Egg, fish, gluten |

68€

## Main

### To discover

-- Ray, mussel and bimi --

*Ray wing in butter, delicate and juicy. Strong flavor of our Atlantic.*

| Molluscs, sulfites, milk, egg, nuts |

38€

-- Octopus "À Lagareiro" --

*This one with potatoes, sweet potatoes, cornbread and fortified wine... A tribute to the tradition of Santa Luzia and its fishing fleet.*

| Molluscs, sulfites, gluten |

34€

-- Grilled Iberian acorn pork --

*High quality cut of meat, just grilled with coarse salt as "the law dictates"!*

*The potato, just ours, and piquillo peppers. Delicious.*

| Milk, sulfites |

41€

-- Portuguese style steak --

*Beef, tender as desired, with cecina, and its slightly vinegary sauce.*

| Milk, sulfites, egg, gluten |

42€

-- Vegetable Pie (vegetarian) --

*It's version 2.0 of the "eye-filling" pie.*

| Milk, gluten, nuts, egg |

32€

### 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€

-- 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€

## 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, molluscs, milk, sulfites |

38€

-- Grilled lobster with lobster rice --

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

| Crustaceans, milk, sulfites |

59€

-- 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€

## 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 is just ours.*

| *Gluten, milk, mustard, sulfites* |

14€

## And sweeten

-- Aunt Aida's burned cream --

*With country hen eggs, well burned as always.*

| *Egg, milk* |

9€

Follow with: Porto Tawny 20 Years – Quinta do Noval

20€

-- 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€

Sommelier's suggestion: Colheita tardia, Petit Manseng 2020 - Sousa Lopes

15€

-- 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€

Sure bet: Porto Vintage – Poças 2020

20€

-- “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€

Elevate the experience: Moscatel Roxo DSF Setúbal – José Maria da Fonseca

10€

-- Another biscuit cake --

*Different, ours, another interpretation of this dessert that we all know.*

| Egg, gluten, milk, nuts |

11€

From our bar: Espresso Martini

15€

-- “Abade de Priscos” Pudding --

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

| Egg, sulfites |

12€

From our Wine Cellar: Madeira Verdelho 10 anos – Cossart Gordon

15€

-- Spoonful of Belgian Chocolate --

*When a whole dessert is too much, we have a small portion here to sweeten your mouth.*

| Milk |

4,5€

In Óbidos it would be like this: Licor de Ginja Reserva 2020 Vila das Rainhas

12€