

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 and goat butter.

| *Gluten, milk* |

5.5€ (per person)

To start

Soups

-- Fish Soup --

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

| *Fish, sulfites, celery, gluten* |

14€

-- Chicken Soup --

Unavoidable. The same flavors of always that stay forever.

| *Sulfites, celery, gluten* |

14€

For a fresh start

-- Muxama, thin slices of history --

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

| *Fish, milk* |

15€

-- 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)

-- Ham tasting --

From Iberian pork, beef, duck and the sea, tuna.

| *Sulfites, fish, soy, gluten* |

24€

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€

-- Fava beans and smoked sausages --

Fava bean textures with good Portuguese smoked meat.

| Sulfites |

16€

-- Our garlic shrimp --

A revisited classic, another take on this reference of good snacking.

| Crustaceans, sulfites, milk |

21€

-- 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, burned and with orange.

| *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€

-- "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 years – Cossart Gordon

15€

-- Walnut roll and goat yogurt ice cream --

For lovers of dried fruits, typical of the season.

| *Gluten, milk, egg, nuts* |

14€

To pair with: Madeira Bual 10 years - Blandy's

15€

-- Alcobaça Apple --

Dessert for colder times, comfort that transports us to the days of slippers and robes by the fireplace.

| *Egg, milk, gluten* |

12€

Bartender's guess: Tawny Port 10 years – Taylor's

10€

-- 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€