



Degust'AR

LISBOA

Restaurante & Bistro

DINNER
From Monday to Saturday and
Holidays



COUVERT

Bread | Butter | Olive Oil

Alentejo bread, corn bread with sunflower grain, red fruit bread, olive oil, Moura olives with oregano, truffled goat butter, salted butter and Algarve carrot pate 5.00 €

APPETIZERS TO SHARE

Moura Olives (120g)	3.00 €	Iberian pork "paio" bolota pan fried with quail egg	16.00 €
Évora Cheese (1 un.)	9.00 €	Sautéed black pig "farinheira" with fried potato, poached eggs and coriander	16.00 €
Serpa Cheese (100g)	10.00 €	Redondo style coriander pork legs with fried bread	16.00 €
Nisa Cheese (100g)	10.00 €	Scrambled eggs with green asparagus	12.00 €
Roasted Évora cheese with olive oil and oreganos	12.00 €	Sautéed mushrooms in garlic, coriander and olive oil	12.00 €
Alentejo cheese board (Évora, Nisa, & Serpa Cheese) served with honey and homemade jam	22.00 €	Shrimp in frying pan with olive oil, garlic, lemon and coriander (6 units)	16.00 €
Barrancos ham aged 24 months (50 g)	23.00 €	"Alheira" Croquettes with garlic mayonnaise (6 units)	15.00 €
Pica on the board (Iberian pork secretions 150g, black garlic mayonnaise and toasted bread)	16.00 €	Pickled partridge with rock pear candied in aniseed chamomile	18.00 €
Sausage meat board (Iberian pig chorizo - Barrancos, iberian pork "paio" bolota & iberian pig "paiola" bolota - Barrancos)	22.00 €		
Iberian pork "paio" bolota - Barrancos (50g)	12.00 €		

STARTERS

Lobster | Olive oil | Vanilla | Celery | Soup

Lobster soup with vanilla oil and celery sprouts 18.00 €

Scallops | Mango | Coriander | Honey | Malagueta | Shallots

Seared scallops with mango tartare, coriander, honey, chilli and shallot vinegar pearls 26.00 €

Calf Loin Tartare Mertolengo DOP | Red Onion | Cornichons | Egg | Truffle Oil | Chicory | French Fries | Oregano

Knife-chopped veal, red onion, cornichons, parsley, mustard, truffled egg yolk, chicory and oregano fries 26.00 €

Mature Goat Cheese | Brick | Quince | Honey | Lettuce | Lemon

Crispy bundle of goat cheese, quince jam, honey, mixed green leaves and lemon vinaigrette 14.00 €

VEGETARIAN

Watery carolino rice with mixed mushrooms and truffle oil	17.00 €
Vegetarian sausage in the oven with cabbage heads sautéed in olive oil, garlic and lemon thyme	19.00 €
Marinated seitan steaks with garden pepper paste, green and orange asparagus crumbs	20.00 €



FISH

- Groupier | Lima | Parsnip | Alentejo bread | Pakchoi | Parsley** 35.00 €
Sea grouper loin with lime sauce, parsnip puree, fried bread, pak choi cabbage and parsley oil
- Cod Fish | Olive oil | Potato | Egg | Moorish olives | Coriander** 30.00 €
Roasted cod fish loin, garlic oil, small baked potatoes, egg, Moura olives and coriander
- Octopus | Tubers | Tomato | Cabbage greens | Olive oil | Aged balsamic | Coriander** 32.00 €
Octopus tentacles in the frying pan with mashed potato and tomato, sautéed cabbage greens and garlic oil, aged balsamic vinegar and coriander

MEAT

- Duck | Orange | Violet potato | Mushrooms | Quail egg | Vegetables** 30.00 €
Lacquered duck breast with orange sauce, violet mashed potatoes, mushroom duxelle with quail egg and vegetables
- Seared Calf Loin | Potato | Truffel Oil | Mustard | Mushrooms** 32.00 €
Seared calf loin chunk - Mertolengo DOP - with truffel potato strudel, mustard seeds preserve and mushrooms
- Veal Steak | Degust'AR Special Sauce | French Fries | Salad** 28.00 €
Mertolengo DOP veal steak (250g), "Degust'AR Lisboa" style sauce with homemade french fries and salad
- Lamb | Lavender | Roots | Raz el hanout | Pumpkin | Chives** 32.00 €
Rack of lamb, lavender sauce, mille feuille roots with raz el hanout, pumpkin puree and caramelized chives

ALENTEJO GASTRONOMY

- Fried battered codfish with watery coriander rice and salad 22.00 €
- Alentejo style dogfish soup 24.00 €
- Dogfish with coriander, small baked potatoes and fried bread 24.00 €
- Green asparagus bread pudding with Iberian pork loin, fried sausage and orange with Ribeira mint 26.00 €
- Iberian pig cheeks in red wine from Alentejo served with mashed tubers and vegetables 26.00 €
- Lamb stew Alentejo style 26.00 €
- Country chicken giblec rice 24.00 €

WIFI PASS: Alentejoaqui
VAT included

If you have any food allergy, please notify the Head Waiter
No food or beverage may be charged unless ordered by the client

- TASTING MENU -

"A lifetime journey through the Alentejo"

Amuse Bouche

Scallops | Mango | Coriander | Honey |
Malagueta | Shallots

Veal Loin Tartare Mertolengo PDO | Red Onion |
Cornichons | Egg | Truffle Oil | Chicory | French Fries |
Oregano

Groupier | Lima | Parsnip | Alentejo bread |
Pakchoi | Parsley

Duck | Orange | Violet potato | Mushrooms |
Quail egg | Vegetables

Trio of Conventual Sweets from Alentejo | Molasses |
Lemon

Tasting menu without wine: 69,00€

Harmonization of wines p/person: 30,00 €

* The menu can be changed without notice and must be requested for full table