

The Essentials...

Couvert 9,50€

Bread Basket

A fresh selection of various breads, from white to whole grain and multigrain, served warm and crispy.

Compound Butter

Homemade butter prepared with a blend of fresh herbs, garlic, and spices, creating a rich and aromatic flavor.

Chef's Selection

A selection of regional appetizers, such as marinated olives, homemade pâtés, and other special delicacies, carefully chosen by the chef.

Artisanal Snacks

Suckling Pig Rissole with Orange Mayonnaise

Beira Litoral 9,00€

Delicate rissoles filled with succulent suckling pig from the Bairrada region, accompanied by a light and refreshing orange mayonnaise that enhances the local flavors.

Codfish Cake with Serra Cheese Sauce

Estremadura / Beira Alta 9,00€

Classic codfish cakes made with the finest fresh cod and potatoes, served with a creamy Serra cheese sauce that adds an extra dimension of flavor and texture.

Octopus Fritters with Lemon, Garlic, and Herb Mayonnaise

Estremadura 9,00€

Crispy and tender octopus fritters, accompanied by a homemade lemon, garlic, and fresh herb mayonnaise, enhancing the marine flavors.

Fried Corn Sticks with Olives and Smoked Paprika

Madeira 8,00 €

Crunchy fried corn sticks seasoned with smoked paprika for a touch of heat, served with marinated olives for a contrast of flavors and textures.

Vegetable Tempura with Honey and Piri-piri Sauce

Estremadura 9,00 €

A selection of fresh and crispy vegetables, coated in a light and crunchy tempura batter, accompanied by a sweet and spicy honey and piri-piri sauce, perfectly balancing the flavors and aromas.

Grilled Chicken Wings with Piri-piri Sauce

Algarve 13,00€

Tender and juicy chicken wings, grilled until golden and crispy, served with a spicy piri-piri sauce for an extra kick of flavor.

Sautéed Shrimp with Olive Oil, Herb and Lemon

Algarve 16,00 €

Fresh shrimp sautéed in olive oil with garlic, coriander, creating an aromatic and deliciously spicy dish typical of Portuguese cuisine.

Grilled "Morcela" with "Raineta" Apple in Port Wine

Trás-os-Montes & Douro Litoral 12,00 €

Slices of homemade black sausage grilled until crispy on the outside and tender on the inside, served with caramelized Raineta apple in Port wine, creating an irresistible combination of sweet and savory flavors.

Sautéed Asparagus with Scrambled Eggs

Estremadura €10.00

Fresh and crunchy asparagus, lightly sautéed in extra virgin olive oil to the perfect tenderness, accompanied by delicately scrambled eggs, adding a layer of smoothness and creaminess to the asparagus.

Portuguese Charcuterie Board

17,00€

A selection of traditional Portuguese charcuterie, such as chorizo, salpicão, creating an authentic and comforting gastronomic experience.

Canned Delicacies

Octopus with Peppers, Onion and Olive Oil
Algarve, Costa Vicentina 10,00 €

Tender octopus tentacles marinated in extra virgin olive oil and aromatic herbs, creating a juicy and flavorful delicacie, perfect for whetting the appetite.

Sardine with Roasted Green Pepper, Garlic and Vinegar
Douro Litoral 9,00 €

Fresh and succulent sardines marinated in white wine vinegar and seasoned with garlic, bay leaf, and roasted peppers, creating a tasty and traditional canned delicacie.

Pork Roast Delicacie with Fresh Herbs, Garlic and Olive Oil
Barlavento Algarvio 11,00 €

Juicy slices of slowly roasted pork, sliced and seasoned with garlic, and aromatic herbs, resulting in a flavorful and comforting delicacie that evokes the flavors of traditional Portuguese cuisine.

Tuna Muxama
Sotavento Algarvio 11,00€

Thin slices of fresh tuna, cured in salt and spices, then air-dried to intensify the flavors, resulting in a deliciously salty and rich preserve.

Explore the Flavors of Portugal

Pork “Rojões”
Douro Litoral 14,00€

Pork sirloin cut into pieces and fried until golden and crispy, a traditional and comforting dish from the traditional houses of Porto.

Portuguese Style Chicken Gizzards
Beira Litoral 13,00€

Tender and juicy gizzards cooked in an aromatic tomato sauce, beer, and spices, creating a rich and comforting dish.

Sirloin Steak "Pica-Pau"
Ribatejo 15,00€

Juicy slices of beef tenderloin sautéed in extra virgin olive oil, garlic, pepper, and white wine, creating a traditional Portuguese dish.

Peas, Chorizo and Egg
Estremadura 13,00€

Fresh peas with chorizo and poached eggs, onion, garlic, and bay leaf, creating a light dish, perfect for a healthy and balanced meal.

Tomatada
Alentejo 10,00€

Ripe tomatoes slowly cooked in extra virgin olive oil, garlic, onion, and aromatic herbs, creating a simple and comforting dish.

Sautéed Mushrooms and Garlic
Algarve 13,00€

Fresh mushrooms sautéed in olive oil, garlic, and coriander, creating an aromatic, perfect for mushroom lovers.

From the Sea to the Mountains

Sautéed Pork “Secretos”
Alentejo 16,00€

Juicy slices of the pork belly, grilled on the outside and tender on the inside, creating a typical dish of Alentejo cuisine.

Lamb “Chanfana”
Beira Litoral 17,00€

Tender pieces of lamb slowly cooked in red wine, garlic, onion, and aromatic herbs, creating a rich and comforting dish.

Duck Rice with Orange Pickle
Minho 16,00€

Rice slowly cooked in duck broth, accompanied by shredded duck and homemade orange pickle, served with a crispy tile.

Shredded Cod
Douro Litoral 17,00 €

Juicy pieces of shredded cod in extra virgin olive oil, creating a light and comforting dish, perfect for cod lovers.

Portuguese Style Beef Steak
Trás-os-Montes 25,00€

Beef steak sealed on the outside and tender on the inside, sliced to create a simple and comforting dish typical of Portuguese cuisine.

Roasted Octopus "Lagareiro"
Beira Litoral 17,00€

Tender octopus tentacles slowly roasted in olive oil, garlic, and bay leaf, creating a traditional and comforting Portuguese dish.

Charcuterie Rice with “Salpicão”
Trás-os-Montes 16,00€

Rice cooked in meat broth, with charcuterie creating a tasty and rich dish.

Monkfish Rice
Alentejo 20,00€

Rice cooked in seafood broth, accompanied by chunks of monkfish, mussels, peppers, and coriander, creating a rich and comforting dish typical of Portuguese cuisine.

Porto Style Vegan Tripe
Douro Litoral 15,00€

Travel through the authentic flavor of Porto with a vegan and innovative version of traditional Porto Style Tripe. Instead of meat, this version features a lush combination of fresh and tender mushrooms, carefully prepared.

There is No Snack Without...

Oven Rice 5,00€

Slowly cooked rice, creating a comforting and delicious dish typical of Portuguese cuisine.

Mountain Salad 5,00€

A fresh mix of tomato, onion, cucumber, and peppers, seasoned with extra virgin olive oil, vinegar, salt, and pepper, creating a light and refreshing salad, perfect as a side or as a main dish.

Smashed Potatoes 5,00€

Potatoes cooked and then smashed to create a soft inside and crispy outside texture, seasoned with coarse salt and extra virgin olive oil, creating a delicious and comforting side dish typical of Portuguese cuisine.

French Fries 5,00€

Thinly cut potatoes fried until golden and crispy, creating a delicious and comforting side dish, perfect to accompany main dishes. We have sweet potato fries if you want.

Sautéed Greens in Garlic Olive Oil 5,00€

Fresh greens cooked and then sautéed in extra virgin olive oil and garlic, creating a light and flavorful side dish, perfect for balancing the flavors of the main dishes.

Sautéed Vegetables 6,00€

A colorful mix of fresh vegetables, such as carrots, broccoli, peppers and zucchini sautéed in extra virgin olive oil and seasoned with aromatic herbs, creating a healthy and delicious side dish, perfect to accompany main dishes.



*Food Allergies?
Please check here,
before ordering.*

For the Little Ones

Roasted Chicken Wings with Homemade Sauce 9,00€

Delicious chicken wings marinated and roasted until golden and juicy, served with a homemade sauce that enhances the flavors of the meat.

Mini Grilled Sliders 9,00€

Small grilled burgers, made with juicy and seasoned meat.

Breaded Chicken Supremes 9,00€

Tender and juicy breaded chicken supremes, baked until golden and crispy on the outside and succulent on the inside.

Fish Sticks 9,00€

Small strips of fresh fish, breaded and fried until golden and crispy on the outside, revealing a tender and flavorful interior.

Meat Croquette with Chef's Mayonnaise 9,00€

Homemade meat croquettes, made with a mixture of juicy meat and aromatic seasonings, breaded and fried. Served with the chef's special mayonnaise for an indulgent touch.

Sweets and Desserts

Crackling Cake with Orange and Mint

Alentejo / Algarve 8,00€

A rich and comforting cake made with caramelized pork cracklings, fresh oranges, and fresh river mint, creating a delicious combination of sweet and citrus flavors.

Chocolate Mousse, Caramel, and Hazelnut

Douro Litoral 8,00€

A creamy and indulgent mousse made with dark chocolate, caramel, and toasted hazelnuts, creating a rich and comforting dessert perfect for chocolate lovers.

Rice Pudding with Mango and Coriander Preserve

Estremadura 8,00€

Creamy rice pudding cooked in milk and flavored with lemon peel and cinnamon, served with fresh mango preserve and chopped coriander, creating a light and refreshing dessert perfect for finishing the meal.

Cottage Cheese Cream with Honey, Apple, and Beetroot

Alentejo 8,00€

A smooth and comforting cream made with fresh ricotta, honey, fresh apples, and roasted beets, creating a light and healthy dessert perfect for those who prefer delicate flavors.

“Barriga de Freira” with Lemon and Pennyroyal

Douro Litoral 8,00€

A traditional Portuguese dessert made with eggs, sugar, lemon, and pennyroyal, slowly cooked until creamy and lightly scented, creating a delicate dessert perfect for traditional sweet lovers.

Cheese Selection with Jams and Toasts 19,00€

A selection of artisanal Portuguese cheeses, such as Serra cheese, a typical goat cheese from alentejo, and Nisa cheese, accompanied by a homemade jams and crispy toasts, creating a sophisticated and comforting dessert perfect for cheese lovers.

Trilogy of Pastry Desserts 12,00€

Curious about the pastries at Doce? Let yourself be surprised by the choices of our Pastry Chef.

No dish, food product or dish, including the couvert, shall be charged, unless it is ordered or rendered unusable by the costumer.

Prices in euros (€) VAT included.