

RESTAURANT
ARCHIVE *by Pestana*

Welcome to Archive by Pestana, where each dish is a chapter in Portugal's rich culinary history.

Here, we invite you on a journey through time, exploring the timeless flavors that have defined Portuguese cuisine for generations. Our chefs delved into the archives, uncovering classic recipes and reimagining them for the modern palate.

We believe that the essence of any great dish lies in its ingredients.

That's why we take pride in sourcing the freshest seasonal and local produce, ensuring that every bite captures the true spirit of Portugal. We hope you enjoy this taste of history, lovingly crafted for the present day.

Bom apetite!

3 course menu | € 68 - wine pairing € 20
4 course menu | € 80 - wine pairing € 28

If you have any allergies or dietary requirements, please inform your waiter.

STARTERS

Bread & Butter | € 10

Artisan Bread Assortment | Smoked Portuguese Chorizo Butter | Herb & Garlic Butter | Esporão Extra Virgin Olive Oil

Crispy Filo Delight (V) | € 16

Pumpkin Chutney | Goat Cheese | Toasted Nuts | Extra Filo Crunch

Tempura "Peixinhos da Horta" (V) | € 16

Seasonal Asparagus Tempura | Coriander Mayonnaise

Grilled Octopus | € 21

Sweet Potato Mousseline | Smoked Paprika Oil | Pickled Onions

Mussels "Bulhão Pato" | € 21

White wine | Garlic | Lemon Zest | Coriander

Gambas "À Guilho" | € 22

Sautéed Prawns | Garlic & Rosemary Infusion | Piri-Piri Oil | Toasted Brioche

Beef Pica Pau | € 22

Seared Beef Strips | Homemade Pickles | Bay Leaf Mustard Sauce

MAINS

Portobello Wellington (V) | € 32

Mushroom Duxelles | Baby Vegetables | Parsnip Velouté

Pumpkin & Winter Spiced Rice (V) | € 32

Toasted Nuts | Warm Spices | Cheese Curd

Atlantic Sea Bass | € 35

Creamy Shrimp & Mussel Açaí | Egg Yolk | shrimp & Garlic oil

Lagareiro Duo | € 35

Octopus and Homemade Salted Cod | Ouen-baked Potatoes | Black Olive Powder

Piri-piri Chicken Breast | € 35

Glazed Baby Carrots | Sweet Potato purée & Crisps | Light Jus

Steak "À Portuguesa" | € 40

Port Wine Jus | Serrano Ham | Hand-Cut Fries

Duck Rice | € 37

Slow-Cooked Duck Leg | Cured Sausage | Creamy Rice

SIDES

Fries (V) | 6€

Crispy and golden, perfect to complement your meal.

Sautéed Vegetable (V) | 6€

Seasonal vegetables lightly sautéed to preserue their freshness.

Green Salad (V) | 6€

A fresh, crisp salad with a light vinaigrette.

DESSERTS

Wine-Poached Pear (V) | € 12

Pear Slowly Poached in Monte Velho Red Wine and Spices | Toasted Almond | Pear Sorbet

Warm Soft Chocolate Cake | € 12

70% Dark Chocolate Cake | Salted Caramel | Bourbon Ice Cream

Pão de Ló | € 12

Traditional Egg-Yolk Sponge Cake | Coffee Crumble | Vanilla Cream

Portuguese Cheese Board | € 15

Assorted Local Cheeses | Homemade Tomato Jam | Toasted Nuts