



TABERNA
DA
BAIXA

Bom Appetite !





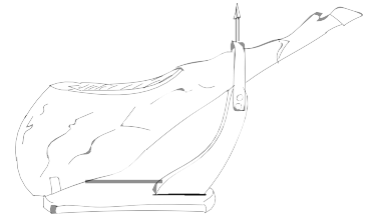
PETISCOS/TAPAS

Sujeito a disponibilidade/check the availability

COGUMELOS SALTEADOS Sauteed mushrooms	7,80€
OVOS MEXIDOS c/ FARINHEIRA Scrambled eggs with "farinheira"	8,20€
PEIXINHOS DA HORTA/ Green beans in batter	8,50€
PETINGA FRITA/Fried petinga	8,00€
JAUZINHOS c/ MOLHO ESCABECHE Jackets with sauce choose	8,00€
PATANISCAS DE BACALHAU Typical Fried codfish cake "Pataniscas"	8,50€
MEIA DESFEITA DE BACALHAU/Coldfish salad	8,50€
SALADA DE POLVO Octopus salad	9,50€
SALADA DE ATUM c/ FEIJÃO Tuna salad with beans	7,50€
AMÊJOAS Á BULHÃO DE PATO Duck cuba clams	10,50€
CAMARÃO c/ AZEITE E ALHO Shrimp with olive oil and garlic	12,50€
BACALHAU c/ NATAS Codfish with cream	8,80€
SALADA DE OVAS DE PEIXE Fish egg salad	9,20€
MOELAS PIRI PIRI Guns piri piri	8,20€
SALADA DE ORELHA Ear salad	7,20€
PICA PAU DE NOVILHO Pica pau beef	9,80€
FRANGO FRITO Á PASSARINHO Chicken fried chicken	8,80€
ISCAS EM CEBOLADA Onions	7,40€
TIRAS DE PORCO Á PORTUGUESA Pork meat alentejana	8,80€
BOCHECHAS DE PORCO PRETO Black pig matches	9,80€

QUEIJOS & CHARCUTARIA

CHEESE & CHARCUTERIE



PRESUNTO REGIONAL Á TABERNA Regional prosciutto by Taberna	7,80€
PRESUNTO PATA NEGRO IBÉRICO Prosciutto Pata Negra	12,50€
TORRESMOS Á TABERNA DA BAIXA Greaves by Taberna da Baixa	8,50€
CHOURIÇO ASSADO 1/2 OU 1 Regional Roast Spicy Sausage 1/2 OR 1	7,90€/9,90€
FARINHEIRA/"Farinheira"	7,90€
ALHEIRA/"Alheira"	7,90€
MORCELA ASSADA Grilled typical blood sausage	8,50€
MORCELA DE ARROZ ASSADA Grilled blood sausage with rice	7,80€
TÁBUA DE ENCHIDOS REGIONAIS Mixed regional sausages, typical blood sausage and Prosciutto	10,80€
DEGUSTAÇÃO DE QUEIJOS REGIONAIS Taste selection of Regional Cheeses	7,40€
TÁBUA DE QUEIJOS REGIONAIS House selection of Regional Cheeses	11,50€

SUGESTÕES TABERNA DA BAIXA

MENU DE PETISCOS TABERNA DA BAIXA (4 petiscos regionais Portugueses) 4 typical Portuguese Tidbits "Portuguese amuse bouche menu"	9,80€
TÁBUA MISTA DE QUEIJOS E ENCHIDOS Mixed Plate of Portuguese Cheese, typical blood sausage & Prosciutto	9,80€

ACOMPANHAMENTOS

BATATA FRITA,; LEGUMES SALTEADOS; GRELOS; BATATA SALTEADA; SALADA MISTA; ARROZ DE FEIJÃO	3,50€
---	-------



ENTRADAS/ENTREES

CALDO VERDE/SOPA DO DIA Green Cabage cream soup/Soup of the Day	2,00€
AZEITONAS TEMPERADAS/Seasoned Olives	2,00€
CESTO PÃO/Basket Bread	2,00€
MANTEIGA/PATÊ/Butter/Pate	1,50€
PATANISCAS DE BACALHAU	6,00€

Typical Fried codfish cake "Pataniscas"

DEGUSTAÇÃO DE PETISCOS Tapas by Taberna da Baixa "Portuguese amuse bouche"	3,00€
---	-------

SALADAS/SALADS

SALADA DE BACALHAU c/ GRÃO Codfish Salad with Grain	7,90€
SALADA DE 4 QUEIJOS c/ MELÃO E PRESUNTO 4 Cheese Salad with melon and Prosciutto	8,80€
SALADA DE GAMBAS c/ COENTROS Shrimp Salad with coriande	9,80€

MASSAS/PASTA

ESPARGUETE VEGETARIANO EM MOLHO DE TOMATE Spaghetti with vegetables on tomato sauce	8,80€
ESPARGUETE c/ ALMONDEGASE FARINHEIRA Spaghetti with meatballs and "farinheira"	9,80€
ESPARGUETE DE GAMBAS À "BOLHÃO PATO" Spaghetti with Shrimp on olive oil and coriander sauce	12,60€

RISOTTO & ARROZ

ARROZ DE MARISCO Seafood Rice	15,00€
RISOTTO DE COGUMELOS SELVAGENS Wild Mushroom Risotto	8,80€
RISOTTO DE BACALHAU DO ATLÂNTICO c/ GRELOS Atlantic Codfish Risotto with turnip greens	9,80€
RISOTTO DE GAMBAS AU CHEF Shrimp Risotto au Chef	12,60€

PEIXE/FISH

PATANISCAS DE BACALHAU c/ ARROZ DE FEIJÃO Fried codfish cake "Pataniscas" with rice and beans	10,50€
SARDINHA ASSADA Grilled sardine	10,50€

BACALHAU c/ NATAS E GRELOS GRATINADO Codfish with cream sauce and sprouts au gratin,	12,80€
---	--------

BACALHAU À LAGAREIRO The codfish Lagareiro style (grilled, served with olive oil and garlic)	14,60€
---	--------

DOURADA NA GRELHA Grilled Golden sea bass	12,50€
--	--------

SALMÃO NA GRELHA Grilled Salmon	13,60€
------------------------------------	--------

CARNES/MEAT

PEITO DE FRANGO GRELHADO c/ MOLHO CITRINOS Grilled Chicken Breast with citrinus sauce	8,80€
--	-------

BOCHECHAS DE PORCO PRETO Baked Iberian Black Pork at Taberna Style "cheeks"	10,80€
ESPETADA DE NOVILHO c/ GAMBAS Calf with Shrimp	14,60€

BIFE DA VAZIA NA GRELHA Grilled Sirloin steak	11,50€
--	--------

BIFE DA VAZIA À TABERNA Sirloin Steak at Taberna style (with prosciutto and homemade sauce)	12,50€
--	--------

LOMBINHOS DE PORCO c/ MOLHO À TABERNA Iberian tenderloin Pork with Taberna sauce	12,50€
---	--------

SOBREMESAS/DESSERTS

DOCE DA CASA c/ FRUTOS SILVESTRES Home Cheesecake with red fruits	4,50€
--	-------

MOUSSE DE CHOCOLATE Chocolate Mousse	4,50€
---	-------

LEITE CREME QUEIMADO Homemade Creme Brulee	4,50€
---	-------

PUDIM D'OVOS Pudding Cream Caramel	4,00€
---------------------------------------	-------

CRUMBLADA DE MAÇA c/ VINHO DO PORTO & CANELA/ GELADO Crumbled Apple with Porto wine and cinnamon	4,50€/5,50€
---	-------------

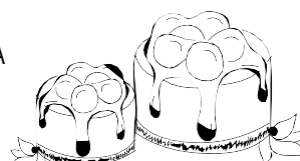
ARROZ DOCE Typical sweet rice	4,00€
----------------------------------	-------

PERA BÊBADA "ROSÉ" AROMATIZADA c/ VINHO MOSCATEL/GELADO "Drunk pear" Rose and Moscatel wine poached pears	4,50€/5,50€
---	-------------

TAÇA DE GELADO TRADICIONAL Homemade Ice Cream (3 bolas/3 balls)	4,50€
--	-------

FRUTA DA ÉPOCA Seasonal fruit	4,50€
----------------------------------	-------

SALADA DE FRUTA Fruit salad	4,00€
--------------------------------	-------

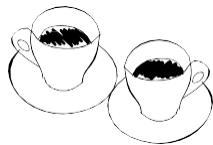


CAFÉS ESPECIAIS/SPECIAL COFFEES

CAFÉ TABERNA DA BAIXA (CAFÉ, NATAS, BRANDY) Coffee, cream, brandy	5,50€
CAFÉ BEIRÃO (CAFÉ, NATAS E LICOR BEIRÃO) Coffee, cream and liquor	5,50€
CAFÉ ALGARVE (CAFÉ, NATAS E LICOR DE AMENDOA) Coffee, cream and almond liqueur	5,50€
CAFÉ AU PORTO (1 CAFÉ E 1 PORTO CORRENTE: RUBBY, TAWNY, WHITE OU ROSE) Coffee and 1 ruby, tawny, white or rose current port	5,00€

CAFETARIA/COFFEES

CAFÉ/Expresso coffee	1,25€
DESCAFEINADO/Decaffeinated	1,40€
AMERICANO/American	2,50€
CAPPUCCINO	2,50€
CHOCOLATE QUENTE/Hot Chocolate	2,50€
CHÁ (CAMOMILA, TÍLIA, EARLY GREY, ETC.) Tea (Chamomile, Linden, Early Gray, etc.)	2,50€



ÁGUAS/WATERS

ÁGUA 0,3LT/0,5LT/Water 0,3Lt/0,5Lt	1,40€/2,00€
ÁGUA CASTELLO 25CL/Sparkling water Castello 25cl	2,20€
ÁGUA PEDRAS SALGADAS 25CL/75CL Sparkling water Pedras Salgadas 25cl/75cl	2,20€/4,50€

REFRIGERANTES/SOFT DRINKS

COCA COLA 33CL	2,30€
NECTAR 20CL	2,30€
GINGER ALE 25CL/Schweppes Ginger Ale 25cl	2,30€
GUARANÁ ANTÁRTICA 33CL/Guarana Antartica Tin 33cl	2,30€
ICE TEA LIMÃO 33CL/Ice Tea Lemon 33cl	2,30€
ICE TEA MANGA 33CL/Ice Tea Mango 33cl	2,30€
ICE TEA PÊSSEGO 33CL/Ice Tea Peach 33cl	2,30€
7UP 33CL	2,30€
SUMOL ANANÁS 33CL/Sumol Pineapple 33cl	2,30€

SUMOL LARANJA 33CL/Sumol Orange 33cl	2,30€
ÁGUA TÓNICA SCHWEPPES 25CL	3,00€
RED BULL 0,25CL	5,00€

SUMOS NATURAIS/NATURAL JUICE

SUMO NATURAL DIA/Natural High Day	3,50€
SUMO LARANJA NATURAL/Orange juice	3,50€
LIMONADA NATURAL/Lemonade	3,50€

CERVEJA PRESSÃO/DRAFT BEER

CERVEJA GF 33CL Beer bottle 33cl	3,00€
CANECA 0,6LT Mug 0,6Lt	4,50€
CANECA 0,5LT Mug 0,5Lt	4,00€
CANECA 0,4LT Mug, 4Lt	3,50€
TULIPA 0,3LT Tulip 0,3Lt	3,00€
IMPERIAL 0,2LT	2,20€

MENU ALMOÇO s/ Bebida "LUNCH MENU 3 course"

PÃO, SOPA DO DIA, SUGESTÃO DO CHEFE OU PATANISCAS
DE BACALHAU c/ ARROZ DE FEIJÃO OU BOCHECHAS
DE PORCO PRETO E UMA SOBREMESA 12,50€
Bread, Soup of the day, Chef suggestion or Codfish "pataniscas"
with bean rice, or Black pork cheeks and one daily dessert