

STARTERS

HOME BAKED BREAD AND BUTTER	£1.50 per person
SELECTION OF PORTUGUESE OLIVES	£3.50
SOUP OF THE DAY <i>(served with bread and butter)</i>	£4.95

TAPAS

FISH AND SEAFOOD

PASTÉIS DE BACALHAU <i>portuguese cod fritters</i>	£6.00
SMOKED SALMON AND PRAWNS CAKE <i>with chopped lettuce and cocktail sauce</i>	£8.50
GRILLED OCTOPUS <i>grilled octopus on top of confit potatoes and paprika mayo</i>	£8.95
HOME MADE MACKEREL PATÉ <i>served on a bed of grilled Portuguese bread</i>	£6.95
PORTUGUESE COD CASSEROLE <i>cod, béchamel sauce, potatoes and herbs</i>	£8.00
MONKFISH AND WHITE BEANS CASSEROLE <i>sauté monkfish tail and white beans casserole, served with white rice</i>	£10.50
SEARED SCALLOPS <i>apple and lime puree with sweet chilli sauce</i>	£9.95
GRILLED SARDINES WITH A GREEN SALSA	£6.00
PATANISCAS DE POLVO <i>octopus fritters</i>	£7.50
MEXILHÕES À BULHÃO PATO <i>mussels cooked in a white wine, garlic, butter and coriander sauce</i>	£7.95

ADEGA CLASSICS

ALHEIRA DE MIRANDELA <i>grilled traditional Portuguese sausages</i>	£6.50
TEMPURA DE GAMBAS <i>king prawns tempura</i>	£8.95
PATANISCAS DE BACALHAU <i>portuguese cod fritters</i>	£5.95
CHORIZO AL VINO <i>slow cooked chorizo in red wine</i>	£6.50
TORTILLA DE PATATA <i>spanish potato & onion frittata</i>	£6.50
CROQUETAS DE JAMON <i>iberico ham croquettes in béchamel base</i>	£6.50
GAMBAS AL AJILLO <i>king prawns in a white wine, garlic and chilli sauce</i>	£7.95
ALMONDIGAS <i>pork meatballs cooked in a tomato and wine sauce</i>	£6.50
CALAMARES A PORTUGUESA <i>deep fried squid rings in a tempura batter and garlic mayo sauce</i>	£7.00
PATATAS BRAVAS <i>potato cubes served with spicy tomato and aioli sauce with chopped parsley</i>	£5.50
SALADA RUSSA (RUSSIAN SALAD) <i>tuna, potatoes, carrots, peas, olive, boiled eggs, and parsley</i>	£6.50
GRILLED PORTUGUESE CHORIZO <i>with Portuguese pickles and straw crisps</i>	£7.50
PIMENTOS DE PADRON  <i>deep-fried traditional Spanish baby peppers seasoned with salt and fresh lime</i>	£5.95
MUSHROOM CAPPUCINO  <i>sauté sliced mushrooms in a creamy white sauce</i>	£6.00
BAKED COURGETTE  <i>stuffed with fine chopped courgettes, onion jam and mushrooms</i>	£5.95

TAPAS

MEAT

PORK BELLY <i>confit pork belly with pear sauce and roast pear</i>	£6.95
LAMB BLINI <i>pulled lamb shoulder, mint gravy and pickle onion in a homemade blini</i>	£6.50
VENISON <i>chargrilled venison fillet with blackberries, red wine gravy and chestnuts</i>	£8.00
PORTUGUESE CHOURIÇO & BROAD BEANS <i>chouriço slices and broad beans casserole</i>	£7.50
GRILLED LAMB CHOPS <i>with salad leaves</i>	£8.50
PORK RIBS IN A SWEET CHILLI SAUCE	£6.95

PASTA DISHES

HAND PICKED CRAB LINGUINE <i>crab meat, coriander, tomatoes, chillies</i>	£16.95
SPAGETTI CARBONARA <i>pancetta, mushrooms, egg, onions, garlic</i>	£12.95
CHICKEN & MUSHROOM PENNE PASTA <i>cooked in a white creamy sauce</i>	£12.95

SIDE DISHES

PORTION OF CHIPS	£4.00
MIXED GRILLED PEPPERS	£4.00
SAUTÉ GREEN BEANS	£4.00
BOILED CARROTS	£4.00
BOILED POTATOES	£4.00

SALAD & VEGETARIAN

VEGETARIAN SKEWERS  <i>chargrilled mushrooms, peppers, courgettes, onions, aubergines and carrots</i>	£14.50
GOAT CHEESE SALAD <i>warm goat cheese, white asparagus and mixed leaves, house dressing</i>	£7.95
CHICKEN SALAD <i>grilled chicken cubes, lettuce, croutons, shaved manchego cheese</i>	£9.95
GREEN SALAD (LARGE)  <i>mixed leaves, cucumber, green peppers, drizzled with extra virgin olive oil and vinegar</i>	£6.50
MIXED SALAD  <i>tomatoes, cucumber, olives, mixed leaves, grated carrots, onions, drizzled with extra virgin olive oil, vinegar</i>	£6.95
WARM AUBERGINE ADEGA STYLE  <i>tomato sauce, parmesan cheese, mixed herbs</i>	£10.50
PEIXINHOS DA HORTA <i>green beans tempura</i>	£6.00
SALADA TRÈS CORES <i>tomato, mozzarella & avocado salad</i>	£7.95

DESSERTS

CARAMEL PUDDING	£6.50
CHOCOLATE MOUSSE	£6.50
MOLOTOV <i>egg white soufflé served with egg yolk creamy sauce and topped with almond shavings</i>	£6.50
BOLO BOLACHA <i>biscuit layered cake</i>	£6.50
PASTÉIS DE NATA (2 traditional Portuguese Custard Tarts) <i>served warm and topped with a cinnamon powder</i>	£6.50
RICE PUDDING <i>served warm and topped with a cinnamon powder</i>	£6.50
ALMOND TART	£6.50
HOME MADE CHEESECAKE	£6.50
IBERIAN CHEESE BOARD <i>served with quince marmalade and finger bread sticks</i>	£9.50

MAINS

FISH AND SEAFOOD

BACALHAU À BRÁS £16.95

shredded salted codfish mixed with scrambled eggs, straw potatoes, onions, garlic and coriander

BACALHAU LAGAREIRO £18.50

chargrilled cod fillet served with fried onions, garlic, potatoes and carrots

POLVO LAGAREIRO £24.50

roasted octopus served with fried onions, garlic, potatoes and carrots

SQUID BLACK INK RICE £15.95

sticky risotto rice with black ink, squid, coriander, white wine, garlic mayo

FILLETS OF SEABASS £16.95

pan fried fillets of seabass served with seasonal vegetables, roasted potatoes, butter and herbs sauce

SALMÃO À ADEGA STYLE £16.95

fillet of salmon marinated in soy sauce, spring onions, ginger with roast potatoes and fresh chopped vegetables

ADEGA KING PRAWNS £16.95

king prawns cooked in whisky sauce, served with butter rice, whisky, garlic, parsley, paprika and rosemary

ESPETADA DE TAMBORIL £22.50

monkfish tail and king prawn skewers served with potato cubes, salad with melted garlic butter sauce and chopped parsley

GRILLED PORTUGUESE SARDINES £11.50

with boiled potatoes, mixed grilled peppers salad

SEAFOOD CATAPLANA (HOUSE SPÉCIAL) £16.95

selection of seafood mix with peppers, onions, garlic, potatoes, cooked and steamed in our traditional cataplana (casserole)

OCTOPUS RICE (ARROZ DE POLVO) £35.00

for 2 people
octopus rice with pieces of octopus, chopped coriander, onions, garlic, paprika

MEAT

CHICKEN BREAST BUTTERFLY STYLE £13.95

pan fried chicken fillet with a mushroom creamy sauce, served with seasonal vegetables

PORK & CLAMS CASSEROLE (ALENTEJO STYLE) £15.95

pork loin cubes cooked with paprika paste, garlic, herbs and served with potato cubes and portuguese pickles

BITOQUE À PORTUGUESA £13.95

thin sirloin steak cooked in a wine gravy sauce & served with chips, rice and a fried egg

SLOW COOKED LAMB SHANK £17.50

on a bed of mashed potatoes, boiled carrots & broccoli

DRUNKEN DUCK £15.50

duck breast roasted with a black cherry sauce & mashed potatoes

ALHEIRA À PORTUGUESA (MIRANDELA) £11.95

chargrilled Portuguese sausage served with chips & fried egg

BRAISED PORK SHANK £15.95

slow cooked pork shank served with roast potatoes & seasonal vegetables

CHAR-GRILLED LAMB CHOPS £19.50

with a rosemary and red wine sauce, served with roast potatoes and vegetables

RIB EYE STEAK £18.95

chargrilled rib eye steak, served with chips & salad

PORK & CHORIZO SKEWERS £16.95

served with chips & salad

COTE DE BOEUF £35.00

chargrilled cote de boeuf served with chips sauté mushrooms and mixed salad for 2 people

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Muito obrigado pela sua visita.

Thank you very much for your visit.