

# JNcQUOI

## ASIA



**Embarque connosco numa viagem pela Ásia. O caminho marítimo para a Índia, descoberto pelos navegadores portugueses, resultou numa fusão de culturas que chegou à Índia, Tailândia, China e Japão. Inspirado nestas grandes nações, o JNcQUOI Asia oferece quatro tipos de gastronomia: indiana, tailandesa, chinesa e japonesa, complementando-as com um ambiente cosmopolita e vibrante. O dragão dourado ocupa o centro da sala principal, dando o mote para uma experiência única.**

Embark with us on an Asian journey. The sea route to India, discovered by the Portuguese navigators, resulted in a fusion of cultures that reached India, Thailand, China, and Japan. Inspired by these great nations, JNcQUOI Asia offers four types of cuisine: Indian, Thai, Chinese, and Japanese, complementing them with a cosmopolitan and vibrant atmosphere. The gold Dragon takes center stage in the main dining room, setting the tone for a unique experience.

# JNÇQUOI

## ASIA



SCAN PARA ACEDER AO MENU  
SCAN FOR MENU

## ALERGIA ALIMENTAR FOOD ALLERGY

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Ovo  
Egg



Lactose  
Lactose



Frutos  
Secos  
Nuts



Glúten  
Gluten



Dióxido  
Sulfúrico  
Sulphur  
Dioxide



Moluscos  
Molluscs



Crustáceos  
Crustaceans



Picante  
Spicy



Porc  
Pork



Mostarda  
Mustard



Cogumelos  
Mushroom



Peixe  
Fish



Aipo  
Celery



Sem Glúten  
Gluten Free



Vegetariano  
Vegetarian



Soja  
Soy



Alcool  
Alcohol



Sésamo  
Sesame



Lactínio  
Dairy



Queijo  
Cheese

**JNcQUOI**  
BEACH CLUB



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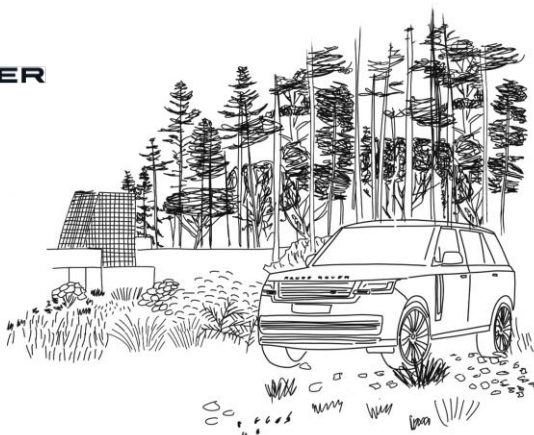


**JNcQUOI**

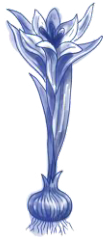
*In partnership with*

**RANGE ROVER**

**Range Rover**  
Official JNcQUOI Partner



## ROTAS GASTRONÓMICAS GASTRONOMIC ROUTES



**Papaia** Papaya  
Brasil — África, Ásia



**Açafrão** Saffron  
Regiões Mediterrânicas — Índia



**Caju** Cashew  
Brasil — África, Índia



**Goiaba** Guava  
Brasil, México — África, Índia

**Batata doce** Sweet potato  
Brasil — Índia, Sudeste Asiático



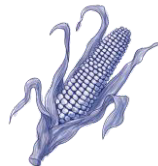
**Malagueta** Chilli  
América, Haiti — África, Ásia, Europa

**Ananás** Pineapple  
Brasil — África, Ásia



**Mandioca** Manioc  
Brasil — África, Ásia

**Milho** Corn  
América — Ásia, Europa



## MENU CHEF PREFERENCES

### ENTRADAS STARTERS

**TÁRTARO DE ATUM JNcQUOI COM CAVIAR E WONTONS**  
JNcQUOI TUNA TARTAR WITH CAVIAR AND WONTONS

**CHEUNG FAN DE CAMARÃO**  
PRAWN CHEUNG FAN

**SALADA DE PATO CROCANTE COM REBENTOS** 🌶️  
CRISPY DUCK SALAD WITH SPROUTS

**SPRING ROLLS DE LEGUMES**  
VEGETABLE SPRING ROLLS

### PRATOS PRINCIPAIS MAIN DISHES

**CARIL DE FRANGO TIKKA MASSALA**  
CHICKEN TIKKA MASSALA CURRY

**PHAD THAI GOONG** 🌶️

**CAMARÃO AGRIDOCE**  
SWEET AND SOUR PRAWNS

### SOBREMESAS DESSERTS

**SELEÇÃO DE SOBREMESAS**  
DESSERT SELECTION

MIN. 4 PESSOAS- 90€ P/P

Para maximizar a sua experiência este menu é apenas servido a mesas completas.  
Preço por pessoa do menu são 90€ (mínimo 4 pessoas)

In order to maximize your tasting experience, this menu is always served only to complete tables.  
Price per person 90€ (minimum 4 guests)

## MENU BEST SELLERS

### ENTRADAS STARTERS

**USUZUKURI DE LIRIO JNcQUOI**  
JNcQUOI HAMACHI USUZUKURI

**TÁRTARO DE ATUM JNcQUOI COM CAVIAR E WONTONS**  
JNcQUOI TUNA TARTAR WITH CAVIAR AND WONTONS

**SALADA DE CARANGUEJO DE CASCA MOLE COM MANGA VERDE**  
SOFT SHELL CRAB SALAD WITH GREEN MANGO

**XIAO LONG BAO**  
PORK AND SOUP DUMPLINGS

**GYOSAS DE BACALHAU NEGRO E CAMARÃO**  
BLACK COD AND PRAWNS GYOSAS

**SPRING ROLLS DE LEGUMES**  
VEGETABLE SPRING ROLLS

### PRATOS PRINCIPAIS MAIN DISHES

**PATO ASSADO CANTONÊS**  
CANTONESEROASTED DUCK

**BACALHAU NEGRO COM MISO**  
BLACK COD FISH WITH MISO

**ARROZ SALTEADO DE CARANGUEJO**  
STIR FRIED CRAB RICE

### SOBREMESAS DESSERTS

**SELEÇÃO DE SOBREMESAS**  
DESSERT SELECTION

MIN. 4 PESSOAS- 120€ P/P

Para maximizar a sua experiência este menu é apenas servido a mesas completas.  
Preço por pessoa do menu são 120€ (mínimo 4 pessoas)

In order to maximize your tasting experience, this menu is always served only to complete tables.  
Price per person 120€ (minimum 4 guests)

# SUSHI E SASHIMI SUSHI & SASHIMI

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## ENTRADAS STARTERS

### SALMÃO KARASHI SU MISO 18

SALMON KARASHI SU MISO

Tataki de salmão braseado com molho de karashi su miso

Braised salmon tataki with karashi su miso sauce



### USUZUKURI DE LÍRIO JNcQUOI 29

JNcQUOI HAMACHI USUZUKURI

Lírio, ponzu e azeite de trufa

Hamachi, ponzu and truffled olive oil



### TATAKI DE CAMARÃO TIGRE 31

TIGER PRAWN TATAKI

Camarão tigre, creme de abacate, maionese kimchi e ikura

Tiger prawn, avocado cream, kimchi mayonnaise and ikura



### NEGITORO 30

Picado de barriga de atum com cebolete,

gema, miso e wasabi sobre arroz

Minced big eye tuna with spring onion,

egg yolk, miso and wasabi on rice



### TATAKI DE WAGYU COM GEMA ZUKE (4UN) 39

WAGYU TATAKI WITH ZUKE YOLK

Wagyu, gema, molho de soja e togarashi

Wagyu, egg yolk, soy sauce and togarashi



### TÁRTARO DE ATUM JNcQUOI COM CAVIAR E WONTONS 42

JNcQUOI TUNA TARTAR WITH CAVIAR AND WONTONS

Tártaro de Akami, limão, azeite de trufa, caviar e crocantes de wontons

Akami Tartar, lemon, truffled olive oil, caviar and crispy wontons



### TÁRTARO DE PEIXES DO DIA 26

FISHES OF THE DAY TARTARE

Tártaro de peixes do dia, kimchi, creme de abacate,

sumo de lima e crocante de massa de arroz

Fish of the day tartare, kimchi, avocado cream,

lime juice, and crispy rice pasta



### SALADA DE CARANGUEJO REAL 39

KING CRAB SALAD

Caranguejo Real do Alaska, abacate, pickle de kolrabi,

goma wakame e saimbaizu e shiso

Alaskan King Crab, avocado, kolrabi pickle,

wakame gum and saimbaizu, and shiso



# SUSHI E SASHIMI SUSHI & SASHIMI

## SASHIMI MORIAWASE 4UN

Salmão — Salmon 15



Pargo — Red Snapper 16



Atum Akami — Akami tuna 19



Atum Otoro — Otoro tuna 22



Lirio — Hamachi 18



Vieira — Scallop 22



Carapau — Horse Mackerel 15



Carabineiro — Scarlet shrimp 36

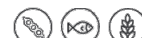


## NIGIRI 2UN

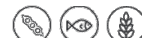
Salmão — Salmon 12



Carapau — Horse Mackerel 10



Pargo — Red snapper 14



Lirio — Hamachi 14



Unagui — Unagui 16



Akami (Atum — Tuna) 19



Otoro (Barriga de atum — Tuna) 22



Wagyu braseado e maionese de trufa 29



Braised wagyu with truffled mayonnaise

Carabineiro — Scarlet shrimp 36



Vieira com trufa 25



## GUNKAN 2UN

**GUNKAN DE SALMÃO E IKURA 16**



SALMON AND IKURA GUNKAN

Gunkan de salmão, kizami wasabi, ikura e azeite de trufa  
Salmon gunkan, kizami wasabi, ikura and truffled olive oil

**GUNKAN DE OTORO E VIEIRA 18**



OTORO AND SCALLOP GUNKAN

Gunkan de Otoro com tártaro de vieira marinada com mel e lima  
Otoro gunkan with scallop tartare marinated with honey and lime

**GUNKAN ATUM E GEMA E CAVIAR 24**



TUNA GUNKAN AND YOLK AND CAVIAR

Gunkan de atum, kizami wasabi, gema de ovo marinada e caviar  
Tuna gunkan, kizami wasabi, marinated egg yolk and caviar

**GUNKAN WAGYU E CARABINEIRO 28**



WAGYU AND RED PRAWN GUNKAN

Gunkan de Wagyu braseado, kizami wasabi,  
maionese de kimchi e tártaro de carabineiro  
Braised Wagyu gunkan, kizami wasabi,  
kimchi mayonnaise and prawn tartare

## CAVIAR

**CAVIAR Imperial (10GR) 25**

Caviar Imperial (125GR) 250

# SUSHI E SASHIMI SUSHI & SASHIMI

## ROLOS DE SUSHI SUSHI ROLLS

### HOSOMAKI 6 UN

Salmão — Salmon 14



Atum — Tuna 17



Lirio e Shiso — Cutlassfish and Shiso 15



Abacate e Sésamo — Avocado and sesame 10



### CALIFÓRNIA (4UN) 18

Uramaki de salmão, camarão, abacate e sésamo  
Salmon and Shrimp Uramaki with avocado and sesame



### URAMAKI DE ATUM PICANTE (4UN) 25

Rolo de atum, maçã verde e kimchi  
Spicy tuna, green apple and kimchi roll



### AJI MAKI (4UN) 17

MAKI AJI

Uramaki de carapau, picke de kolrabi, coentros,  
maionese de alho e coentros, chips de alho e tobiko de yuzo  
Horse mackerel uramaki, kolrabi picke, coriander,  
garlic mayonnaise and coriander, garlic chips and yuzo tobiko



### UNAGUI MAKI (4UN) 24

UNAGUI MAKI

Uramaki de unagui, abacate, maçã, sésamo e molho teriaky  
Unagui uramaki, avocado, apple, sesame and teriaky sauce



### URAMAKI DE SALMÃO COM TERIAKY (4UN) 18

SALMON URAMAKI WITH TERIAKY SAUCE

Uramaki de salmão, pele de salmão crocante, pepino, cebolete, sésamo e teriaky

Salmon uramaki, crispy salmon skin, cucumber, chives, sesame and teriaky



### JNcQUOI DRAGON MAKI (8UN) 36

JNcQUOI DRAGON MAKI

Uramaki de camarão tigre, abacate,  
picke de kolrabi, maionese de trufa e sev  
Tiger prawn uramaki, avocado, kolrabi picke,  
truffled mayonnaise and sev



### URAMAKI VEGETARIANO (4UN) 12

VEGGIE URAMAKI

Uramaki com espargos, kampyo, maçã,  
abacate, bagas goji, massago arare e teriaky  
Uramaki with asparagus, kampyo, apple,  
avocado, goji berries, massago arare and teriaky



### KANI MAKI (4UN) 35

KANI MAKI

Uramaki de caranguejo real do Alaska, abacate,  
tobiko, maionese de trufa e lotus crocante  
Alaskan King Crab uramaki, avocado, tobiko,  
truffled mayonnaise, and crunchy lotus





# SUSHI E SASHIMI SUSHI & SASHIMI

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## TEMAKIS 2UN

**TEMAKI DE SALMÃO E IKURA 29**  
SALMON AND IKURA TEMAKI



**TEMAKI OTORO ZUKE TRUFADO 32**  
TRUFFLED OTORO ZUKE TEMAKI



**TEMAKI DE ATUM PICANTE 25**  
SPICY TUNA TEMAKI



## COMBINADOS SUSHI AND SASHIMI SELECTION

**SUSHI E SASHIMI (32UN) 122**  
SUSHI AND SASHIMI SELECTION



**SUSHI VEGETARIANO (12UN) 19**  
VEGETARIAN SUSHI SELECTION



**SELEÇÃO DE SUSHI (16UN) 55**  
JNCQUOI SUSHI SELECTION



**SELEÇÃO DE SASHIMI JNCQUOI (20UN) 75**  
JNCQUOI SASHIMI SELECTION



## DIM SUMS

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### BAO DE PORCO CHAR SIU (1UN) 11

CHAR SIU PORK BAO

Bao de porco com molho barbecue

Barbecue pork bun



### DUMPLING CROCANTE DE CARANGUEJO (2UN) 22

CRISPY CRAB DUMPLING

Dumpling frito de caranguejo com maionese de chilli e tobiko preto

Crispy fried crab dumpling with chilli mayonnaise and black tobiko



### DUMPLING DE COGUMELOS (4UN) 17

MUSHROOM DUMPLING

Dumpling de cogumelos shitake e pleurotus com bambu

Shitake and oyster mushroom with bamboo dumpling



### WONTON SIEW MAI (4UN) 24

Dumpling de porco, camarão, cogumelos e vieira com tobiko

Pork, prawn, mushrooms and scallop dumplings with tobiko



### XIAO LONG BAO (4UN) 24

Dumpling de porco com sopa

Pork and soup dumplings



### HAR GOW (4UN) 23

Dim Sum de camarão e castanha d'água

Prawn and water chestnut dumplings



### GYOZAS DE BACALHAU NEGRO E CAMARÃO (4UN) 24

BLACK COD AND PRAWN GYOZAS

Bacalhau negro e camarão

Black cod and prawns



### CHEUNGFAN DE CAMARÃO 24

PRAWN CHEUNGFAN

Rolos ao vapor com camarão

Steamed rice noodle rolls with prawns



### BAO DE PORCO JNcQUOI (1UN) 18

PORK BAO JNcQUOI

Bao de porco caramelizado, salada de aromáticos, romã e cajus

Caramelized pork bao, aromatics salad, pomegranate and cashew nuts



### BAO DE CARANGUEJO DE CASCA MOLE (1UN) 30

BAO WITH DEEP FRIED SOFT SHELL CRAB

Bao com caranguejo de casca mole frito, com molho kimchi, abacate e coentros

Bao with deep fried soft shell crab, kimchi sauce, avocado and coriander



## ENTRADAS STARTERS

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### CHAMUÇAS DE VEGETAIS (2UN) 10

VEGETABLE SAMOSAS

Chamuças de beringela e batata com molho de tamarindo  
Potato and eggplant samosas with tamarind sauce



### CHAMUÇAS DE FRANGO (2UN) 10

CHICKEN SAMOSAS

Chamuças de frango com molho de tamarindo  
Chicken samosas with tamarind sauce



### SPRING ROLL DE LEGUMES (4UN) 18

VEGETABLE SPRING ROLL

Crepes fritos de legumes e cogumelos com molho de ameixa  
Vegetable and mushroom spring rolls with plum sauce



### TEMPURA DE CAMARÃO 36

PRAWN TEMPURA

Tempura de camarão com maionese de chilli  
Prawn tempura with chilli mayonnaise



### SATAY DE FRANGO 16

CHICKEN SATAY

Espetadas de frango servidas com molho de amendoim e salada de pepino  
Chicken skewers served with peanut sauce and cucumber relish



### NASU DENGAKU 14

Beringela gratinada com miso e lima  
Eggplant gratin with miso and lime



## SOPAS SOUPS

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### MISO SHIRU 9

FISH MISO SHIRU

Caldo de peixe com miso, alga wakame e tofu  
Fish broth with miso, wakame seaweed and silken bean curd



### TOM YAM GOONG 21

Sopa ácida e picante de camarão com citronela, malagueta, galanga, lima kafir e coentros  
Hot and sour soup of prawns with lemongrass, chillies, galangal, kaffir lime and coriander



### SOPA DE WONTON DE CAMARÃO COM NOODLES 24

PRAWN WONTONS SOUP WITH NOODLES

Caldo de frango com wontons de camarão, noodles de ovo e bok choy  
Chicken broth with prawn wontons, egg noodles and bok choy



A história da tempura começa em 1543, quando um barco com três navegadores Portugueses a bordo, acabou na ilha de Tanegashima, abrindo assim as portas para o comércio com o Japão.

Os Portugueses partiram do Japão em meados do século XVII mas deixaram para trás uma marca indelével: uma receita de feijão verde envolvido em massa polme e frito — os peixinhos da horta. Atualmente, no Japão, são conhecidos como tempura e constituem um alimento básico da gastronomia japonesa desde então.

The story of tempura begins in 1543, when a ship with three Portuguese navigators on board ended up on the island of Tanegashima, thus opening the doors for trade with Japan.

The Portuguese departed Japan in the mid-17th century but left an indelible mark on the island: a battered and fried green bean recipe — “peixinhos da horta”. Nowadays, in Japan, they’re known as tempura and they have been a staple of Japanese cuisine ever since.

## SALADAS SALADS

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### ABACATE COM SHIO KOMBU 11

AVOCADO WITH SHIO KOMBU

Abacate com óleo de sésamo, lima e alga kombu

Sliced avocado with sesame oil, lime juice and kombu seaweed



### SALADA DE PATO CROCANTE COM REBENTOS 22

CRISPY DUCK SALAD WITH SPROUTS

Salada de pato crocante com rebentos, toranja e romã

Crispy duck salad with sprouts, grapefruit and pomegranate



### SALADA DE CARANGUEJO DE CASCA MOLE COM MANGA VERDE 32

SOFT SHELL CRAB SALAD WITH GREEN MANGO

Salada de manga verde, citronela, coentros, hortelã, malagueta e caranguejo frito

Green mango salad, lemongrass, coriander, mint, chilli and deep-fried crab



### ALOO PAPDI CHAAT 16

ALOO PAPDI CHAAT

Salada de batata e grão de bico indiana com molhos de iogurte, tamarindo e menta

Indian salad with potatoes and chickpeas, yogurt, tamarind and mint sauces



## CLASSICOS CLASSICS

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### PATO ASSADO CANTONÊS 58

CANTONESE ROASTED DUCK



### BACALHAU NEGRO COM MISO 50

BLACK CODFISH WITH MISO

Bacalhau negro grelhado com miso, yuzu e pickle de gengibre

Grilled black cod with miso, yuzu and pickled ginger



### BIRYANI 34

Biryani de pernil de borrego, arroz com especiarias e raita de romã

Curried lamb shank, spiced biryani rice and pomegranate raita



### ENTRECOSTO CARAMELIZADO 32

CARAMELIZED SPARERIBS

Piano de entrecosto com molho JNcQUOI, cajus, malagueta verde, chalotas e coentros

Pork spareribs with JNcQUOI sauce, toasted cashews, green chillies, shallots and coriander



### PATO À PEQUIM JNcQUOI 160

JNcQUOI PEKING DUCK



### PATO À PEQUIM JNcQUOI COM CAVIAR IMPERIAL (30GR) 220

JNcQUOI PEKING DUCK WITH IMPERIAL CAVIAR (30GR)



## PEIXE E MARISCO FISH & SEAFOOD

### CAMARÃO AGRIDOCE 33 SWEET AND SOUR PRAWNS

Camarão, cebola roxa, pimentos, abacaxi, tomate, coentros e molho agridoce acompanhado de arroz jasmim  
Prawns, red onion, bell peppers, pineapple, tomato, coriander and sweet and sour sauce with jasmine rice



### PAMPO GRELHADO MALAI TIKKA 36 MALAI TIKKA GRILLED POMPANO

Pampo grelhado ao estilo Malai tikka com arroz basmati  
Grilled Pompano at Malai tikka style with basmati rice



### RASCASSO AO VAPOR AO ESTILO SICHUAN 52 STEAMED RED SCORPION FISH SICHUAN STYLE

Rascasso, cogumelos orelhas de judas, malagueta, pimenta Sichuan, gengibre, alho e arroz jasmim  
Red scorpion fish, black wood ear mushrooms, Sichuan pepper, ginger, garlic, and jasmine rice



## CARNE MEAT



### VACA SALTEADA COM MOLHO DE OSTRAS 34 STIR FRIED BEEF WITH OYSTER SAUCE

Carne de vaca salteada com molho de ostras, cebola e malagueta, com arroz jasmim  
Stir fried beef with oyster sauce, onion and chillies, with jasmine rice



### CARIL VERDE THAI DE FRANGO 31 THAI GREEN CHICKEN CURRY

Caril verde de frango com milho baby, manjeriço, malagueta e arroz jasmim  
Thai green chicken curry with baby corn, basil, chillies and jasmine rice



### CARIL MASSAMAN DE VACA 33 MASSAMAN BEEF CURRY

Caril de vaca com amendoins, cominhos, batata doce e arroz jasmim  
Massaman beef curry with peanuts, cumin, sweet potato and jasmine rice



### CARIL DE FRANGO TIKKA MASALA 31 CHICKEN TIKKA MASALA

Caril indiano, frango tandoori, arroz basmati e chapati  
Indian curry, tandoori chicken, basmati rice and chapati



### WAGYU SANDO 95

Brioche, wagyu panado, pimenta preta e mostarda japonesa  
Brioche, breaded wagyu, black pepper and japanese mustard



### FRANGO TANDOORI 26 CHICKEN TANDOORI

Frango marinado com iogurte e especiarias, assado no forno tandoori com arroz basmati  
Tandoori chicken with yogurt and Indian spices with basmati rice



### LOMBO DE NOVILHO COM MOLHO YAKINIKU 42 GRILLED BEEF FILET WITH YAKINIKU SAUCE

Lombo de novilho grelhado com molho yakiniku e arroz jasmim  
Grilled beef filet with yakiniku sauce and jasmine rice



### WAGYU GRELHADO COM MOLHO SÉSAMO 189 GRILLED WAGYU WITH SESAME SAUCE



### TOMAHAWK GRELHADO COM MOLHO YAKINIKU 90 GRILLED TOMAHAWK WITH YAKINIKU SAUCE



## NOODLES & ARROZ NOODLES & RICE

### NOODLES DE ARROZ SALTEADOS COM VACA 34

STIR-FRIED RICE NOODLES WITH BEEF

Noodles de arroz salteados, lombo de novilho, cebola, cebolete, rebentos de feijão mungo e enoki crocante

Stir-fried rice noodles, beef, onion, spring onion, bean sprouts and crispy enoki



### PHAD THAI GOONG 34

Massa de arroz salteada com camarões, tamarindo, açúcar de palma, rebentos de feijão mungo e amendoins

Stir-fried rice noodles with prawns, tamarind, palm sugar, bean sprout and peanuts



### NASI GORENG 31

Arroz Indonésio salteado com frango, camarão e ovo estrelado  
Indonesian fried rice with chicken, prawns and fried egg



### CHOW MEIN DE FRANGO E LEGUMES 27

CHICKEN AND VEGETABLES CHOW MEIN

Noodles salteados com legumes, cogumelos e frango

Stir-fried egg noodles with vegetables, mushrooms and chicken



### ARROZ SALTEADO SIMPLES CHINÊS 14

CHINESE SIMPLE STIR-FRIED RICE

Arroz salteado com alho, cebolete e ovo

Stir-fried rice with garlic, spring onion and egg



### ARROZ NEGRO SALTEADO 35

STIR-FRIED BLACK RICE

Arroz negro, ovo, cebolete, porco, camarão e tobiko

Black rice, egg, spring onion, pork, shrimp and tobiko



### ARROZ SALTEADO COM CARANGUEJO 44

CRAB STIR-FRIED RICE

Arroz salteado com caranguejo, ovo e coentros

Stir-fried rice with crab meat, egg and coriander

### ARROZ JASMIM TAILANDÊS 6

JASMIN THAI RICE



### ARROZ BASMATI 6

BASMATI RICE



## LEGUMES VEGETABLES

### DAL 17

Caril de lentilhas com arroz basmati e chapati

Curry of lentils perfumed with Indian spices served with basmati rice and chapati



### FEIJÃO VERDE SALTEADO 17

STIR FRIED GREEN BEANS

Feijão verde salteado com alho e soja

Stir-fried green beans with garlic and soy



### LEGUMES SALTEADOS "PAULA" 27

"PAULA'S" STIR-FRIED VEGETABLES

WITH MUSHROOMS AND EGG

Mistura de legumes asiáticos, cogumelos orelha de judas, gengibre e ovo

Asian assorted vegetables, black fungus, ginger and egg



### BATATA GUNPOWDER JNCQUOI 10

JNCQUOI GUNPOWDER POTATO

Batata assada com mistura de especiarias "gunpowder" indiana

Roasted potato with indian gunpowder spice mix



## NAANS & PAPPADUMS

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### CHAPATI 4

Pão chapati  
Chapati bread



### NAAN BREAD SIMPLES 4,9

SIMPLE NAAN BREAD  
Pão Naan com manteiga  
Naan bread with butter



### NAAN BREAD COM CHILLI 4,9

CHILLI NAAN BREAD  
Pão Naan com chilli e manteiga  
Naan bread with chilli and butter



### NAAN BREAD COM QUEIJO & TRUFA 14

NAAN BREAD WITH CHEESE & TRUFFLE  
Naan bread recheado com queijo e trufa preta fresca  
Stuffed cheese naan with fresh black truffle



### PAPPADUMS COM CHUTNEY DE MANGA 5

PAPPADUMS WITH MANGO CHUTNEY  
Pappadums assados no forno tandoori, chutney de manga e especiarias  
Pappadums baked in the tandoori oven, mango chutney and spices



## COUVERT

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### NAAN BREAD COM ALHO, PAPPADUMS 6,9

E CHUTNEY DE MANGA  
GARLIC NAAN BREAD & PAPPADUMS  
WITH MANGO CHUTNEY



## SOBREMESAS DESSERTS

**PANI PURI DE BABA DE RINOCERONTE (4UN) 12**  
RHINOCEROS DROOL PANI PURI (4UN)



**CHEESECAKE JAPONÊS COM RECHEIO DE OVOS MOLES 11**  
JAPANESE CHEESECAKE WITH SWEET EGG FILLING



**STICKY RICE DE MANGA 11**  
MANGO STICKY RICE



**TARTE DE PÊRA COZIDA EM VINHO DO PORTO 11**  
PEAR TART COOKED IN PORT WINE



**BISCUIT DE AVELÃ COM DOIS CHOCOLATES 11**  
HAZELNUT BISCUIT WITH TWO CHOCOLATES



**TARTE TATIN COM GELADO DE AMENDOIM 11**  
TARTE TATIN WITH PEANUT ICE CREAM



**TARTE DE CHOCOLATE NEGRO E FRAMBOESA 11**  
DARK CHOCOLATE AND RASPBERRY TART



**TARTE DE LIMÃO E YUZU MERENGADA 11**  
LEMON AND YUZU TART WITH MERINGUE



**CRÈME CARAMEL COM AMARETTO 11**  
CRÈME CARAMEL WITH AMARETTO



**BABA DE RINOCERONTE 13**  
RHINOCEROS DROOL



*Crème de chocolate, caramelo, doce de ovos, bolacha e nata*  
*Chocolate, caramel, egg custard, biscuit and cream mousse*

**KULFI 11**



*Gelado indiano de frutos secos, cardamomo e pistachios caramelizados*  
*Indian dried fruits ice cream, cardamom and caramelized pistachios*

**GELADO DE BABA DE RINOCERONTE 12**  
RHINOCEROS DROOL ICE CREAM



**GELADOS & SORBETS (1 BOLA) 4**  
ICE CREAMS & SORBETS (1 SCOOP)



*Chocolate, Baunilha, Framboesa, Limão e Amendoim*  
*Chocolate, Vanilla, Raspberry, Lemon and Peanut*

**SELEÇÃO DE FRUTA (MANGA OU ABACAXI) 10**  
FRUIT SELECTION (MANGO OR PINEAPPLE)

TODOS OS PREÇOS ESTÃO EM € E INCLUEM IVA E SERVIÇO À TAXA LEGAL.  
ALL OUR PRICES ARE IN € AND INCLUDE VAT AND SERVICE.

NENHUM PRATO, PRODUTO ALIMENTAR OU BEBIDA, INCLUINDO O COUVERT, PODE SER COBRADO SE NÃO FOR SOLICITADO PELO CLIENTE OU POR ESTE FOR INUTILIZADO.  
NO DISH, FOOD PRODUCT OR DRINK, INCLUDING THE COUVERT, SHALL BE CHARGED UNLESS IT IS ORDERED OR RENDERED UNUSABLE BY THE CUSTOMER.

OS NOSSOS PRATOS PODEM CONTER LACTICÍNIOS, FRUTOS SECOS, GLUTEN, ENTRE OUTROS.  
OUR DISHES MAY HAVE DAIRY PRODUCTS, NUTS, GLUTEN AND OTHER.  
IN CASE OF ANY ALLERGIES PLEASE CONTACT THE STAFF.