

# 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



**Álcool**  
Alcohol



**Sésamo**  
Sesame



**Lacticínio**  
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



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



**Caju** Cashew  
Brasil — 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

**CHEUNGFAN DE CAMARÃO**  
PRAWN CHEUNGFAN

**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 CODFISH 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

## 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



### USUZUKURI DE PREGADO 31

TURBOT USUZUKURI

**Usuzukuri de pregado com molho de miso picante e lima**

Turbot usuzukuri with spice miso sauce and lime



### 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 cebotele, 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

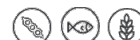


## NIGIRI 2UN

Salmão — Salmon 12



Carapau — Horse Mackerel 10



Pargo — Red snapper 14



Lirio — Hamachi 14



Pregado — Turbot 13



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 BELUGA (2GR) 14**

BELUGA CAVIAR (2GR)

# SUSHI E SASHIMI SUSHI & SASHIMI

## ROLOS DE SUSHI SUSHI ROLLS

### HOSOMAKI 6 UN

Salmão — Salmon **14**



Atum — Tuna **17**



Lirio e Shiso — Cutlassfish and Sisho **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,**

**cebolote, 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, kampo, maçã,**

**abacate, bagas goji, massago arare e teriaky**

Uramaki with asparagus, kampo, 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**  
TRUFLED OTORO ZUKE TEMAKI



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

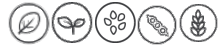


### COMBINADOS SUSHI AND SASHIMI SELECTION

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



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



**SELEÇÃO DE SUSHI (16UN) 45**  
JNCQUOI SUSHI SELECTION



**SELEÇÃO DE SASHIMI JNCQUOI (20UN) 69**  
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



### CHEUNG FAN DE CAMARÃO 24

PRAWN CHEUNG FAN

**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) 16

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 15

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

### 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

### 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, cajú, malagueta verde, chalotas e coentros**

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



### PATO À PEQUIM JNcQUOI 155

JNcQUOI PEKING DUCK



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

JNcQUOI PEKING DUCK WITH OSCIETRA 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 wooddear 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, manjeriçã, 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 sprouts 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” COM COGUMELOS E OVO 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 9

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 6,5 E CHUTNEY DE MANGA

GARLIC NAAN BREAD & PAPPADUMS

WITH MANGO CHUTNEY



## SOBREMESAS DESSERTS

**PANI PURI DE BABA DE RINOCERONTE (4UN) 13**  
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 FIGOS E CONFITS COM VINHO DO PORTO E 11**  
**ESPECIARIAS, CHANTILLY OPALYS**  
FIG TART WITH PORT WINE AND SPICES,  
OPALYS CHANTILLY



**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 MERINGUE TART



**TROUXA DE OVOS 11**



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



**BABA DE RINOCERONTE 13**  
RHINOCEROS DROOL



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

**SEMI FRIO DE CÔCO, GELEIA DE MANGA 11**  
**E MARACUJÁ, CITRONELA**  
COCONUT BAVAROISE, MANGO  
AND PASSION FRUIT, LEMONGRASS



**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.