



SUGESTÕES DO DIA

DAILY SUGGESTION

SEGUNDA A SEXTA - 12H00 ÀS 15H30
MONDAY TO FRIDAY – 12PM TILL 3.30PM

SEGUNDA - MONDAY

BACALHAU GRATINADO À BÓIA
Gratin Cod Fish 'À Bóia'

TERÇA - TUESDAY

ROSBIFE COM SALADA KARTOFFEL
Roast Beef with Kartoffel Salad

QUARTA – WEDNESDAY

ARROZ DE PATO JNCQUOI
Roasted Duck Rice

QUINTA - THURSDAY

CHAUD-FROID DE PEIXES
Fish Chaud-Froid

SEXTA - FRIDAY

CABRITO ESTONADO
Roasted Goat Kid

37

CARRINHO COM SELECÇÃO DE QUEIJOS
Cheese Selection

10

COUVERT

SELECÇÃO DO CHEF Chef's Selection	8
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ENTRADAS STARTERS

ANCHOVA PREMIUM COM MANTEIGA FUMADA E TOSTA Premium Anchovy with Smoked Butter and Toast	14
BERINGELA À PARMIGIANA Eggplant Parmigiana	17
CARPACCIO DE NOVILHO Beef Carpaccio	24
CARPACCIO DE GAMBA BRANCA DO ALGARVE White Prawn Carpaccio	33
CECINA WAGYU COM PICKLES CASEIROS Wagyu Cecina with Homemade Pickles	33
COCKTAIL DE CARANGUEJO REAL E OVAS DE SALMÃO Club Cocktail with King Crab and Salmon Row	39
OVOS DESCONTRUÍDOS BACALHAU E PRESUNTO Deconstructed Eggs, Cod and Ham	29
PANQUECA COM SALMÃO FUMADO Pancake with Smoked Salmon	25
PRESUNTO PATA NEGRA (MALDONADO) 'Pata Negra' Smoked Ham (Maldonado)	29
SOPA DE TOMATE COM OVO ESCALFADO Tomato Soup with Poached Egg	14
STRACCIATELLA AFFUMICATA, ESPARGOS BRANCOS E TOMATE Stracciatella Affumicata, white Asparagus and Tomato	23
TÁBUA DE PRESEUNTO CULATELLO E MORTADELA Culatello Smoked Ham and Mortadella Selection	24
TÁRTARO DE ATUM JNcQUOI COM CAVIAR E WONTONS JNcQUOI Tuna Tartar with Caviar and Wontons	42
USUZUKURI DE LÍRIO Hamachi Usuzukuri	28

CAVIAR PETROSSIAN PETROSSIAN CAVIAR

CAVIAR BELUGA COM BLINIS (30gr) Caviar Beluga with Blinis	240
CAVIAR OSCIETRA COM BLINIS (30gr) Caviar Oscietra with Blinis	115

SALADAS SALADS

SALADA JNCQUOI JNcQUOI Salad	39
SALADA DE PATO COM REBENTOS Duck Salad with Sprouts	22
SALADA Cobb Cobb Salad	20
SALADA DE BULGUR COM CAMARÃO Bulgur Shrimp Salad	22

CLÁSSICOS JNCQUOI JNcQUOI CLASSICS

HAMBÚRGUER JNcQUOI COM BATATAS FRITAS JNcQUOI Burger with French Fries	23
HOT DOG DE LAVAGANTE Lobster Hot Dog	35
OVOS ROTOS TRUFADOS Truffled "Ovos Rotos"	25
PREGO JNcQUOI Beef Fillet "Prego" Sandwich	22

MASSAS E RISOTTOS PASTAS AND RISOTTOS

RISOTTO DE ESPARGOS VERDES Green Asparagus Risotto	27
RISOTTO DE CARABINEIRO Scarlet Shrimp Risotto	60
TAGLIATELLE FRESCO VONGOLE COM BUTARGA Vongole Tagliatelle with Bottarga	38

PEIXE E MARISCO FISH AND SEAFOOD

ARROZ DE LAVAGANTE Lobster Rice	48
ARROZ DE LINGUEIRÃO Razor Clam Rice	43
BACALHAU NEGRO COM MISO Black Codfish with Miso	50
CAMARÃO TIGRE COM ARROZ JNCQUOI Tiger Prawn with JNCQUOI Rice	46
CARABINEIRO À GUILHO COM ARROZ JNCQUOI Scarlet Shrimp 'À Guilho' with JNCQUOI Rice	75
CARIL DE GAMBAS Shrimp Curry	32
FILETES DE PEIXE GALO PANADO COM ARROZ DE TOMATE Breaded John Dory Fish Fillet with Tomato Rice	39
PREGADO GRELHADO COM ARROZ DE AMÊIJOA Grilled Turbot with Clam's Rice	44

CARNE MEAT

BIFE PIMENTAS Steak au Poivre	35
BIFE TÁRTARO TRUFADO Truffled Steak Tartar	35
PALETILHA COM ARROZ DE FORNO Shoulder Tender with Oven Rice	42
STROGONOFF MANOTA Strogonoff Manota	39
VITELA À MILANESA COM RÚCULA, TOMATE E PARMESÃO Veal Milanese with Arugula, Tomato and Parmesan	31
VITELA À MILANESA COM STRACCIATELLA E TOMATE Veal Milanese with Stracciatella and Tomato	35
VITELA À MILANESA COM MOLHO DE ANCHOVAS E OVO ESTRELADO Veal Milanese with Anchovy Sauce and Fried Egg	35
VOUL-AU-VENT DE FRANGO COM MOURILLES Chicken Voul-au-Vent with Morilles	39
WAGYU LAMINADO COM CHIMICHURRI Wagyu with Chimichurri	159

ACOMPANHAMENTOS SIDE DISHES

ARROZ BASMATI Basmati Rice	7
ARROZ DE TOMATE Tomato Rice	9
ARROZ JNcQUOI JNcQUOI Rice	11
BATATA FRITA JNcQUOI JNcQUOI French Fries	7
BIMIS SALTEADOS COM ALHO E MALAGUETA Sautéed Bimis with Garlic and Hot Chilli	8
ESPARREGADO DE NABIÇAS Turnip Leaves Purée	9
GRELOS SALTEADOS COM ALHO Sautéed Sprouts with Garlic	10
PURÉ DE BATATA TRUFADO Truffled Mashed Potatoes	12

SOBREMESAS DESSERTS

BABA DE RINOCERONTE	13
Rhinoceros Drool	
<i>2008, JNcQUOI Bual Single Harvest, Madeira, Portugal</i>	17
BISCUIT DE AVELÃ E DOIS CHOCOLATES	11
Hazelnut Biscuit and Two Chocolates	
<i>Cossart Gordon Bual 15 Years Old, Madeira, Portugal</i>	15
CRÉME CARAMELO COM AMARETTO	11
Caramel Cream with Amaretto	
<i>Do Pico Thomas Jefferson 10 Years Old, Azores, Pico, Portugal</i>	30
GELADO DE BABA DE RINOCERONTE	12
Rhinoceros Drool Ice Cream	
<i>2012, Carcavelos Villa Oeiras, Carcavelos, Portugal</i>	18
PASTÉIS MEY HOFMANN	11
Mey Hofmann Pastries	
<i>2015, Mœt & Chandon Grand Vintage, Champagne, France</i>	34
SEMIFRIO DE COCO, GELEIA DE MANGA E CITRONELA	11
Coconut Bavaroise, Mango and Citronella	
<i>2017, Trimbach Gewurztraminer v.t – (0,75cl) Alsace, France</i>	20
TARTE DE LIMÃO MERENGADA	11
Lemon Tart with Merengue	
<i>2017, Royal Tokaji 5 Puttonyos, Tokaji, Hungary</i>	17
TARTE TATIN COM GELADO DE AMENDOIM	11
Tart Tatin with Peanut Ice Cream	
<i>2010, Château Suduirant Sauternes, France</i>	19
FRUTA AO NATURAL	9
Fresh Fruit	

GELADOS E SORBETS

Ice Creams and Sorbets

1 Sabor	4
(Baunilha, Chocolate, Framboesa, Limão)	
1 Flavour	
(Vanilla, Chocolate, Raspberry, Lemon)	

CARRINHO COM SELECÇÃO DE QUEIJOS	15
Cheese Selection	
<i>Niepoort 30 Years Old Tawny, Porto, Portugal</i>	32

TODOS OS PREÇOS INCLUEM IVA E SERVIÇO À TAXA LEGAL.
ALL OUR PRICES 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.
EM CASO DE ALERGIAS POR FAVOR INFORME O STAFF.
OUR DISHES MAY HAVE DAIRY PRODUCTS, NUTS, GLUTEN AND OTHER.
IN CASE OF ANY ALLERGIES PLEASE INFORM THE STAFF.