

LUSO

Algarvian-style pickled carrots v	4
Requeijão cream cheese v	4
Homemade fish patê	5
Sourdough bread v	6
Ibérico ham	9
Prego - filet steak bun, brown butter, mustard (lunch only)	9
Lobster pastry roll	14
Peixinhos da horta - tempura runner beans v	9
Grilled chouriço	12
Wild Iberian garlic prawns	18
Hokkaido squash, garlic and coriander piso v	12
Sautéed squid	19
British wagyu croquettes	16
Amêijoas à bulhão pato - clams, garlic, coriander	26
Frango piri piri - grilled whole baby chicken	26
Mixed wild mushroom tart v	22
Crispy aubergine, smoked butter v	21
Grilled wild bream, corn migas	26
Iberian suckling pig	28
Lobster rice (serves 2-3)	80
Wild sea bass baked in salt	9 / 100g
Ribeye on the bone, 50-day aged, Mirandesa-style	13.5 / 100g
Tomato salad v	9
Baked butter rice v	9
Green leaf salad v	7
Crispy potatoes v	8
Grilled red peppers v	6
Chocolate mousse, olive oil, salt v	9
Toucinho do céu - almond tart v	8
Fermented rice pudding, persimmon v	10
Chilled pineapple pudding v	11

V: vegetarian. Please speak to your server for vegan options.

Please inform us of any allergies before ordering. Whilst every precaution is taken, we cannot guarantee the total absence of allergens in our dishes due to the proximity to allergens both on site and on our suppliers' premises. A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited Belu filtered water will be added to your bill.