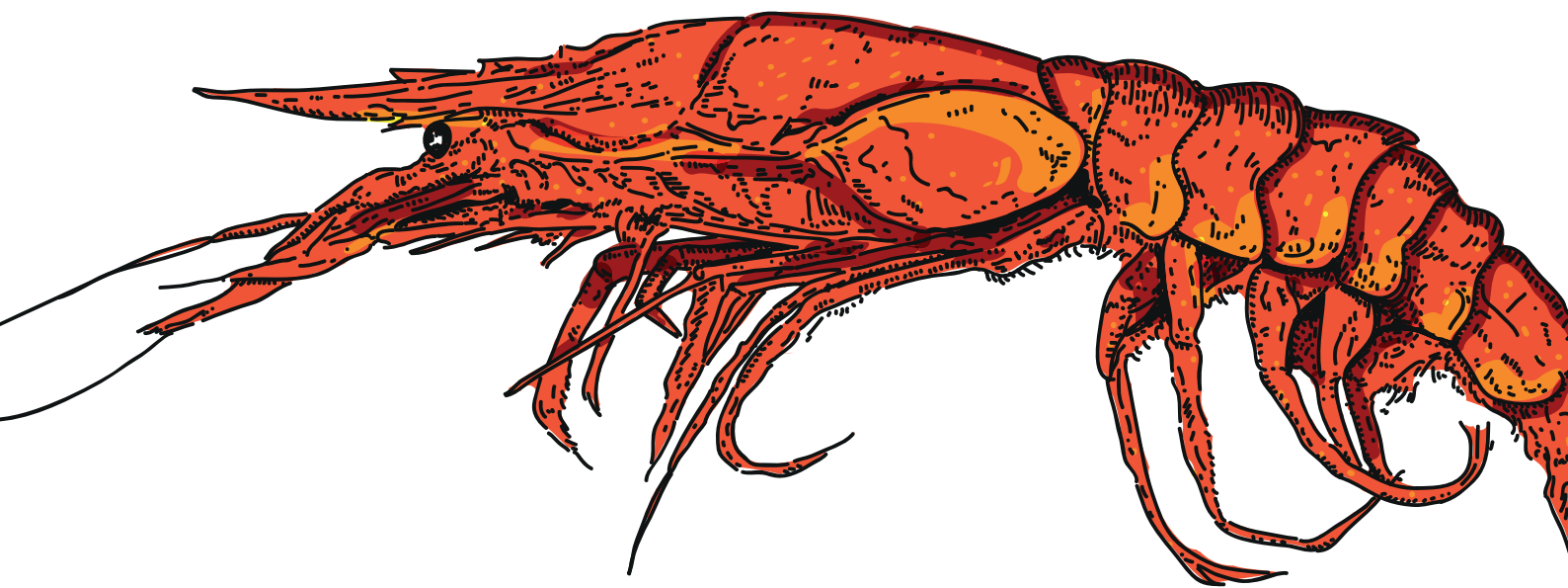


**“SPENDING TIME AT THE TABLE IS A VERY PORTUGUESE TRADITION.
NOTHING MAKES US HAPPIER THAN BEING IN GOOD COMPANY SHARING THE
DISHES WE ENJOY THE MOST, COMPLEMENTED WITH THE BEST WINES AND BEERS,
ALWAYS WITH GREAT CONVERSATION.
TO MAKE YOUR VISIT TO THIS NEIGHBOURHOOD UNFORGETTABLE, FOLLOW THE
CHEF’S SUGGESTIONS OR ORDER DIFFERENT DISHES
– SHELLFISH, APPETIZERS, MEAT, FISH, AND DESSERTS –,
SHARE THEM, AND BE SURPRISED BY ALL THAT PÁTEO HAS TO OFFER.,,
– JOSÉ AVILIZ**

LARGE BAIRO SEAFOOD PLATTER 150 € / 2 PEOPLE
BOILED PRAWNS
CRAB FILLING, SEAWEED PICKLE AND LETTUCE HEART
PORTUGUESE LOBSTER
SLIPPER LOBSTER FROM CASCAIS OR CRAYFISH FROM OUR COAST (DEPENDING ON THE CATCH)
BULHÃO PATO CLAMS
RAZOR CLAMS WITH GARLIC, LEMON, AND BAY LEAF
GIANT RED SHRIMP WITH BAIRO'S SPECIAL SAUCE AND BASMATI RICE



⇒ SOUPS ⇐

FISH SOUP 8 €

A RICH AND VELVETY SOUP SERVED WITH CROUTONS AND A GARLIC AND SAFFRON MAYONNAISE.

SEAFOOD SOUP 9 €

AN INTENSELY FLAVOURED SOUP WITH PIECES OF PRAWN, CILANTRO, FINELY CHOPPED CHILI AND A HOMEMADE TOAST.

SEASONAL VEGETABLES SOUP 4,5 €

A SMOOTH AND COMFORTING SOUP PREPARED WITH THE FRESHEST VEGETABLES.

⇒ VEGETARIAN DISHES ⇐

SAUTÉED VEGETABLES 17,5 €

DIFFERENT VEGETABLES, SAUTÉED TO PERFECTION, ON A FRESH BASIL BASE.

VEGETABLE CURRY 17,5 €

CRUNCHY VEGETABLES GREEN CURRY SERVED WITH BASMATI RICE.

⇒ SALADS ⇐

ROAST BEEF SALAD 15 €

LETTUCES MIX, ROAST BEEF SLICES, PEAR, LETTUCE HEART, ROASTED TOMATO, ROASTED RED PEPPER, GORGONZOLA, WALNUTS, GRILLED RED ONION, AND SMOKED GARLIC MAYONNAISE.

GRILLED CHICKEN SALAD 13,5 €

LETTUCES MIX, GRILLED CHICKEN BREAST SLICES, RED ONION, BACON, LETTUCE HEART, TOMATO, AVOCADO WEDGES, AND YOGURT VINAIGRETTE.

ROASTED AND GRILLED VEGETABLES WITH QUINOA SALAD   13,5 €
QUINOA, GRILLED LETTUCE HEART, ROASTED TOMATO, TOASTED ALMONDS, ROASTED PUMPKIN, PARMESAN AND LEMON VINAIGRETTE.

➔ FISH DISHES ←

GRILLED SEA BASS 🌿 26 €

A VERY FRESH SEA BASS SIRLOIN SERVED WITH CREAMY MASHED POTATOES, GREEN BEANS, AND A DASHI BROTH.

GRILLED GIANT RED SHRIMP 🌿 37,5 €

CHARCOAL GRILLED GIANT RED SHRIMP, SERVED WITH OUR BAIRRO SAUCE, BASMATI RICE AND FRENCH FRIES.

GRILLED SQUID 🌿 20,5 €

GRILLED SQUIDS WITH AN IRRESISTIBLE BLACK RICE WITH GARLIC AND KIMCHI MAYONNAISE.

CORVINA WITH "MIGAS" 22,5 €

THE CORVINA'S FINEST PART WITH A GARNISH OF PICKLED VEGETABLES AND GINGER SERVED WITH A BREAD AND "LINGUIÇA" SAUSAGE PURÉE.

GRILLED TUNA WITH "UPSIDE DOWN" POTATOES 🌿 22 €

A GENEROUS GRILLED TUNA STEAK SERVED WITH A TYPICAL ALGARVE CHOPPED SALAD AND VINEGARY POTATOES.

PRAWN "AÇORDA" 21 €

A MUST-TRY PORTUGUESE DISH: SHRIMP, BREAD, GARLIC, CILANTRO, RED CHILLI AND AN EGG YOLK COOKED AT A LOW TEMPERATURE.

FISH RICE 🌿 22 €

SERVED IN THE POT, A BROTHY RICE WITH FISH FROM OUR COAST, CILANTRO, AND MENTHA CERVINA.

LOBSTER AND CRAB RICE 🌿 27,5 €

PIECES OF LOBSTER AND CRAB COOKED IN A RICE AROMATIZED WITH CILANTRO, RED CHILLI PEPPER, LIME AND BASIL.

COD LOIN 25 €

OVEN BAKED COD LOIN WITH A BREAD CRUST SERVED WITH "PUNCHED" POTATOES WITH AN ONION EMULSION.

BRÁS STYLE COD WITH "EXPLOSIVE OLIVE" 🌿 19,5 €

A TRADITIONAL DISH MUCH IN DEMAND: FLAKED COD MIXED WITH ONION, SHOESTRING FRIES, EGGS, MINCED PARSLEY, SERVED WITH AN EXPLODING OLIVE.

➔ MEAT DISHES ←

[SERVED WITH TWO SIDE DISHES TO CHOOSE FROM]

EYE FILLET STEAK 🌿 25 €

THE BEST STEAK GRILLED OVER COALS AND SERVED ON THE SKILLET,
SERVED WITH OUR SAUCE IN THE FRYING PAN.

AGED BEEF LOIN STEAK 🌿 24,5 €

A TENDER STEAK WITH AN AMAZING FLAVOUR GRILLED OVER COALS
AND SERVED WITH BÉARNAISE SAUCE.

IBERIAN PORK "PRESA" 🌿 22,5 €

A JUICY PORK STEAK GRILLED OVER COALS AND SERVED WITH A SMOKED GARLIC SAUCE.

STEAK TARTARE BAIRO STYLE 🌿 20 €

MINCED BEEF WITH FINELY CHOPPED RADISH, SHALLOTS,
CAPERS, CORNICHONS AND MUSTARD EMULSION.

➔ SIDE DISHES ←

BASMATI RICE 🌿 3 €

FRENCH FRIES 🌿 3 €

BLACK BEAN STEW 🌿 3 €

SAUTÉED VEGETABLES 🌿 4 €

GREEN SALAD 🌿 3 €

SEASON TOMATO SALAD 🌿 3 €

MIXED SALAD 🌿 3 €

➔ **DESSERTS** ◀

"ABADE DE PRISCOS" PUDDING WITH RASPBERRY SORBET 🌾 6 €
A VERY TYPICAL EGG PUDDING MADE WITH BACON, CINNAMON AND LEMON,
SERVED WITH A RASPBERRY SORBET SCOOP AND SPECIAL POPCORN.
CARCAVELOS VILLA OEIRAS – GLASS €5,50

"PASTEL DE NATA" MILLE-FEUILLE 6 €
YOU'VE NEVER TASTED ANYTHING LIKE THIS: LIGHT AND DELICIOUS,
THIS IS CHEF JOSÉ AVILLEZ'S TAKE ON A LISBON CLASSIC.
MOSCATEL DE SETÚBAL SUPERIOR – GLASS €5,00

BAIRRO'S PAVLOVA 🌾 6 €
A CRISPY MERINGUE WITH AN IRRESISTIBLE STRAWBERRY CREAM CONTRASTING
WITH RED BERRIES JAM AND CREAM CHEESE FOAM.

HALZENUT³ 🌾 6 €
ONE OF CHEF JOSÉ AVILLEZ'S CLASSICS: HAZELNUT ICE-CREAM, HAZELNUT FOAM,
FRESHLY GRATED HAZELNUTS AND FLEUR DE SEL. ALL SERVED IN A GLASS,
IN GENEROUS LAYERS. DIP THE SPOON AND TASTE ALL THE LAYERS AT ONCE.
VINHO DA MADEIRA BLANDY'S ALVADA 5 ANOS – GLASS €5,00

BAIRRO'S CHOCOLATE CAKE 7 €
A RICH AND CREAMY CHOCOLATE CAKE PREPARED WITH THE BEST CHOCOLATE
AND SERVED IN THE PERFECT PROPORTION.
CARCAVELOS VILLA OEIRAS – GLASS €5,50

"PASSION FRUIT" WITH COCONUT SORBET 🌾 7,5 €
A SURPRISING DESSERT WHERE EVERY SPOONFUL IS A FRESH DELIGHT.

CHOCOLATE MOUSSE WITH ICE-CREAM 🌾 7 €
A MOUSSE WITH A RICH TEXTURE PREPARED WITH THE FINEST CHOCOLATE,
FINISHED OFF WITH AN ICE-CREAM SCOOP AND CHOCOLATE SHAVINGS.
VINHO DO PORTO QUINTA NOVA L.B.V – GLASS €5,50

FRUIT SALAD 🌾 5 €
THE BEST COMBINATION OF FRESH SEASONAL FRUIT WITH ORANGE JUICE,
LIME ZEST AND PEPPERMINT.

SERRA CHEESE 8 €
THE FAMOUS SHEEP CHEESE THAT COMES FROM THE SERRA DA ESTRELA
MOUNTAINOUS REGION.

PORTUGUESE CHEESE SELECTION 12 €
A PLATTER WITH SEVERAL PORTUGUESE CHEESES.
VINHO DO PORTO MORGADIO DA CALÇADA VINTAGE 2011 – GLASS €8,50

🌾 GLUTEN FREE 🌿 VEGETARIAN

