



TO START

Bread, olive oil from Douro and marinated galician olives ² 6

SOUPS

Cream of vegetable soup ^V ¹ ² 8
Garden vegetable soup

Ripe tomato gazpacho ^V ^{1,2} 8
Toasted bread and Douro olive oil DOC

SALADS

Green salad with lemon vinaigrette ^V ^{1,2} 15
Seasonal leaf salad

Beef heart tomato and tuna ventresca ¹ 15
Beef heart tomato, tuna ventresca and red onion

Do olival ^V ^{1,2} 15
Peppers, local olives, marinated goat cheese, cucumber and tomato

Octopus ¹ ² 17
Peppers and red onion traditional salad

TO SNACK

Charcuterie board ² 20
Selection of local cured meats

Mixed of cheese and charcuterie board ² 23
Selection of portuguse cheese and cured meats

Cheese board ² 18
Selection of portuguse cheeses

Green peas with chorizo and eggs ^{2,3} 15
Stewed peas with chorizo

Petinga fried fish ³ 16
Sweet and sour onion sauce with saffron

Garlic shrimp ^{2,3} 19
With garlic and chili olive oil

Tiago's codfish fritters 18
Roasted red pepper mayo

Our canned fish ¹ ² 19
Your choice of one of our traditional tinned fish with toasted bread and green salad

Sausage rolled in cabbage 15
With francesinha sauce



JOSPER GRILL

Octant burger 22
 Brioche bun, caramelized onions, cheddar, bacon,
 fried onions and À Terra sauce

Roasted leek  ^{1,2} 16
 Romesco sauce, red wine marinated cheese

Country chicken salad ^{2,3} 19
 Romaine lettuce, confit tomato, chicken breast, island
 cheese and yogurt dressing

Morcela sausage and apple from Armamar 18
 Roasted sausage and pickled apple

Cod with cornbread ³ 30
 Baked cod with a crust of cornbread and olives and
 smashed potatoes drizzled with smoked rosemary olive oil

Grilled octopus  ³ 28
 Selection of grilled vegetables

Frango da Guia 26
 Chicken piri-piri sauce and potato chips

Veal chop  ³ 40
 Fries and truffle mushroom sauce

Sirloin sandwich 26
 Served in bolo do caco, ham, cheese and fries

ON A BUN

Octant veggie burger  19
 Brioche bun, caramelized onions, cheddar, fried onions
 and À Terra sauce

Goatling francesinha 26
 Roasted goatling, cured meats, flamengo cheese, ham,
 egg and fries

MAINS

Crispy hake 28
 Tomato rice with fried fish

Minhota rojões ^{2,3} 27
 Confit pork with potatoes

Bísaro pork cheeks and migas 30
 Pork cheeks in Port wine reduction and bread cooked with
 garlic

Portobelo mushroom  ^{1,2} 17
 Caramelised onion sauce with goat cheese

Chorizo and beans  ^{1,2} 17
 Roasted peppers and veggie chorizo



PIZZAS

<i>Margherita</i>  ¹	16
<i>Tomato sauce and mozzarella</i>	
<i>Do Mar</i>	22
<i>Anchovies and red onion</i>	
<i>Do campo</i>	22
<i>Watercress, parmesan and ham</i>	
<i>Raiwa</i>	18
<i>Pepperoni and fried onion</i>	
<i>Vanessa special</i>	18
<i>Ham and artichokes</i>	
<i>Pork cheek</i>	25
<i>Calzone with pork cheek and caramalized onion in Port wine reduction sauce</i>	
<i>Campestre</i> 	22
<i>Mushrooms, duxelle and truffle oil</i>	
<i>4 Cheeses</i> 	22
<i>Slection of regional cheese</i>	

SIDES

<i>Basmati rice</i>  	5
<i>Tomato rice</i>  	5
<i>Selection of grilled vegetables</i>  	5
<i>Smashed potatoes</i>  	5
<i>Potato chips</i> 	5
<i>French fries</i> 	5
<i>À Terra salad</i>  	5



DESSERTS

<i>Tiramisu</i> ♣	9
<i>Traditional melindre and Port wine</i>	
<i>Chocolate mousse</i> ♣ Ⓜ Ⓛ	8
<i>Chocolate and crunchy Douro almonds</i>	
<i>Almond tart</i> ♣	8
<i>Douro orange jam</i>	
<i>Crème brûlée</i> ♣ Ⓜ	7
<i>Lemon, cinnamon with hazelnut milk</i>	
<i>Sliced fruit</i> ♣ Ⓜ	10
<i>Selection of seasonal fruits</i>	

¹ - Vegan option available

² - Gluten-free option available

³ - Lactose-free option available

Ⓛ - Lactose-free

Ⓜ - Gluten-free

♣ - Vegan

♣ - Vegetarian