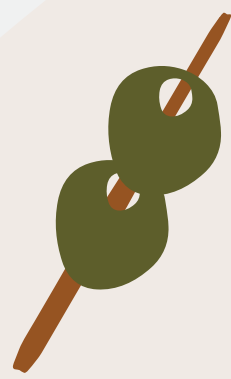




share
good moments

na-mouche.com



to start

Para começar em grande

To start with a flourish

Pão

Bread

3.5€

Trilogia de manteigas artesanais

*Manteigas de alho e ervas frescas,
tomate confitado, mel e flor de sal*

4€

Artisanal butter trilogy

*Garlic and fresh herbs, confit tomato,
honey and fleur de sel*

Creme de legumes

Creamy vegetable soup

4.5€

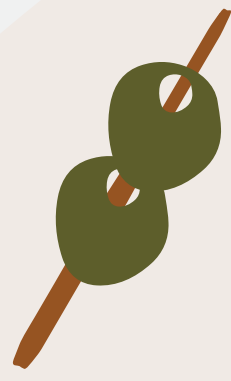
Acertar no alvo com uma salada

Hit the spot with a salad

Salada verde com queijo de cabra, mel e nozes

Green salad with goat cheese, honey and walnuts

13€



to start

Na mouche para começar

Spot-on starters

Taco de salmão com slaw de couve roxa e picado de manga *(2 unidades)* **13€**

Salmon taco with purple cabbage slaw and diced manga (2 units)

Taco de atum braseado com cebolinho, juliana de iceberg e kimchi mayo *(2 unidades)* **13€**

Seared tuna taco with chives, iceberg julienne and kimchi mayo (2 units)

Pasteis de massa tenra de pato **8€**

Duck turnovers in delicate pastry

Tártaro de novilho **18.5€**

Beef tartare

Croquetas de Jamón ibérico com maionese de alho *(4 unidades)* **8€**

Ibérico ham croquettes with garlic mayo (4 units)



à la carte

Em cheio para partilhar

Perfect for sharing

Atum braseado com molho romesco de amendoim **17.5€**

Seared tuna with peanut romesco sauce

Camarões à guilho com pão frito **17.5€**

Garlic shrimp with fried bread

Ceviche do dia *(pergunte a um dos nossos colaboradores)* **16€**

Ceviche of the day (ask one of our staff)

Tataki de atum com puré de abacate e maionese asiática **16€**

Tuna tataki with avocado purée and Asian mayo

Choco frito com maionese de alho confitado **11.5€**

Fried cuttlefish with confit garlic mayo

Tempura de legumes e sweet chilli sauce **7€**

Vegetable tempura with sweet chilli sauce

Pimentos & ricotta com mel fermentado, amêndoa tostada e ervas frescas **15.5€**

Peppers & ricotta with fermented honey, toasted almonds and fresh herbs

Pica pau do lombo com pickles caseiros e mostarda à antiga **19€**

Beef tenderloin pica-pau with homemade pickles and wholegrain mustard



à la carte

Para ir directo ao assunto

Straight to the point

Tornedó Na_Mouche com tudo **27€**
o que merece *(lombo 200g)*

Na_Mouche tournedos with everything it deserves (200g beef)

Prego de rosbife em bolo do caco no prato **19€**

Roast beef prego on bolo do caco, served on the plate

Perna de pato confitada com gnocchis **21.5€**
molho de abóbora e nozes

Confit duck leg with gnocchi, pumpkin sauce and walnuts

Camarão salteado com manga, arroz **20€**
perfumado com coentros frescos e papadum

*Sautéed shrimp with mango, rice perfumed with
fresh coriander and papadum*

Lombo de bacalhau em cama **19€**
de puré de grão e escabeche

Cod loin on chickpea purée, finished with a delicate escabeche

Peito de vaca glaceado, creme de milho **24€**
braseado e crocante de amêndoa

Glazed beef brisket with charred corn cream and almond crunch

Linguini com molho de trufa **17€** *(opção vegetariana)*

Linguini with truffle sauce (vegetarian option)

Couve-flor braseada com molho **17.5€**
romesco e amêndoa tostada

Braised cauliflower with romesco sauce and toasted almonds



Para acompanhar

To accompany

Dose de arroz

3€

Serving of rice

Salada mista

4.5€

Mixed salad

Dose de batata frita

5€

Serving of french fries

Ovo estrelado

2€

Fried egg

Legumes salteados

6€

Sautéed vegetables

Para os mais pequenos

For the little ones

Omelete Na_Mouche com arroz e batatas fritas

9.5€

Na_Mouche omelette with rice and french fries



happy ending

Para fechar em grande

To end on a high note

Doce Na_Mouche

8€

Na_Mouche signature dessert

Banoffee

6€

Classic banoffee dessert

Tarte de caramelo salgado
e ganache de chocolate

7.5€

Salted caramel tart with chocolate ganache

Mousse de limão com curd e merengue tostado

7.5€

Lemon mousse with lemon curd and toasted meringue

Pavlova de frutos vermelhos

6€

Red berry pavlova