





MENU AVAILABLE IN SEVERAL LANGUAGES



TO START

BAKED FETA CHEESE

MIXED FETA CHEESE MADE FROM SHEEP AND GOAT MILK, BAKED AND DRIZZLED WITH OLIVE OIL AND HERBS, SERVED WITH ROASTED GARLIC AND TOASTED BREAD.

9.000 XOF

CODFISH CAKE

POTATO AND CODFISH BALL WITH BASIL MAYONNAISE.

6.000 XOF

MIGNON CARPACCIO

THINLY SLICED MIGNON TENDERLOIN CARPACCIO WITH SUBTLE TOUCHES OF CAPER SAUCE AND ITALIAN PARMESAN.

10.000 XOF

FRIED SHRIMP

BREADED SHRIMP DIPPED IN CHEDDAR CHEESE CREAM, SERVED WITH OLIVE BREAD TOASTS.

9.000 XOF

RATATOUILLE

TRADITIONAL RATATOUILLE MADE FROM FRESH GARDEN VEGETABLES.

7.500 XOF

SHRIMP SKEWERS

DOUBLE SHRIMP SKEWER BATHED IN FRESH HERB SAUCE WITH VIRGIN OLIVE OIL.



SOUPS AND CREAMS

MINESTRONE

TRADITIONAL GENOESE SOUP MADE WITH VEGETABLES AND BEEF, SERVED WITH TOASTED BREAD.

7.500 XOF

CODFISH AND SHRIMP SOUP

INSPIRED BY TRADITIONAL PORTUGUESE CUISINE, TOPPED WITH POACHED EGG AND TOASTED BREAD CROUTONS.

8.000 XOF

SPINACH CREAM WITH BRUSSELS SPROUTS

SMOOTH SPINACH CREAM WITH BRUSSELS SPROUT BALLS AND CRISPY GRATED PARMESAN AND BACON.

8.000 XOF

ONION CREAM

SUMPTUOUS ONION CREAM TOPPED WITH A BAKED PARMESAN CRUST AND SERVED IN AN ORIGINAL RUSTIC ARTISAN BREAD.



SALADS

CAESAR SALAD

GRILLED CHICKEN STRIPS WITH A MIX OF VEGETABLES, SERVED IN AN ORIGINAL EDIBLE BASKET, DRIZZLED WITH TRADITIONAL CAESAR DRESSING AND CRUNCHY ZUCCHINI CROUTONS.

9.500 XOF

SUMMER SALAD

MIX OF FRUITS WITH HEART OF LETTUCE, KANI AND FETA CHEESE, DELICATELY DRIZZLED WITH BALSAMIC DRESSING.

8.500 XOF

FARFALLE SALAD

PASTA SALAD SAUTÉED IN BUTTER WITH GARLIC, SLICED MUSHROOMS AND TUNA, TOPPED WITH CHESTNUT FAROFA AND ACCOMPANIED BY YOGURT AND CAPER DRESSING.

9.000 XOF

CHICKPEA SALAD

WARM CHICKPEA SALAD WITH VEGETABLES SELECTED BY THE CHEF, SAUTÉED WITH QUINOA, SLICED ALMONDS AND RAISINS, SERVED WITH A PEPPER VINAIGRETTE AND TOASTED BREAD.



PASTA AND SAUCES TO CHOOSE FROM

SELECTION OF PASTAS AND SAUCES

CHOOSE A PASTA

TAGLIATELLI

PENNE

SPAGHETTI

FUSILLI

FARFALLE

TORTELLINI

CHOOSE A SAUCE

TURKEY, BACON, OR SHRIMP CARBONARA

BEEF BOLOGNESE

MATRICIANA WITH BEEF BACON

SPINACH BECHAMEL WITH SALMON CUBES

CHEF'S SAUCE WITH VEGETABLES IN HERB BUTTER AND GARLIC

9.500 XOF

SPINACH AND SHRIMP CANNELLONI

CANNELLONI STUFFED WITH SPINACH AND SHRIMP, BATHED IN A SMOOTH BÉCHAMEL SAUCE WITH A THREE-CHEESE CRUST.

10.000 XOF

WIDE SELECTION OF GLUTEN-FREE PASTA



RICE

BROTHY RICE

BROTHY RICE WITH MONKFISH, OCTOPUS, CLAMS, MUSSELS, SHRIMP, SQUID, AND OYSTERS FROM GUINEA.

12.000 XOF

DUCK RICE

DELICIOUS RICE WITH SHREDDED DUCK, SAUTÉED WITH A REDUCTION OF PORT WINE.

10.000 XOF

FOREST RISOTTO

RICE WITH MUSHROOMS IN A LIGHT VEGETABLE BROTH, WHITE WINE, AND PARMESAN CHEESE.

8.500 XOF

BAKED RICE

BAKED RICE WITH PORK, SPICY CHORIZO, TOMATO, ONION, AND GARLIC WITH A TOUCH OF SWEET PAPRIKA.

9.500 XOF



FROM THE LAND

T-BONE

SPECTACULAR T-BONE BEEF CUT SERVED ON A BOARD WITH SELECTED VEGETABLES AND RUSTIC POTATOES.

35.000 XOF

CHICKEN STROGANOFF

STRIPS OF CHICKEN FILLET IN A CREAMY MUSHROOM SAUCE, SERVED WITH HANDMADE STRAW POTATOES AND WHITE RICE.

12.000 XOF

PORTUGUESE-STYLE STEAK

PORTUGUESE SPECIALTY OF IMPORTED BEEF WITH HAM, FRIED EGG, AND JUICY POTATOES IN A BUTTER, BAY LEAF, AND GARLIC SAUCE.

17.000 XOF

FILET MIGNON MEDALLION

EXCLUSIVE IMPORTED FILET MIGNON, BATHED IN ONE OF OUR SAUCES OF YOUR CHOICE, ACCOMPANIED BY SALAD AND MASHED POTATOES.

SAUCES: MADEIRA, ROQUEFORT, 5 PEPPERS, MUSTARD.

18.000 XOF

SHREDDED LAMB WITH PORT WINE

EXCLUSIVE SHREDDED ROASTED LAMB TIMBALE OVER A BED OF ROASTED POTATOES WITH RED FRUIT SAUCE AND PORT WINE REDUCTION, SERVED WITH CHESTNUT FAROFA.

16.000 XOF

PORK LOIN

ROASTED PORK MEDALLION, DRIZZLED WITH MADEIRA SAUCE, SERVED WITH RUSTIC POTATOES AND VEGETABLES.



FROM THE SEA

BAKED SALMON LOIN

BAKED SALMON LOIN WITH A CASHEW AND ALMOND CRUST, SERVED WITH SELECTED VEGETABLES IN HERB BUTTER.

14.000 XOF

GRILLED GROUPER

GRILLED GROUPER DRIZZLED WITH OLIVE OIL AND SERVED WITH VEGETABLES.

13.000 XOF

BAHIAN SHRIMP MOQUECA

FAMOUS BRAZILIAN DISH SERVED WITH TASTY COUSCOUS AND WHITE RICE.

12.000 XOF

SEA HARPOON

EXCLUSIVE XXL SKEWER OF SEAFOOD, SERVED OVER SAUTÉED RICE AND SALAD.

16.000 XOF

LOBSTER

GRILLED LOBSTER FROM THE GUINEAN SEA, ROASTED IN ITS SHELL OVER HIGH HEAT, SERVED WITH COLESLAW.



FROM OUR LAND

WHOLE FISH

BAKED WITH A TOUCH OF ONION SAUCE, SERVED WITH LEAFY GREENS AND VEGETABLES.

12.000 XOF

CAFRIELA

FREE-RANGE CHICKEN LEG WITH HINTS OF LEMON AND ONION, SERVED WITH RICE AND A TRIO OF VEGETABLES, ALONGSIDE TRADITIONAL SPICY MALAGUETA.

12.000 XOF

SHRIMP SIGA

TRADITIONAL DISH WITH SHRIMP, PALM OIL, AND OKRA, SERVED WITH RICE AND SPICY MALAGUETA.

10.000 XOF

MANCARA STEW

MIX OF BEEF AND SMOKED FISH, COOKED ESCALADA-STYLE WITH TRADITIONAL MANCALA SAUCE, SERVED WITH RICE AND SPICY MALAGUETA.

10.000 XOF

TCHEP DJEN

SENEGALESE CUISINE DISH, FRIED FISH SERVED WITH VEGETABLES AND SEASONED RICE, WITH TRADITIONAL SPICY MALAGUETA FROM GUINEA-BISSAU.



BURGERS

HAMBURGER A CAVALO

IMPRESSIVE BEEF BURGER WITH THIN STRIPS OF BACON, FRIED EGG, MILD EDAM CHEESE, ROQUEFORT TOUCHES, ONION, SUN-DRIED TOMATO, AND FRESH LETTUCE.

10.000 XOF

AMERICAN RUSTIC

PORK BURGER TOPPED WITH A FINE LAYER OF BBQ SAUCE, CRISPY BACON, BREADED ONION RINGS, CHEESE, LETTUCE, AND FRESH TOMATO.

9.500 XOF

SEA BURGER

BREADED SQUID BURGER WITH GARLIC SHRIMP AND PEPPERS, PEPPER STRIPS, MOZZARELLA CHEESE, CABBAGE, AND LETTUCE.

9.500 XOF

CRISPY CHICKEN

BONELESS CHICKEN THIGH BREADED IN A CRISPY BATTER, WITH GOUDA CHEESE AND COLESLAW WITH SMOOTH MAYONNAISE.

9.000 XOF

THREE CHEESES

BEEF BURGER DIPPED IN CHEESE SAUCE, TOPPED WITH CRISPY BACON.

9.500 XOF

CARAMELIZED ONION

BEEF BURGER WITH GRATIN CHEESE AND STRIPS OF CARAMELIZED ONION IN A SCOTCH WHISKEY REDUCTION.

9.500 XOF



AMERICAN PIZZA

BOLOGNESE PIZZA

RED PIZZA WITH GROUND BEEF, STRIPS OF COLORFUL PEPPERS, BACON, AND MOZZARELLA.

10.000 XOF

CREAM CHICKEN PIZZA

SHREDDED CHICKEN IN BÉCHAMEL SAUCE WITH CHEESE, CARAMELIZED ONION, AND SLICED MUSHROOMS.

9.500 XOF

SEAFOOD PIZZA

FRESH TOMATO AND CHEESE, BLACK OLIVES, TUNA, SHRIMP, AND MUSSELS.

10.000 XOF

MEDITERRANEAN PIZZA

VEGETARIAN PIZZA WITH MUSHROOMS, BLACK OLIVES, ZUCCHINI, GARLIC EGGPLANT, FRESH SLICED ONIONS, AND MOZZARELLA.

9.000 XOF

FOUR CHEESES PIZZA

TOMATO SAUCE BASE WITH MOZZARELLA, EDAM, ROQUEFORT, AND CHEDDAR CHEESES.

10.000 XOF

MARGHERITA

THE CLASSIC. THE BEST HOMEMADE TOMATO SAUCE, MOZZARELLA, AND A TOUCH OF BASIL.

8.500 XOF



KIDS MENU

KIDS CHEESE BURGUER

MINI BUN WITH BEEF BURGER AND CHEESE, SERVED WITH FRIES AND KETCHUP.

8.000 XOF

KIDS GRILLED CHICKEN

SMALL GRILLED CHICKEN FILLET WITH WHITE RICE AND SALAD.

8.000 XOF

KIDS MINI MEATBALLS

MINI BEEF MEATBALLS IN TOMATO SAUCE, SERVED WITH FRIES AND RICE.

8.000 XOF

KIDS SPAGHETTI

SPAGHETTI IN BUTTER WITH GARLIC AND TURKEY HAM.



DESSERTS

DECONSTRUCTED BANOFFEE

PIECES OF BANANA BREADED IN A PARMESAN CRUST, CHANTILLY CREAM, COOKIE CRUMBLE ON A BED OF DULCE DE LECHE AND RED FRUITS.

8.000 XOF

FRIED ICE CREAM

VANILLA ICE CREAM BALL BREADED WITH STRAWBERRY SYRUP REDUCTION, TOPPED WITH COOKIE CRUMBLE AND CHESTNUTS, WITH A TOUCH OF CINNAMON.

6.000 XOF

TORRIJAS

FRIED SLICES OF BREAD, SOAKED IN SUGAR AND POWDERED CINNAMON, WITH A TOUCH OF RED FRUITS IN SYRUP.

6.000 XOF

CHEESECACKE

SOFT CHEESECAKE TOPPED WITH A DELICIOUS FRUIT JAM SAUCE ON A COOKIE BASE.

8.000 XOF

ARTISANAL ICE CREAM

THE FAMOUS CEIBA ARTISANAL ICE CREAM, WITH FLAVOR OF YOUR CHOICE.

3.000 XOF

TART OF THE DAY

DELICIOUS TART, THE SURPRISE OF THE DAY.



TINTOS

MARQUES DE BORBA

D.O. ALENTEJO

33.400 XOF

QUINTA DO CARMO

D.O. ALENTEJO

42.000 XOF

PETIT VERDOT CASA DE LA ERMITA

D.O. JUMILLA

20.000 XOF

SINGULAR PARCELA LOS PINOS CASA DE LA ERMITA

D.O. JUMILLA

33.600 XOF.

FLOR DE COA GRANDE RESERVA

D.O. DOURO

25.600 XOF



TINTOS

CALLABRIGA CASA FERREIRINHA

D.O. DUORO

95.800 XOF

COSTA BOAL

D.O. DUORO

83.800 XOF

BORGES GRANDE RESERVA

D.O. DAO

118.400 XOF

BORGES RESERVA

D.O. DAO

28.600 XOF.

QUINTA DE BACALHOA

D.O. PENINSULA DE SETUBAL

51.200 XOF



BRANCOS

SINGULAR PARCELA LA SOLANA CASA DE LA ERMITA

D.O. JUMILLA

20.000 XOF

FLOR DE COA RESERVA ESPECIAL

D.O. DUORO

34.200 XOF

MARQUES DE BORBA

D.O. ALENTEJO

15.200 XOF

HERDADE DA FONTA RESERVA

D.O. ALENTEJO

19.200 XOF.

BORGES RESERVA

D.O. DAO

28.600 XOF



ROSÉ

EA

D.O. ALENTEJO

11.400 XOF

PETIT VERDOT CASA DE LA ERMITA

D.O. JUMILLA

12.000 XOF

FLOR DE COA

D.O. DOURO

10.000 XOF

CHAMPAGNES

MOET DOM PERIGNON 2013 601.400 XOF

VEUVE CLICQUOT BRUT

LAURENT PERRIER LA CUVEE ROSE 109.000 XOF