



Apicius

MENU

COUVERT

Pão, manteiga de ervas, azeite Esporão com vinagre balsâmico
Bread, herbs butter, Esporão olive oil with balsamic vinegar
3,50€

ENTRADAS | STARTERS

DO MAR / FROM THE SEA

Ostras da Ria de Aveiro
Oysters from Ria de Aveiro
6€ p/ uni

Percebes das Berlengas 200gr
Goose barnacles from Berlengas 200gr
12€

Crustáceos nacionais à Bulhão de Pato
Nacional crustaceans

Ameijoia | *Clams 200gr*
19€

Berbigão | *Cockles 200gr*
12€

Camarão | *Shrimp 200gr*
17€



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DA TERRA | *FROM COUNTRYSIDE*

Sopa cremosa de legumes
Vegetables creamy soup

8€

Queijo de ovelha amanteigado de Azeitão
Creamy sheep cheese from Azeitão

9€

Presunto alentejano de porco preto 36m cura 40gr
Black pig smoked ham from Alentejo 36m cure 40gr

18€

Peixinhos da horta
Green bean tempura

7€

DAS TABERNAS ANTIGAS DE LISBOA *FROM OLD LISBON PUBS*

Pastéis de bacalhau com queijo da serra
Deep fried codfish cakes

9€

Pica pau de novilho
Beef loin, white wine sauce, pickles and olives

25€

Choco frito de Setúbal
Deep fried cuttlefish from Setúbal

19€



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PRINCIPAIS / MAIN COURSES

Ò MAR SALGADO | FISH

Lombo de bacalhau com puré de tubérculos, camponata e bimis
Codfish fillet with root vegetables purée, camponata and bimis
(Signature dish)
24€

Filete de garoupa com malandrinho de bivalves
Grouper fillet with shellfish creamy rice
26€

Pregado na horta com legumes de verão e puré de tubérculos
Turbot with summer vegetables and root vegetables purée
22€

CÁ DA TERRA | MEAT

Lombo de porco preto, ameijoas & camarão com batata rústica e legumes braseados
Black pork loin with clams and shrimp, rustic potato and braised vegetables
(Tradicional surf and turf)
32€

Lombo de novilho nacional à portuguesa com batata e presunto serrano
Portuguese veal loin with potato and serrano smoked ham
26€

Pato, arroz & enchidos
Traditional duck rice with smoked sausages, magret and Porto wine
19,50€

Costoletão maturado, sal e grelha - 500gr
Roasted matured T-Bone - 500gr
(1-2 pax)
48,00€



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VEGGIE

Linguinni de trufa

Truffle linguinni

22€

Caril de seitan & edamame

Seitan & edamame curry

20€

PARA AS NOSSAS CRIANÇAS | KID

Sopa de legumes

Vegetables creamy soup

4€

Linguini à bolonhesa

Bolognese linguini

16€



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SOBREMESAS | DESSERTS

Pastel de nata e Bica

(Signature dish)

9€

Tarte de limão merengada

Lemon meringue pie

9,50€

Chocolate & Framboesa

Chocolate & Raspberry

12€

Fruta laminata tropical e da época

Tropical and seasonal sliced fruit

8€