



RESTAURANT

— Since 1962 —

COUVERT

Seleção de Pão, Mini Queijo de Vaca, Azeite e Manteiga
Bread Selection, Mini Cow's Milk Cheese, Olive Oil and Butter

4€/Pax



ENTRADAS STARTERS

Creme de Marisco c/ Camarão
*Seafood Cream Soup
with Shrimp*

7€



Gambas à Guilho
Sautéed Garlic Prawns

19€



**Morcela da Guarda Assada e
Repousada em Cremoso de
Maçã e Compota de Cebola
Roxa**

*Roasted Black Pudding from
Guarda on Creamy Apple and Red
Onion Jam*

12€



**Coxinhas de Codorniz em
Escabeche**

*Quail Legs in a Portuguese
Escabeche Sauce*

16€



Pica-Pau de Atum Fresco
Fresh Tuna "Pica-Pau"

16€

SALADAS SALADS

Coquetel de Camarão
Shrimp Cocktail

16€



**Salada de Salmão Fumado com Batata-Doce
e Molho de Mostarda e Mel**
*Smoked Salmon Salad with Sweet Potato and
Honey-Mustard Dressing*

18€



Salada de Frango com Abacaxi, Arando e Chicória
*Chicken Salad with Pineapple, Cranberries
and Chicory*

16€



Salada Baía | Pêra, Gorgonzola, Nozes Pecan e Mel
*Baía Salad | Pear, Gorgonzola, Pecan Nuts, and
Honey*

16€



VEGETARIANOS VEGETARIANS

Risoto de Tomate Seco, Romã e Rúcula com Parmesão
Tomato Risotto, Pomegranate with Wild Rocket and Parmesan

18€



Caril de Grão, Tomate e Espinafres
Chickpea, Tomato, and Spinach Curry

17€



PEIXE FISH

Risoto de Gambas e Lima
Prawn and Lime Risotto

22 €



Bife de Atum Fresco com Ovo Estrelado a Cavalo e Batatas Fritas

Fresh Tuna Steak Topped with Fried Egg, and French Fries

22€



Robalo com Puré de Cenoura com Gengibre com Cougette Salteada
Sea Bass Fillet with Carrot-Ginger Purée and Sautéed Courgette

23€



Filete de Pregado Corado com Azeite, Alho e Sumo de Limão, Bimis Grelhados e Esmagada de Alho Negro

Seared Turbot Fillet with Olive Oil, Garlic, and Lemon Juice, Grilled Bimi Broccoli, and Black Garlic Smash

26€



CARNE MEAT

Entrecôte com Esparregado e Batata
Ribeye Steak Served with Creamed Spinach and Potatoes

22€



Bochechas de Porco Ibérico Estufadas com Puré de Batata

Braised Iberian Pork Cheeks Served with Mashed Potatoes

20€



Bife à Portuguesa
Traditional Portuguese Beef Steak

24€



Risoto de Pato e Boletos com Cebolinho
Duck and Porcini Mushroom Risotto with Chives

21€



CLÁSSICOS BAIA

BAIA CLASSIC

Arroz de Marisco para 2 Pax
Portuguese Seafood Rice (for 2 guests)

64€



Bacalhau à Lagareiro
Roasted Salted Codfish with Garlic, Olive Oil, and Smashed Potatoes

23€



Bife Tártaro 1 Pax
Steak Tartare

27€



Polvo à Lagareiro
Roasted Octopus with Garlic, Olive Oil, and Smashed Potatoes

25€



KIDS MENU

Creme de Legumes
Vegetable Cream Soup

5€



**Nuggets de Frango com
Arroz ou Batata Frita**
*Chicken Nuggets with
Rice or French Fries*

15€



Esparguete à Bolonhesa
Spaghetti Bolognese

15€



SOBREMESAS DESSERTS

Farófias com Creme de Baunilha
Floating Island with Vanilla Custard

5€



Mousse de Chocolate com Praliné
Chocolate Mousse with Praline

6€



Eton Mess de Frutos Vermelhos
Red berry Eton Mess

6€



Encharcada
"Encharcada" (Traditional Portuguese Sweet Egg Yolk Dessert)

7€



Sericaia
"Sericaia" (Baked Egg, Milk, and Cinnamon Alentejo Dessert)

7€



Gelados 2 Bolas
Ice Cream – 2 Scoops

5€



Prato de Fruta
Fruit Plate

7€



Glúten
Gluten



Crustáceos
Crustaceans



Ovos
Eggs



Peixe
Fish



Amendoim
Peanuts



Soja
Soybeans



Laticínios
Dairy



Frutos de Casca Rija
Nuts



Aipo
Celery



Mostarda
Mustard



Sésamo
Sesame



Sulfitos
Sulphites



Moluscos
Molluscs



Tremoços
Lupin



Vegan
Vegan



Vegetariano
Vegetarian



Picante
Spicy



Sem Glúten
Gluten Free

Iva Incluído à taxa em Vigor / Vat Included

Existe livro de reclamações / This establishment has a complaint book

Alergias e intolerâncias alimentares – Antes de fazer o seu pedido consulte a nossa equipa sobre as suas necessidades

Food allergies and intolerances – Before placing your order, please consult our team regarding your requirements.