



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

Gambas al Ajillo
Garlic Prawns

19€

(GF) (LF)

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

8€

(LF)

**Pica-pau de Lombo de
Novilho c/ Pickles Caseiros**
*Sautéed Beef Tenderloin
"Pica-Pau" with Homemade
Pickles*

17€

(LF)

**Cachaço de Bacalhau e
Batatas Fritas**
Codfish Neck and Chips

17€

(LF)

Ovos Rotos
Broken Eggs

14€

(GF)

**Cogumelos Shiitake e
Cachaço de Porco Fumado
Salteados em Azeite, Alho e
Tomilho Fresco**
*Sautéed Shiitake Mushrooms
and Calabrian Capocollo in
Olive Oil, Garlic, and Fresh
Thyme*

15€

(GF) (LF)

SALADAS SALADS

**Burrata de Búfala c/ Romã, Tâmara e Capocollo di
Calabria, Balsâmico de Sal Fumado**

*Buffalo Burrata with Pomegranate, Fresh Date, with
Capocollo di Calabria, Smoked Salt Balsamic*

15€

(GF)

**Salada de Camarão e Tomate Cereja c/ Mix de
alfaces e Molho Cocktail do Baía**

*Shrimp and Cherry Tomato Salad with Mixed
Lettuce and Baía Cocktail Sauce*

19€

(GF) (LF)

**Salada de Lagosta c/ Lavanda, Alface Romana e
Gamba c/ Maionese de Alho Negro**

*Lobster Salad with Lavender, Romaine Lettuce, and
Prawns, Served with Black Garlic Mayo*

27€

(GF) (LF)

**Salada de Frango c/ Alface Romana, Abacaxi
Grelhado e Molho Aioli**

*Chicken Salad with Romaine Lettuce, Grilled
Pineapple and Aioli Sauce*

17€

(GF) (LF)

**Salada de Salmão Fumado Marinado Servido c/
Beterrabas Várias e Vinagre de Framboesas**

*Marinated Smoked Salmon Salad with Beets and
Raspberry Vinegar*

17€

(GF) (LF)



RISOTOS RISOTTOS

Risoto de Gambas e Lima
Shrimp and Lime Risotto

21€

(GF)

Risoto de Cogumelos
Mushroom Risotto

19€

(GF)

VEGETARIANOS VEGETARIAN

Salada de Tofu Marinado em
Alecrim, Azeite e Alho
*Tofu Salad Marinated in
Rosemary, Olive Oil and Garlic*

16€

(GF) (LF)

Risoto de Legumes Frescos
Fresh Vegetable Risotto

18€

(GF)

Caril de Seitan e Arroz
Basmati de Cardamomo
*Seitan Curry with
Cardamom Basmati Rice*

17€

(GF) (LF)



PEIXE FISH

Bacalhau à Minhota
"Minhota" Style Codfish

20€

(LF)

Polvo c/ Puré Batata Doce, Bimis
e Coentros
*Octopus with Sweet Potato Purée,
Bimi, and Coriander*

20€

(GF) (LF)

Filete de Robalo Grelhado c/ Batatinha
ao Sal, Cenoura Baby e Feijão Verde
Bringidos

*Grilled Sea Bass Fillet with Salted
Potatoes, Baby Carrots and Blanched
Green Beans*

20€

(GF) (LF)

Medalhão de Garoupa na Grelha c/
Batata Gratinada, Brócolos Frescos e
Molho Holandês

*Grilled Grouper Medallion with Gratin
Potatoes, Fresh Broccoli and Hollandaise
Sauce*

22€

(GF)

Espetada de Gambas e Bacalhau c/
Batatinha Assada e Legumes
Salteados

*Prawn and Codfish Skewer with
Roasted Potatoes and Sautéed
Vegetables*

23€

(GF) (LF)





CARNE MEAT



Bife à Portuguesa
Portuguese Style Steak
20€

Magret de Pato, Corado e Refrescado c/
Grand Marnier, Mix de Castanhas,
Cogumelos Shimeji e Pancetta Salteados
Duck Magret Seared and Deglazed with
Grand Marnier, Chestnut Mix, Shimeji
Mushrooms and Sautéed Pancetta

20€
GF LF

Perna de Borrego Cozinhada a
Baixa Temperatura c/ Puré de
Batata e Legumes Baby
Slow-Cooked Lamb Leg with
Mashed Potatoes and Baby
Vegetables

22€

Naco de Vitela beirã c/ Molho de Vinho
do Porto, Esparregado de Espinafres e
Batata Sauté

Beira Style Veal Steak with Port Wine
Sauce, Creamed Spinach and Sautéed
Potatoes

21€

Ossobuco Estufado em Vinho e
Tomilho Fresco c/ Puré de Batata
Doce e Bimis Frescos Bringidos
Braised Ossobuco in Wine and Fresh
Thyme with Sweet Potato Purée and
Blanched Bimis

20€

CLÁSSICOS BAÍA BAÍA CLASSICS



Arroz de Marisco 2 Pax
Seafood Rice (2 people)

52€
GF LF

Bacalhau à Cascais 2 Pax
"Cascais" Style Codfish (serves 2)

38€
GF LF

Bife Tártaro 1 Pax
Beef Tartare (1 person)

25€
GF LF



KIDS MENU

Creme de Legumes
Vegetable Cream Soup

5€

GF LF

Nuggets de Frango
c/ Arroz ou Batata Frita
Chicken Nuggets with
Rice or French Fries
16€

Esparguete à Bolonhesa
Spaghetti Bolognese

17€

GF LF

SOBREMESAS DESSERTS

Mousse de Castanha em Mil Folhas
Chestnut Mousse in Mille-Feuille
7€

Farófias com Creme de Baunilha
Farófias with Vanilla Cream
6€

Do Forno Cheseecake de Caramelo
Baked Caramel Cheesecake
7€

Pudim Flan
Flan Pudding
6€

Mousse de Chocolate c/ Praliné
Chocolate Mousse with Praliné
6€

Cheesecake de Lima
Lime Cheesecake
7€

Gelados 2 Bolas
Ice Cream (2 scoops)
5€

Prato de Fruta
Fruit Plate
7€

Tábua de Queijos | 2 Pax
Cheese Platter | 2 People
30€

V

Vegetariano
Vegetarian

VG

Vegan
Vegan

GF

Sem Glúten
Gluten Free

LF

Sem Lactose
Lactose Free

P

Picante
Spicy

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 ordering please speak to our
staff about require