baixamar

MARISCOS E PETISCOS

HORS D'OEUVRES

Basket of sourdough bread	3 €
Basket of toasted sourdough bread	4 €
Home-made garlic and herb butter	2 €
Olives in olive oil, garlic and herbs	2 €
Matured sheep's cheese	6 €
Soft sheep's cheese	7 €
Mixed cheese and smoked meats	17 €
Iberian ham	15 €

TO START AND SHARE

LOCAL OYSTERS — 1 UNI 3 € / 3 UNI 8 €

PRAWN, AVOCADO AND MANGO SALAD — 14 €
Avocado, mango, cherry tomatoes, mango vinaigrette.

SALT COD, ALENTEJO OLIVE AND TOMATO SALAD — 14 €
Cod flakes, sliced tomatoes, marinated olives, green olive oil.

BULHÃO PATO CLAMS — 15 €
Clams sautéed in olive oil, garlic, white wine and coriander. Bulhão Pato clams is a traditional Portuguese dish , probably originally from Almada. The name of this delicacy is said to be a tribute to an early 20th century Portuguese poet, Raimundo António de Bulhão Pato after he mentioned the recipe in one of his books.

PORTUGUESE-STYLE MUSSELS — 12 €
Mussels sautéed in olive oil, garlic, white wine, onion and peppers.

PRAWNS AL AJILLO — 13 €
Prawns sautéed in olive oil, garlic, white wine, chilli, butter and parsley.

CRAB AND AVOCADO TARTAR — 14 €
Crab meat, diced mango, tomato, avocado puré, lime zest, Togaroshi spices and mayonnaise.

OUR TUNA BITES — 12 €
Small sesame-coated pieces of tuna sautéed in olive oil and ponzu sauce.

SEAFOOD SOUP WITH CROUTONS — 8 €
Shellfish sautéed with olive oil and garlic, Baixamar bisque and home-made croutons.

FRESH SEAFOOD OF THE DAY — PRICE ON REQUEST
Fresh seafood of the day (subject to availability).

HOUSE SPECIALITIES

The best our restaurant has to offer.

SHELLFISH RICE WITH TIGER PRAWNS — 1 PAX 28 € / 2 PAX 54 €
Soupy rice with prawns, clams, mussels and cockles.

PRAWN RISOTTO AND LOBSTER — 35 €
Baked lobster with prawn risotto.

RED SCARLET SHRIMP AND LEMON RISOTTO — 42 €
Red Scarlet shrimp sauteed with garlic and ginger, lemon and thyme risotto.

BAIXAMAR SEAFOOD PLATTER — 1 PAX 60 € / 2 PAX 110 €
Baked spiny or European lobster, tiger prawns, clams, mussels, shrimps and oysters.

MIX OF FRESH FISH AND SHELLFISH FROM OUR COAST — 1 PAX 55 € / 2 PAX 99 €
Fresh fish of the day, lobster, roast tiger prawns, Bulhão Pato bivalves and sautéed vegetables.

BLACK ANGUS, LOBSTER AND TIGER PRAWNS — 1 PAX 44 € / 2 PAX 80 €
Black Angus entrecôt, lobster, tiger prawns, chips and garlic mayonnaise.

FRESH BAKED LOBSTER — PRICE BY WEIGHT ON REQUEST

ROAST TIGER PRAWNS — PRICE BY WEIGHT ON REQUEST

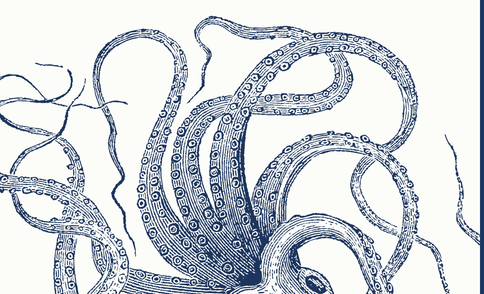
FROM THE SEA

LINGUINI NERO WITH SEAFOOD FROM THE PORTUGUESE COAST — 17 €
Boiled linguini nero, sautéed with olive oil, garlic, white wine, seafood and our sea-flavoured sauce.

"LAGAREIRO" STYLE OCTOPUS — 21 €
Octopus, Roasted potatoes, spinach, caramelized onion, garlic olive oil and coriander

"LAGAREIRO" STYLE CODFISH — 21 €
Codfish, Roasted potatoes, spinach, caramelized onion, garlic olive oil and coriander

BAIXAMAR OCTOPUS "PERHAPS THE BEST OCTOPUS YOU'LL EAT THIS YEAR" — 20 €
Algarve octopus, orange sweet potatoes, pepper and tomato vinaigrette and dried olives.



CHEF'S SPECIAL SALT COD "A RE-CREATION OF OUR GRANDMOTHERS' RECIPE" — 20 €
Cod loin confit, chickpea purée, sautéed spinach, boiled egg and parsley oil.

FRESH SEA BASS FILLET WITH JACKET POTATOES AND ROASTED VEGETABLES — 20 €
Oven-baked fresh sea bass fillet with crushed jacket potatoes and vegetables sautéed in olive oil, garlic and thyme.

FRESH TUNA STEAK — 19 €
Atlantic tuna steak, with crushed jacket potatoes and vegetables sautéed in olive oil, garlic and thyme.

GROUPER WITH BLACK RICE AND SAFFRON — 23 €
Roasted grouper, black rice with coconut and ginger, lemongrass and saffron sauce

FROM THE LAND

PORK CHEEKS WITH SWEET POTATOE — 18 €
Pork cheek confit with red wine and rosemary, sweet potatoes and crispy chorizo.

DUCK BREAST WITH THE CHEF'S RISOTTO — 19 €
Slow-cooked duck breast, flavoured with thyme, orange and "that" risotto from our chef.

BLACK ANGUS ENTRECÔT — 24 €
Pan-seared Black Angus entrecôte and chips, served with beer or mushroom sauce.

VEGETARIAN OPTIONS

GRILLED TOFU WITH SWEET POTATOES AND SEASONAL VEGETABLES — 14 €
Grilled tofu with Aljezur sweet potatoes and vegetables sautéed in garlic and thyme oil.

CHEF'S RISOTTO — 14 €
Our Chef's risotto with seasonal vegetables.

FOR KIDS UP TO AGE 12

CHICKEN STEAK — 8 €
Chicken breast with basmati rice and salad.

SPAGHETTI BOLOGNESE — 10 €
Spaghetti, bolognese sauce and grated cheese.

SIDE DISHES

Chips	3 €
Crushed jacket potatoes	3 €
Sautéed vegetables	4 €
Rice	3 €
Green salad	3 €
Fried egg	2 €

DESSERT

BAIXAMAR FLOATING ISLANDS — 5 €
Floating islands, known as "îles flottantes" in French, is a dish made from egg whites and yolks, milk, flour and sugar flavoured with lemon zest, a stick of cinnamon and powdered cinnamon. This is a delicacy of French origin, but is also very traditional in Portugal.

THE WORST CHOCOLATE CAKE IN LISBON — 5 €
Our chocolate cake is so bad you'll come back for more.

QUINY JAM AND LIME CHEESECAKE — 5 €
American Style cheesecake with Quincy jam and lime zest

PORTUGUESE CUSTARD TART WITH ITS OWN ICE CREAM — 4 €
Our pastel de nata filled with a nata ice cream

ABADE DE PRISCOS PUDDING — 5 €
Traditional pudding from the Braga region, made with egg yolk, cinnamon, lemon and lard.

SALTED CARAMEL LAVA CAKE — 6 €
Sweet milk lava cake with red berry ice cream.

Rua dos Bacalhoeiros has been known for the sale of salt cod for over 200 years. There were several salting houses here and this was where we decided to open Cervejaria Baixamar. True to the old tradition of Portuguese seafood restaurants, we ensure that our diners experience the best flavours that our coast has to offer. Every day, we take delivery of the best fish and shellfish from the deep, crystalline waters of Peniche fishing port. Our chefs' expertise will guarantee you a unique experience. The flavours of the sea take centre stage here, sharing the spotlight with a wide variety of beers and an exceptional wine list. You'll be surprised. Unlikely flavours in an unlikely place.

The name Baixamar is when the tide has just gone out, the best time to harvest shellfish like barnacles, mussels and crabs. It is also in the "Baixa" or old centre of Lisbon and so the name just had to be Baixamar...