

MENU à la carte

Vegetable Cream soup or Soup of the day	3,25€
Couvert (2 butters, pate of the day, national oil and bread)	3,25€
Bread (Portuguese traditional bread from region of "Mafra")	0,75€
Funil 'Bolo do caco' (Portuguese trad. bread from Madeira Island)	2,50€
Portuguese mixed salad with vinaigrette	3,50€

OUR SNACKS AND APETIZERS

Scrambled eggs with Portuguese sausage ("farinheira") and asparagus	6,90€
Prawns with garlic and olive oil served with "Bolo do caco" by Funil	12,00€
Crispy goat cheese roll flavoured with forest honey	7,50€
Balls of sausage with mashed national apples	6,50€
Codfish Portuguese traditional cakes	6,50€
Board of traditional Portuguese cheeses with pumpkin jam and caramelized dried fruits	12,50€
Roasted chorizo served with Funil "Bolo do caco"	8,50€
Roasted black pudding served with apple puree and "Bolo do caco" by Funil	8,50€
Traditional smoked Portuguese sausage "Alheira", from the region of Mirandela cooked en papillote served with bread of 'Mafra' region	9,50€
Padrón peppers with sea salt, garlic mayonnaise and coriander	6,00€
Portuguese traditional beef steak "Prego" served on bread with mustard and chips	10,90€
Sauteed mushrooms with olive oil, garlic and on bread of 'Mafra' region	6,50€

DESSERTS

Chocolate cake "Funil" ... the best in town !	7,90€	
Pumpkin and almond pie with semi-cold cottage cheese and cinnamon honey ice cream	8,50€	drink ... a Porto wine!
Orange tart with lemon ice cream and grapefruit	6,00€	Graham's Tawny 20 years 7,90€
Tasting dessert menu by Funil (4 types)	8,00€	Graham's 10 years 6,50€
Portuguese traditional pear "pêra-rocha", roll	4,50€	Graham's LBV 2009 5,00€
Chocolate mousse	4,50€	Graham's "The Tawny" 4,50€
Portuguese milk custard	5,00€	Graham's Six Grapes 3,90€
Portuguese traditional pear "pêra-rocha" on wine	5,50€	
Seasonal fruit (pineapple, melon, pêra-rocha)	4,50€	
Seasonal laminate fruit (3 types) with ice cream	6,50€	
Homemade ice creams by Velvet Tangerine (Strawberry, dark chocolate, vanilla, cinnamon and honey, passion fruit or lemon) - 2 ice cream balls	4,50€	



MAIN COURSE

FROM THE SEA to the table

Fresh hake steam cooked with vegetables, lemon, pennyroyal and ...	17,50€
Monkfish rice and shrimps	17,90€
Salmon with lime rice	16,50€
Traditional Portuguese bread stew “Açorda”, with praws	16,90€
Espada or scabbard fried fish served with fried banana and passion fruit sauce, island of Madeira style - <i>Not to be confused with swordfish (espadarte).</i>	16,50€
Codfish Brás at Funil style	16,50€
Octopus Lagareiro style (Lagareiro is a style of cooking fish which has many variants but typically ends in dressing the fish generously with extra virgin olive oil after grilling or roasting)	17,00€
“Bacalhau à Funil Est- 1971” - Codfish Funil Style since 1971 (homemade secret recipe)	15,90€
Codfish traditional Portuguese cakes with tomato rice and Funil salad	14,00€

FROM THE COUNTRYSIDE to the plate

Tenderloin of Portuguese black pork (“porco preto cruzado”) (Served with Portuguese homemade softened bread “migas”, Alentejo region)	18,00€
Beef of Maronesa Breed - DOP, with mushrooms ragout, potatoes and ham au gratin (The state of purity featured by this breed lies in the fact that its area of origin is one of the most inhospitable in the country, where it would be difficult to rear any other type of animal)	23,00€
Pork cheeks stuffed with sautéed vegetables and chestnut puree	16,90€
Grilled black pork steaks “secretos” served with sweet potato puree	16,90€
Steak “à Portuguesa” style (220 g) or simply grilled (Served with a typical sauce with vinegar and white wine, grilled or fried with cured Ham, fried egg, fries traditional cooked with olive oil)	21,90€
Steak at Funil style (220 g) (Typical sauce with cream, brandy, English sauce, meat stock, Oporto red wine and lemon sauce with vinegar and white wine, and served with homemade round chips)	20,90€
Steak with coffee sauce (220 g), served with homemade round ships	20,90€

... IN THE POT

Traditional Portuguese veal rice with mushrooms	17,50€
Traditional Portuguese duck rice	16,90€
Portuguese One-Pot Chicken & Potatoes	16,90€

VEGETARIAN

Vegetables “à Brás” style	11,50€
Tofu and vegetables skewers and fruit coulis	12,50€
Pasta with mushrooms, cream and thyme sauce	12,00€
Portuguese Salad (orange, red onion, dried fruits, sesame grissinis and honey vinagrette)	9,00€