

PEIXOCO

um pedaço de mar em cada prato

O PEIXOCO TRABALHA PRODUTOS FRESCOS E CASEIROS. TRABALHAMOS ESSENCIALMENTE COM FORNECEDORES PORTUGUESES E PROCURAMOS LEVAR A MELHOR QUALIDADE AO SEU PRATO.

PETISCOS

OSTRAS DO SADO (UNI.)	2,5
OSTRA GRELHADA (UNI.)	3,5
manteiga de alho e limão	
CROQUETES DE CHOCO (2 UNI.)	4
maionese fumada e paprika	
SARDINHAS FRITAS	5
molho vilão	
TOSTAS DE CAVALA (4 UNI.)	8
pesto de frutos secos, coentros, cebola roxa e malagueta	
PEIXINHOS DA HORTA 🐙	7
legumes e creme da guia	
OVO TURCO 🐙	7
tzatziki, malagueta e funcho	

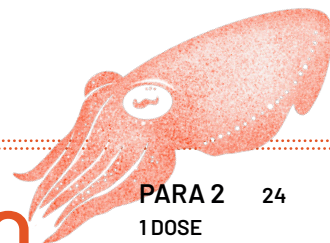
SOPAS

CREME DE PEIXE	4
GASPACHO	4
SOPA DO DIA	SOB CONSULTA



ENTRADAS

CAMARÃO GRELHADO (8 UNI.)	13	OVOS ROTOS	12
manteiga de alho e limão		presunto, batata frita, cebola, pimento vermelho e ovos	
CEVICHE DE PEIXE BRANCO	12	PICA-PAU	14
leche de tigre, puré de batata doce, cebola roxa e coentros		pickles e salsa	
TÁRTARO DE ATUM	13	ALFACE GRELHADA	7
gema curada em molho de soja, sésamo e maionese de lima		ovas de truta, creme da guia, manteiga noisette e alface do mar	
MEXILHÕES À LA MARINIÈRE	11		
vinho branco, manteiga, salsa e chalota			



PARA 1 13
1/2 DOSE

COM BATATA FRITA
E MAIONESE
CASEIRA

CHOCO FRITO

PARA 2 24
1 DOSE

MAIONESE
CASEIRA DE LIMA
+1

PRATOS PRINCIPAIS

BIFE À PEIXOCO	15	RISOTTO DE COENTROS, LIMÃO E ESPINAFRES 🐙	13
batata frita, molho de manteiga e alho		prato vegetariano	
OVO ESTRELADO +1			
SALSICHA DE ATUM	15	FISH AND CHIPS	13
especiarias do médio oriente, tzatziki e batata frita		peixe espada preto atlântico, batata frita e maionese caseira	

TACHO (PARA DOIS)

ARROZ DE CHOCO COM TINTA	30	CARIL VERDE DE PEIXE E CAMARÃO 🐙	33
choco, camarões, pimentos, aioli e salsa		pasta de caril caseira, camarão, peixe do dia e arroz branco	
ARROZ DE PEIXE	29		
300 g de peixe do dia, tomate, malagueta, pimento e coentro			

COUVERT

MANTEIGA DE FLOR DE SAL	1,5	PÃO	1,5	AZEITONAS MARINADAS	1,5
MANTEIGA DE ALGAS	2			PATÊ DE CAVALA FRESCO	4

NA BRASA

À DOSE

BATATA GRELHADA

POSTA DE ATUM 14,5

legumes grelhados

POSTA DE ESPADARTE 15,5

legumes grelhados

CHOCO GRELHADO 16,5

com cebolada e salsa

LULAS COM MANTEIGA 17,5

SARDINHAS 12

com salada mista

(não disponível aos domingos e segundas)

SALADA MISTA + 3,5



AO KILO

BATATA E LEGUMES GRELHADOS

DOURADA 36/KG

ROBALO 38/KG

PREGADO 45/KG

MOLHO DE MANTEIGA E ALHO + 2,5

MENU CRIANÇA

ACOMPANHADOS COM
BATATA FRITA OU
ARROZ

MINI FISH N CHIPS
OU
MINI BIFE À PEIXOCO
9

OVO ESTRELADO
+1

ACOMPANHAMENTOS

BATATA FRITA 3
ARROZ BRANCO 3
SALADA MISTA 3,5

MAIONESE CASEIRA 0,5
MAIONESE DE LIMA CASEIRA 1
AIOLI 1

OVO ESTRELADO 1
BATATA NA BRASA 3
LEGUMES GRELHADOS 4

DOCES CASEIROS

MOUSSE DE CHOCOLATE 4
praliné de amendoim e caramelo salgado

BOLO DE MIRTILOS 4
mirtilos, crumble e lima

PÃO DE LÓ DE ALFEIZERÃO (2 PX) 5

PANNA COTTA DE MEL 4,5
mel, uvas e crocante de arroz

FRUTA DO DIA 3

PEIXOCO

a piece of sea on every place

PEIXOCO WORKS WITH FRESH AND HOMEMADE PRODUCTS. WE WORK ESSENTIALLY WITH PORTUGUESE SUPPLIERS AND WE SEEK TO BRING THE BEST QUALITY TO YOUR PLATE.

FINGER FOOD

OYSTERS FROM SETÚBAL (UNI.)	2,5
GRILLED OYSTER (UNI.)	3,5
garlic butter and lemon	
CUTTLEFISH CROQUETTES (2 UNI.)	4
smoked mayonnaise and paprika	
FRIED SARDINES	5
vilão azorean dip	
MACKEREL TOASTS (4 UNI.)	7
dry fruits pesto, coriander, red onion and chilli	
VEGETABLES TEMPURA	8
"guia" sauce	
TURKISH EGG	7
tzatziki, chilli and fennel	

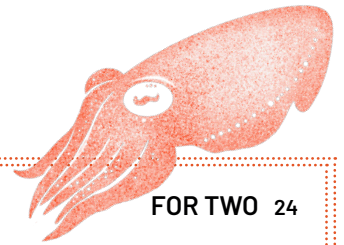
SOUP

FISH SOUP	4
GASPACHO	4
SOUP OF THE DAY	ON REQUEST



TAPAS

GRILLED PRAWNS (8 UNI.)	13	HUEVOS ROTOS	12
garlic butter and lemon		smoked ham, french fries, onion, red pepper and eggs	
WHITE FISH CEVICHE	12	SAUTÉED PORTUGUESE BEEF "PICA-PAU"	14
leche de tigre, sweet potato puree, red onion and coriander		pickles and parsley	
TUNA TARTARE	13	GRILLED LETTUCE	7
soy sauce, cured egg yolk, sesame and lime mayonnaise		trout eggs, "guia" sauce and seaweed powder	
MUSSELS À MARINIÈRE	11		
white wine, butter, parsley and shallot			



FOR ONE 13

HOMEMADE
FRENCH FRIES AND
MAYONNAISE

FRIED

CUTTLEFISH

FOR TWO 24

HOMEMADE LIME
MAYONNAISE
+ 1

DISHES

PEIXOCO STEAK	15	CORIANDER, LEMON AND SPINACH RISOTTO	13
homemade french fries, garlic and butter sauce		vegetarian dish	
FRIED EGG +1			
TUNA SAUSAGE	15	FISH AND CHIPS	13
middle east spices, tzatziki and homemade french fries		atlantic scabbard fish, homemade french fries and mayonnaise	

POTS (FOR TWO)

CUTTLEFISH INK RICE	30	GREEN CURRY	33
cuttlefish, prawns, red pepper, aioli and parsley		homemade curry paste, prawns, fish of the day and white rice	
FISH RICE	29		
fish of the day, tomato, red pepper, chili and coriander			

COUVERT

SALT FLOWER BUTTER	1,5	BREAD	1,5	MARINATED OLIVES	1,5
SEAWEED BUTTER	2			FRESH MACKEREL PÂTÉ	4

GRILLED FISH

PER DISH

GRILLED POTATOES

TUNA STEAK 14,5
with grilled vegetables

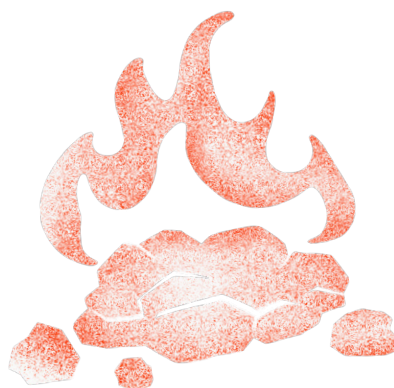
SWORDFISH STEAK 15,5
with grilled vegetables

CUTTLEFISH 16,5
with onion and parsley

SQUID WITH BUTTER SAUCE 17,5

SARDINES 12
with portuguese traditional salad
(not available on sundays and mondays)

PORTUGUESE TRADITIONAL SALAD + 3,5



PER KG

GRILLED VEGETABLES AND POTATOES

GOLDEN SEA BREAM 36/KG

SEABASS 38/KG

TURBOT 45/KG

BUTTER AND GARLIC SAUCE + 2,5

KIDS MENU

SERVED WITH
FRENCH FRIES
OR RICE

MINI FISH N CHIPS
OR
MINI PEIXOCO STEAK
9

FRIED EGG +1

SIDES

HOMEMADE FRENCH FRIES 3
RICE 3
PORTUGUESE TRADITIONAL SALAD 3,5

HOMEMADE MAYONNAISE 0,5
SMOKED LIME MAYONNAISE 1
AIOLI 1

FRIED EGG 1
GRILLED POTATOES 3
GRILLED VEGETABLES 4

HOMEMADE DESSERTS

CHOCOLATE MOUSSE 4
peanut praliné and salted caramel

BLUEBERRY CAKE 4
blueberries, crumble and lime

EGG SPONGE CAKE (FOR 2) 5

HONEY PANNACOTTA 4,5
honey, grapes and rice krispies

FRUIT OF THE DAY 3