NOGUEIRA's

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Nogueira WiFi | Password: nogueira

nogueirasports nogueira_restaurant

Courert

VARIEDADE DE PÃO, CHOURIÇO CRIOULO, MANTEIGA DE ERVAS E AIOLI 🌶 (2) 4.00€
Variety of Bread, Sausages, Herb Butter and Aioli

Entradas Frias — Cold Starters

SALMÃO FLAMEJADO COM MELOSO MISO (1)(4) 15.00€
Flaming Salmon with Miso Sauce

CEVICHE DE SALMÃO, CARANGUEJO, LARANJA E LIMA (1)(4) 18.00€
Salmon, Shrimp, Orange and Lime Ceviche

BURRATA CREMOSA COM VARIEDADE DE TOMATES AZEDOS E PESTO (7) 19.00€
Creamy Burrata with Various Baked Tomatoes and Pesto

CARPACCIO DE LOMBO DE BOI ACIDAS, PIMENTOS ALMAGRENSES E PARMESÃO (7) 18.00€
Roasted Flat Wigton Carpaccio, Parmesan, Capers and Rocket Leaves

PRESUNTO 100% IBÉRICO 7 TOSTAS 18.00€
100% Iberian Ham and 7 Toasts

TOSTAS DE SALMÃO E CAVIAR (1)(4)(7) 20.00€
Salmon Roe Toasts

TARTARE DE ATUM, NORI E AGACHE (1)(4) 22.00€
Tuna, Nori and Avocado Tartar

Entradas Quentes — Hot Starters

BOLAS CROCANTES DE ALHEIRA (1)(4) 8.50€
*"Alheira" Crunchy Balls (***

PROVOLONE GRATINADO, TOMATE E PESTO (7) 17.00€
Provolone Au Gratin, Tomato and Pesto Sauce

TOSTAS DE CAMARÃO E ALHO FRANCÊS (1)(4) 12.00€
Pan Toasts Sautéed Mornay

ASAS DE FRANGO COM MOLHO BÚFALO PICANTE (7)(9) 12.00€
Hot Buffalo Chicken Wings

TOSTAS DE CAMARÃO CROCANTE E MOLHO DE MANGA (1)(4) 14.00€
Crispy Shrimp Toasts with Mango Sauce

TEMPURA DE CAMARÃO CRIOULO COM MOLHO AGRIDOCE PICANTE E MAIONESE PICANTE (1)(4) 14.00€
Shrimp Tempura Wrapped in Sarsi® Spirit with Spicy Mayonnaise ***

TACOS DE MARLIM (1)(4) 15.00€
Mahi-Mahi Tacos

BACALHAU À LÁ BLACK ANGUS 17.00€
E SALADA COLEGIAL (1)(4)
Black Angus Quesadillas and Colegial Salad ***

Morde-me — Bite me

CHEESEBURGER 20.00€
180g Black Angus, Cheddar Marinada, Guanciale, Ketchup & Mayonese, 180g Black Angus, Aged Cheddar, Guanciale, Ketchup & Mayonnaise

KATSU SANDO 20.00€
Katsu Sando

Barra Asiática | Asian Bar

10 PEÇAS DE SUSHI SELEÇÃO 34.00€
10 Pieces of Selection Sushi

10 PEÇAS DE SUSHI TRANSCONAL 35.00€
10 Pieces of Traditional Japanese Sushi

10 PEÇAS DE SUSHI VEGAN 24.00€
10 Pieces of Vegan Sushi

10 PEÇAS DE SUSHI TEMPURIZADAS 28.00€
10 Pieces Sushi Mornaysse

20 PEÇAS SUSHI MORNAYSSE 40.00€
20 Pieces Sushi Mornaysse

30 PEÇAS SUSHI DUO MORNAYSSE 58.00€
30 Pieces Sacrali Mornaysse

30 PEÇAS SUSHI GRAN MORNAYSSE 49.00€
30 Pieces Special Gurkan Mornaysse

TEMAKI
Salmão 9.00€
Atum 10.00€
Vegan 13.00€
Outro

NIGIRI (10)
Salmão 8.00€
Robalo 10.00€
Outro

GUNKAN (10)
Salmão e Kani 12.00€
Salmon and Kani
Ovas Tobiko 17.00€
Tobiko Fish Eggs
Ovas e Camarão 22.00€
Shrimp and Caviar

HOT SUSHI (6) 15.00€

Carne — Meat

PIZZA DE VITELA EUROPEIA (10) 23.00€
European Young Veal Steak

MARMITA BLACK ANGUS AUSTRÁLIA (10) 25.00€
Australian Black Angus Tri-Tip Roast

COSTELINHAS À BARATA TEMPURIZADA 25.00€
Iberico Ribs

CANETE DE CHOCOLATE DE VITELA 35.00€
Veal Chocolate Duck

New Zealand Young Rack of Lamb with Roasted Potatoes

BIFE DE VAZIA MOLHO AO PIPIRI 45.00€/100€
Vazia Steak Au Poivre Wigton Beef

ENTRECOSTO DE VITELA 60.00€
European Holstein Prime Beef Entrecote

TOMAHAWK DE VITELA 90.00€/45
FRESCA HOLANDA SELECIONADO
Dutch Selected Holstein Tomahawk Selection

ENTRECOSTO DE VITELA 90.00€/45
FRESCA EUROPEIA SELECIONADO
European Selected Prime Bone Steak Selection

PARRILLA PERSONAL (10) 60.00€
400g Costeletas à Brasa Temperatura 12 horas, 250g Morcilla Black Angus, 250g Pluma de Vitela, 250g Secreto Iberico Bellota, 12 Slices Slow Cooker Beef Ribs, 400g Pluma Black Angus, 250g Black Angus Morcilla, 250g Veal Pluma, 250g Iberico Bellota Secreto.

PARRILLA GRANDE (4) 100.00€
400g Costeletas a Baixa Temperatura 12 horas, 250g Morcilla Black Angus, 250g Pluma de Vitela, 250g Pluma de Vitela, 250g Pluma de Vitela, Iroyata Fresca com Banana e Tamboria,
400g Slow Cooker Beef Ribs Rack Ribs 400g, 250g Black Angus Tri-Tip Roast, 250g Veal Pluma, 250g Veal Pluma, 250g Veal Pluma, Sausage & Banana and Tamboria

SURF & TURF 150.00€
10g Entrecosto de Holstein Prima Europeia Selecionado 1 Lagosta Canadiana Cozida 1 Lagosta Canadiana 4 Alhos Europeus Holstein Prime Beef Entrecote and Grilled Tiger Shrimp with Garlic Butter

Peixe — Fish

TOSTAS DE SALMÃO, ABACATE E MOLHO SESAMO 24.00€
Salmon Toasts, Avocado and Sesame Sauce

TOSTAS DE CAMARÃO À BAIXA TEMPURIZADA 25.00€
COM CREMOSO DE ERVAS DE BEBÉ E CROCANTE DE PRESUNTO
Low Temperature Codfish Loin with Chickpea Cream and Crunchy Ham

FILETE DE PEIXE BLACK ANGUS AUSTRÁLIA 32.00€
DE BATATA DOCE E PEIX DE GALO
Australian Premium Angus Striploin with Sweet Mashed Potato and Pix de Galo

CARABINEIRO GRELHADO COM MANTEIGA DE ALHO 45.00€
Grilled Tiger Shrimps with Garlic Butter

Pasta & Risoto

RISOTTO DE CEBOLINHO, SELVAGENS TRUFADO 20.00€
Truffled Wild Mushrooms Risotto

LINGUINI TRUFADO COM CARAMUJOS DE LOMBO DE BOI 29.00€
Truffled Linguini with Sirloin Steak Tenderloin Escargots

CHOURIA BRASILEIRA COM RISOTTO DE CAMARÃO 29.00€
Buddy Cracker with Shrimp Risotto

RISOTTO MISTO DE LULA E CAMARÃO SALTEADO 35.00€
Black Risotto with Squid and Tiger Shrimp

Vegan

TOFU GRELHADO SOBRE CREMOSO DE GRÃO DE BICO 21.00€
Grilled Tofu Over Chickpea Puree

Menu Kids

Criancas até aos 12 anos
Children up to 12 years old

MINI PRENSADO (2 SANDUICHES) E BATATAS FRITAS 14.00€
Mini Smash With Fried Egg and French Fries

MINI CHEESEBURGER 14.00€
Mini Cheeseburger

NUGGETS DE MARITEIGA COM PRESUNTO 14.00€
Mini Dash With Butter Mascarponi

Acompanhamentos — Sides

ARROZ 4.00€
Rice

BATATAS FRITAS 4.00€
French Fries

FEIJÃO PRETO COM BACON, COUVE E FARINHA 6.00€
Brazilian Style Black Beans with Bacon

BATATAS DOCE DESIDRATADAS COM BACON 6.00€
Cenita Dauphinoise with Bacon

SALADA MISTA 6.00€
Iberian Salad

PALITOS POLENTA 7.00€
Polenta Fries

SALSA DE MAIONESE GRELHADO COM MALAGUETA 7.00€
Grilled Pineapple Salsa with Chilli Pepper

TOMATES ASSADOS A BAIXA TEMPERATURA E PESTO 10.00€
Low Temperature Roasted Tomatoes with Pesto Sauce

PURÉ DE BOLACEIXA 7.00€
Bavarois Purée

PURÉ TRIFUSO 7.00€
Truffled Purée

NATURALLE DE LEGUMES 8.00€
Naturalle Vegetables

BATATAS FRITAS TRUFADAS COM PARMESÃO 9.00€
Truffle French Fries with Parmesan

MACARRONE DE THÉO GRELHADO MORNAYSSE 10.00€
Triple Cheese Mac'n'Cheese

Sobremesas — Desserts

CREPE DE BANANA COM GELADO DE CHOCOLATE E PISTOU DE BOLACHA 8.00€
Mommy's Crepe with Chocolate Ice Cream and Raspberry Sauce

CHEESECAKE DE BANANA E THEO COM CARAMELO SALGADO 9.00€
Banana Theo Cheesecake with Salted Caramel

VODKA FIZZ LIMÃO 9.00€
Lemon Vodka Fizz

PASTEL DE LITCHI COM GELADO DE MARGARIDA ROTI E FARELO 9.00€
Litchi Pastel "Daisy Flower" version with Macadamia Roti Ice Cream and Cinnamon

PETIT GÂTEAU DE DUPLO DE LEITE AMENDOIM COM CHANTILLY DE FRAMBOESA E CHAMPANHE 9.00€
Caramelized Peanut Milk Petit Gâteau with Raspberry and Champagne Sorbet

PETIT GÂTEAU DE TORRIJINHA COM MORANGOS E GELADO DE BANANA 9.00€
Caramelized Torrijinha with Strawberries and Vanilla Ice Cream

MINI ROLAS DE BOLINHO DE CHUVA MIMOSO COM MOLHO DE BAUNILHA 9.00€
Caramelized Mini Fried Rolls with The Best Toppings and Vanilla Ice Cream

TRIO DE GELADOS DE TORRIJINHA, MORANGO, CHOCOLATE E CHAMPANHE 12.00€
Caramelized Torrijinha with Strawberries, Condensed Milk and Mimosa Almond Pastel

BOLA DE GELADO DO SORVETE ARTESANAL 4.00€
Nougat Dan Dan Cream Scoop,
Raspberry and Champagne, Chocolate Belga, Pandoreca e Champanhe Limão, Macadamia Nut, Nonaga e Strawberry Cheesecake,
Belga Dan Flavors Nougat, Belgian Chocolate, Raspberry and Champagne, Lemon, Macadamia Nut, Strawberry and Strawberry Cheesecake

Alergenios — Allergens

Para mais alergenios | See for more

Se pretende apresentar-se a Nossa Nogueira's gostaria saber antecipadamente Caso exista alguma intolerância ou alergia a algum alimento, por favor informe a nossa equipa de forma a podermos ajudá-lo a escolher o seu prato.
The dishes featured on the Nogueira's Menu may contain allergens. If you have any food intolerance or allergies, please inform our staff in advance in order to be able to help you choose the dish of your preference.

Preços com IVA à taxa legal em vigor - Prices with VAT at the prevailing rate

NOGUEIRA's

Gestão Nogueira