



**Aqui, no Terra Nova, casamos o autêntico e o natural, a cultura e o concreto, na base da emoção e do sacrifício de homens que fizeram da pesca do bacalhau a sua aventura e de cada aventura uma surpresa.**

*Here, at Terra Nova, we engage the authentic and the natural, the culture and the true, based on the passion and hard work of men who have made cod fishing their adventure and from each adventure a surprise.*

## Couvert

**Pão de alfarroba e de sementes, manteiga de alho assado e ervas e azeitona Galega marinada**

Carob and seed bread, roasted garlic butter and herbs and marinated Galega olives

Pain à la caroube et aux graines, beurre et herbes à l'ail rôti et olives Galega marinées

## Entradas & Petiscos Portugueses *Starters & Portuguese Snacks*

**Croquete de choco com maionese de gengibre e limão**

Cuttlefish croquette with ginger and lemon mayonnaise

Croquettes de seiche au gingembre et à la mayonnaise au citron

**Croquete de alheira com queijo da serra**

*Traditional Portuguese sausage croquette with Serra da Estrela Cheese*

*Croquete de saucisse traditionnelle portugaise avec fromage Serra da Estrela*

**Peixinhos da horta com maionese de ervas**

Tempura green beans with herb mayonnaise

Haricots verts Tempura avec mayonnaise aux herbes

**Pasteis de bacalhau com maionese de alho**

**Codfish cake** - An icon of Portuguese cuisine Codfish, potato, egg, parsley, and olive oil

Gâteau de morue - Une icône de la cuisine portugaise morue, pomme de terre, œuf, persil et huile d'olive

**Ovos Rotos trufados com presunto em duas texturas**

Typical Spanish Eggs -Truffled eggs with ham in two textures, fries potatoes and mayonnaise

Eufs espagnols - Eufs truffés avec du jambon en deux textures, des pommes de terre frites et de la mayonnaise

**Bruschetta de bacalhau com couve lombarda e espinafres, tomate confitado e coentros**

Codfish bruschetta with savoy cabbage and spinach, confit tomato and coriander

Bruschetta de cabillaud au chou de Savoie et aux épinards, tomates confites et coriandre

### **Tártaro de novilho com mostarda Dijon**

Beef tartar with Dijon mustard | Tartare de bœuf à la moutarde de Dijon

### **Carpaccio de tomate , burrata e azeite verde de manjeriço**

Tomato carpaccio of tomato , burrata and basil green olive oil

Tomates carpaccio, burrata et huile d'olive verte au basilic

### **Ceviche de Corvina com chips de batata doce e milho frito**

Corvina ceviche with sweet potato chips and fried corn

Ceviche de mer, salade de concombre et pomme verte

### **Camarão salteado na frigideira com alho, azeite e coentros**

Sautéed shrimp in the frying pan with garlic, olive oil and coriander

Crevettes sautées avec de l'ail, de l'huile d'olive et de la coriandre

## **Tábuas e Queijos | *Tradicional Cheese and Sausages***

### **Tábua de queijos portugueses com azeitonas e tomate cereja confitado, compota e crostini**

Cheese platter with portuguese cheeses,olive,tomato confit ,jam and crostini

Planche de fromages avec olives noires et tomates cerise marinées

### **Tábua de enchidos portugueses e presunto de Parma com azeitonas e tomate cereja confitado e crostini**

Selection of traditional portuguese sausage and ham with olive, tomato and crostini

Planche de charcuterie portugaise et crostini

### **Tábua de queijos e enchidos portugueses com azeitonas e tomate cereja confitado, compota e crostini**

Selection of traditional portuguese sausages and cheeses with olive, jam, tomato confit and crostini

Planche de fromage et charcuterie portugais et jambon de Parme

**Alergias e intolerâncias alimentares - se é alérgico a algum alimento, por favor informe-se, junto da nossa equipa - Regulamento n° 1169/011**

**Nenhum prato, produto alimentar ou bebida, incluindo couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado Artigo 135º, n° 3 do Decreto Lei 10/2015, 16 janeiro.**

**Agradecemos que confira a sua fatura. Todos os preços já incluem IVA à taxa legal em vigor. Neste estabelecimento existe livro de reclamações.**

Food allergies and intolerances - if you are allergic to any food, please inform yourself, with our team - Regulation No. 1169/011 No dish, food product or beverage, including couvert, may be charged if not requested by the customer or by the customer is unused Article 135, paragraph 3 of Decree Law 10/2015, 16 January. Please check your invoice. All prices already include VAT at the legal rate in force. This establishment has a complaints book

## Sopa | Soups | Soupes

### **Caldo de bacalhau com ovo de codorniz escalfado e coentros**

Tradicional Codfish soup with poached quail egg and coriander | Soupe de morue traditionnelle avec œuf de caille poché et coriandre

**Creme de legumes da nossa horta** | Vegetable soup | Velouté de légumes

**Sopa fria de melão com juliana de presunto** | Cold melon soup with ham julienne

## Comeres da Horta | *Eat from the Garden* | *Mets du Potager*

### **Caesar de frango com maçã e pancetta**

Caesar salad with chicken ,apple and pancetta  
Salade Caesar de poulet aux pommes et “pancetta”

### **Caesar de camarão com abacate, croutons e lascas de parmesão**

Shrimp caesar salad with avocado, croutons and parmesan cheese  
Salade Caesar aux crevettes avec avocat, croûtons e parmesan

### **Mix de folhas verdes, frutos secos caramelizados, maçã verde, laranja e molho de iogurte com ervas**

Green leaves mix, caramelized nuts, green apple, orange and yoghurt sauce with herbs  
Mélange de feuilles vertes, noix caramélisées, pomme verte, orangé et sauce au yaourt aux herbes

## Risotti & Pasta

### **Risotto de cogumelos ( Portobello, Pleurotus, Shitake e Marron) aromatizado com trufa branca**

Mushrooms risotto (Portobello, Pleurotus, Shitake e Marron) flavored with truffle  
Risotto de champignons sauvages aromatisé à la truffe

### **Spaghetti alla carbonara**

#### **Linguini com camarão, coco e lima**

Linguini with shrimp flavored with coconut milk and lime  
Linguini à la noix de coco, citron et crevettes

#### **Linguini com legumes da época salteados**

Linguini with sautéed seasonal vegetables  
Linguini avec légumes de saison sautés



# O BACALHAU - *CodFish - Symbol of Portuguese Gastronomy*

## **Bacalhau confitado com puré de grão e bok choy**

Codfish with mashed chickpeas and bok choy  
Confit demorue avec purée de pois chiche et bokcho

## **Bacalhau à Brás com gema confitada**

Codfish à Brás - traditional and portuguese recipe - codfish, fried potato sticks, thinly sliced fried onion, scrambled egg, olives, and chopped parsley  
Morue à Brás - recette traditionnelle et portugaise - morue, bâtonnets de pommes de terre frites, oignon frit en fines lamelles, œuf brouillé, olives et persil haché

## **Posta do meio de bacalhau assado com triologia de pimentos**

Grilled codfish with a mix of peppers  
Morue grillée avec un mélange de poivrons

## **Caldeirada de Bacalhau com Amêijoia**

Codfish in a traditional portuguese stew with potato and clams  
Morue dans un ragoût portugais traditionnel avec pommes de terre et palourdes

# Comeres do Mar | *Eat from the sea* | *Mets de la Mer*

## **Polvo com texturas de batata doce e espinafres**

Octopus with sweet potato and spinach textures  
Poulpe aux textures patates douces et épinards

## **Vieiras, puré de couve flor, maçã verde e tomate confitado**

Scallops, cauliflower puree, green apple and tomato confit  
Coquilles Saint-Jacques avec risotto aux petits pois et lardons

## **Camarão tigre, bisque e pudim de espinafres**

Tiger prawns, bisque and spinach pudding  
Crevettes tigrées, bisque et pudding aux épinards

## **Cataplana de Marisco (Lagostim, Camarão de Moçambique, Amêijoia e Mexilhão) - 2pax**

Seafood Cataplana with crayfish, Mozambique shrimp, clams and mussels  
Cataplana de fruits de mer, crevette de Moçambique, palourdes et moules

## Comeres do Prado | *Eat from the meadow* | Viande

**Peito de frango recheado com scamorza fumada, tomate seco, espinafres e nozes com puré de ervilhas**  
Chicken breast stuffed with smoked scamorza, dried tomatoes, spinach and walnuts with with pea puree  
Poitrine de poulet farcie de scamorza fumée, de tomates séchées, d'épinards et de noix à la purée de petits

**Entrecôte Txogitxu do País Basco, 250gr com gratin de legumes**  
250 gr special sirloin beef Txogitxu with vegetable gratin  
250 grs d'entrecôte de Bœuf Txogitxu avec gratin de legumes

**Magret de pato em seu arroz crocante com enchidos tradicionais e molho de vinho do Porto**  
Duck Magret in its crispy rice with traditional sausages and Port wine sauce  
Magret de canard dans son riz croustillant avec saucisses traditionnelles et sauce au vin de Porto

**Lombinho de porco com amêijoa à Bulhão Pato com cremoso de batata doce**  
Pork tenderloin with clams à Bulhão Pato with sweet potato cream  
Filet de porc avec palourdes à Bulhão Pato et crème de pomme de terre douce

**Hambúrguer em pão de brioche, cogumelos, cebola confit, espinafres e queijo cheddar**  
100% Beef burger in brioche bread, roasted garlic, confit onion, sautéed mushrooms and cheddar cheese  
Hamburger 100%, pain brioché ail rôti, oignon confit, champignons sautés et fromage cheddar

# Comeres Doces | *Sweet eats* | *Mets sucrés*

## **Crème brûlée de Baunilha**

Vanilla crème brûlée  
Crème brûlée traditionnelle

## **Terrina de 3 chocolates e caramelo**

Terrine of 3 chocolates and caramel  
Terrine de 3 chocolats et caramel

## **A nossa tarte de limão em 3 texturas com gelado de limão**

Our lemon tart in 3 textures with lemon ice cream  
Notre tarte au citron en 3 textures avec glace au citron

## **Cheesecake de morango**

Strawberry cheesecake  
Gâteau au fromage à la fraise

## **Pudim de abade de priscos com sorbet de tangerina**

*The pudim abade de Priscos is a typical pudding from Braga- Portugal, being one of the few recipes that the abbot of Priscos passed on to the public*

*The story goes that the Abbot used his unique talent and palate to prepare the most varied dishes, and that he rarely recorded his gastronomic works*

*Le pudim abade de Priscos est un pudding typique de Braga-Portugal, l'une des rares recettes que l'abbé de Priscos a transmises au public*

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