



Caféina

PORTO

Couvert

Millstone Flour Bread, Butter, Goat Milk Butter, Poultry Pâté
3,30 €

GOURMANDISES

“Pata Negra” Ham

Blossom Honey and “Ilha” Cheese
22,40 €

“Aveiro” Oysters au Naturel

“Moura Alves” Vinegar Mignonette (4 units)
12,80 €

Cheese Selection from Fromagerie Portuguesa
3 Kinds of Cheese, Toasts, Nuts and Port Wine Gel
13,20 €

STARTERS

Fish and Seafood Soup with Puff Pastry

A Caféina’s Classic since 1995
10,90 €

Smoked Salmon *Fait Maison*

Old Style Mustard Vinaigrette, Fennel and Green Apple
13,50 €

“Açores” Tuna Tartare

Gazpacho and Codium
14,50 €

Sea Raviolo

Fresh Seafood Raviolo, Shellfish Sauce and “Algarve” Prawns
13,90 €

“Calçada Portuguesa”

Traditional Salted Cod Carpaccio, Olive Gel and Parsley Mayo
14,80 €

“Maronesa” DOP Veal Carpaccio

“Ilha” Cheese, Tarragon Mayo and Fresh Leaves
13,80 €

Foie Gras Mi Cuit *Fait Maison*

Confit Pear, Port Wine and Brioche
13,90 €

VEGETABLES

Caféina’s Pithivier

Goat Cheese and Mushrooms Puff Pastry Pie, Lettuce Heart and Vegetables Jus
14,50 €

Vegetables Garden

Roasted Vegetables, Hokkaido Pumpkin Purée and Vegetables Jus
16,50 €

Kid’s Menu

Minced Steak with Sunny Side Up Egg, Vegetables, French Fries and Ice Cream Scoop 16€

The couvert price is considered per person.
None of the dishes, food product or beverage, couvert included, can be charged if they are not ordered or used by the client.
This menu may contain allergenic products or substances. For more information, please contact our team.
VAT Included.



Cafeína

PORTO

FISH & SEAFOOD

Our Salted Cod "Com Todos"

Salted Cod Confit, Vegetables Gratin, Egg and Bechamel

24,40 €

Sea Bass

Sea Bass Filet, Bivalves and Algae Rice

24,60 €

Tiger Prawn

Flambeed Tiger Prawns, Artisanal Tagliolini with Prawn Butter

27,90 €

Croaker

Sautéed Croaker Filet, Pumpkin Purée and Vegetables

22,90 €

MEAT

Boeuf Bourguignon

Veal Cheek Cooked in Red Wine, Vegetables and Pomme Purée

23,80 €

Beef Wellington

Beef Fillet, Mushrooms Duxelle, Foie Gras in Puff Pastry with Roasted Vegetables

24,80 €

Duck Magret

Sliced Duck Magret and his Baked Rice

22,80 €

Milk Fed Kid Goat Leg

Slow Roasted Kid's Leg, Roasted Vegetables and Pomme Purée (2 guests)

38,60 €

BISTRONOMIE

Steak Tartare

Classic Tartare from Tenderloin Steak with Chips

18,90 €

Steak "Au Poivre"

Tenderloin Steak au Poivre with Vegetables and Gratin Dauphinois

22,90 €

Mustard Steak

Tenderloin Steak with Mustard Sauce, Vegetables and Gratin Dauphinois

22,90 €

Our Special "Caesar" Salad

Smoked Country Chicken, Crutons and Parmesan Sauce

17,40 €

SIDE DISHES

Wild Rice

3,00 €

Chips

3,00 €

Roasted Vegetables

3,00 €



Cafeína

PORTO

DESSERTS

"Abade de Priscos" Pudding

Olive Oil Dust and Tangerine Sorbet

7,20 €

Moscatel JMF Alambre 20 years old- +5,5€

Cafeína's Chocolate Cake

Custard and Sour Cream Ice Cream

8,00 €

Niepoort LBV 2017 +5€

Carrot Roulade

Crème Fraîche and Walnuts Crumble

6,80 €

Porto Cafeína 20 years old- +6,25€

"Cafeína" in Textures

Coffee Mousse, Chocolate Ganache, Coffee Icream and Crisps

8,50 €

Madeira Cossart Gordon's Malvasia 10 years old- +5€

Apple Tart Tatin

Toffee and Crème Fraîche

7,00 €

Graham's Tawny 10 years old- +5€

Banana au Rum

Banana Bread, Vanilla Ice Cream and Raisins

7,60 €

Graham's Tawny 10 years old- +5€

Sliced Fresh Fruits

3 Types of Fruit

6,00 €

Ice Cream (p/scoop)

Chocolate, Vanilla, Sour Cream, Coffee or "Requeijão" with Honey

3,80 €

Sorbet (p/scoop)

Tangerine, Raspberry or Lemon

3,80 €

The couvert price is considered per person.
None of the dishes, food product or beverage, couvert included,
can be charged if they are not ordered or used by the client.
This menu may contain allergenic products or substances.
For more information, please contact our team.

VAT Included.