








TaskaLusa  
Cozinha Regional









## STARTERS



<b>Scrambled eggs</b> 	<b>6</b>
<i>With portuguese sausage and green beans</i>	
<b>Sauteé mushrooms</b> 	<b>8</b>
<i>Gratin</i>	
<b>Special Madeira's sweet potato bread</b>	<b>4</b>
<i>With garlic butter</i>	
<b>Chikpea hummus</b>   	<b>5</b>
<i>With carrot sticks</i>	
<b>Today's soup</b>	<b>3</b>
<i>Sometimes there is.....</i>	
<i>Couvert: 1 bread, tuna spread, olives</i>	<i>2.5/pp</i>



















## MEAT



<b>Stewed pork cheeks</b> 	<b>21</b>
<i>With smashed seasoned green asparagus</i>	
<b>Grilled pork strips</b>  	<b>16</b>
<i>With homemade fries; salad option (1€)</i>	
<b>Spare ribs</b>  	<b>18</b>
<i>With homemade fries salad option (1€)</i>	
<b>Grilled veal loin (sirloin)</b>	<b>21</b>
<i>With homemade fries salad option (1€)</i>	
<b>Mixed meats platter (2 pax)</b>	<b>34</b>
<i>With homemade fries salad option (1€)</i>	
<b>Chicken breast</b>  	<b>16</b>
<i>With veggies</i>	
<b>Grilled lamb chops</b> 	<b>21</b>
<i>With pumpkin rice and thyme</i>	



## FISH



<b>Grilled Sea Bream</b>  	<b>19</b>
<i>With baby "punched" potatoes and vegetables</i>	
<b>Octopus rice</b>  	<b>19</b>
<i>Flavored with coriander</i>	
<b>Grilled octopus w/ olive oil and garlic</b>	<b>23</b>
<i>With baby "punched" potatoes and vegetables</i>  	
<b>Octopus timbale</b> 	<b>19</b>
<i>With sweet potato puree and sautéed spinach</i>	
<b>Codfish timbale</b>  	<b>19</b>
<i>With chickpea puree and sautéed spinach</i>	
<b>Grilled codfish w/ olive oil and garlic</b>  	<b>21</b>
<i>With baby "punched" potatoes and vegetables</i>	
<b>Grilled salmon</b>   	<b>19</b>
<i>With homemade fries and vegetables</i>	
<b>Brased tuna steak</b>   	<b>20</b>
<i>With sweet potato and vegetables</i>	
<b>Shrimp curry</b> 	<b>20</b>
<i>With dried fruits rice</i>	

## VEGETARIAN























<b>Veggie soy burger on a bun</b> 	<b>14</b>
<i>With couli-flower puree and salad</i>	
<b>Fresh vegetable curry from the garden</b>	<b>14</b>
<i>With basmati rice</i>  	
<b>Vegetarian chili</b>  	<b>14</b>
<i>With basmati rice</i>	



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## SNACKS



<b>Fried cuttlefish</b> 	<b>8</b>
<b>Vegetable fritters (“tempura”)</b> 	<b>7</b>
<b>Baby horse mackerel fritters*</b> 	<b>14</b>
<b>Octopus salad</b>  	<b>16</b>
<b>Salmon burger in a “Madeira’s style” bread</b>	<b>13</b>
<b>Veal or tuna in “Madeira’s style” bread</b>	<b>13</b>
<b>Tuna’s ceviche*</b>   	<b>15</b>
<b>Padrón green peppers</b>  	<b>7</b>
<b>Sweet potatoes chips</b>  	<b>4</b>
<b>Beef strips</b>	<b>12</b>
<b>Stew guizzards</b>  	<b>9</b>
<b>Snails*</b>  	<b>8</b>
<b>Clams/ w/ garlic and parsley*</b>  	<b>17</b>
<b>Shrimps “a la guillo”</b>  	<b>16</b>
<b>Chef’s special... sometimes...</b>	<b>??</b>

## DESSERTS



<b>Pumpkin fondant w/ cream cheese ice cream</b>	<b>8</b>
<b>Honey, olive oil and citrus pudding</b>  	<b>6</b>
<b>Portuguese pudding “abade de priscos”</b>  	<b>7</b>
<b>Egg white pudding</b> 	<b>6</b>
<b>Chocolate mousse</b> 	<b>6</b>
<b>Cheese Icecream with homemade tomato jam and port wine reduction</b>	<b>7</b>
<b>Seasonal/Tropical fruit</b>  	<b>4/5</b>
<b>Surprise dessert of the day</b>	<b>6</b>

## ICE CREAM



<b>Strawberry</b> with dehydrated raspberry	<b>5</b>
<b>Chocolate</b> with almond praline topping	<b>5</b>
<b>Vanilla</b> with almond praline and ruby chocolate	<b>5</b>
<b>Salted caramel</b> with pecan	<b>5</b>
<b>Tangerine</b> covered with white chocolate	<b>5</b>
<b>Lemon</b> with lemon and mint zest	<b>5</b>
<b>Mango sorbet</b> with pineapple zest	<b>5</b>
<b>Passion fruit sorbet</b> with lichies	<b>5</b>

Homemade icecreams **artzz** ∴ 100% portuguese



Gluten free



Contains allergen ingredients



Lactose free

WiFi: TaskaLusa – PW: sopagando



thank you

## APERITIF



Gin & tonic	8
Gin & tónico Premium	10
Martini	4
Sweet Aperitif Wine	4
Aperol Spritz	10
Months's Special Cocktail	??

## SANGRIA



White - Red – Rosé 1L/2L	14/23
Month's Special 1L/2L	15/25
Sparkling 2L	24

## DRINKS



Red berries lemonade	5
Fresh Orange juice	6
Lemonade	4
7Up - Coke - Guaraná - Ice Tea	2.5
Tonic water	2.5
Mineral Water	
70cl	1.8
37,5cl	1.2
Sparkling Water	
70cl	3.5
37,5cl	2.0

## DIGESTIF



	½(20ml)	
Whisky new	3	5
Whisky old	4	8
Whisky Irish	4	8
Portugueses Cognac (new)		4
Portugueses Cognac (old)		9
Almond liquor		4
"Bagaceira"		3
Caipirão – Caipiroska - CaipiBlack		9
Portuguese herbs liquor		4
"Irish Cream Liquor"		5
Macieira		5
Port wine (white – red)		5
Port wine (10 yo)		9

## BEER



Draught 20cl	2.2
Draught 15cl	2.0
Draught 35cl	3.5
Pint 50cl	5
Bottle (black or w/o Alcohol)	2.5
Sommersby	3.5

## COFFEE



Espresso / w/milk	1.4/2
Espresso Decaff	1.5
American	2.1
American w/ milk	3
Capuccino	4
Irish Coffee	7
Tea	2



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## WHITE WINE



### **Minho** *região dos vinhos verdes*

Muralhas de Monção	16
Casa 1808 (Casca Wines)	17

### **Porto e Douro**

Valle da Fonte	16
Little Odisseia	17
Valle da Fonte Reserva	19
Vallado 3 Melros	23

### **Dão**

Casa Albuquerque (encruzado)	25
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### **Tejo**

Quinta do Casal Branco Alvarinho	19
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### **Alentejo**

Segredos de São Miguel (vinho da casa)	13
Herdade de S. Miguel Rabo de Ovelha	19
Monte da Bonança Origem	19
Tiago Cabaço Vinhas Velhas (ou encruz.)	32

## BY THE GLASS



Segredos de São Miguel (vinho da casa) branco, tinto e rosé	5
Valle da Fonte branco ou tinto	6
Valle da Fonte Reserva branco ou tinto	7

## RED WINE



### **Douro**

Valle da Fonte	16
Little Odisseia	17
Valle da Fonte vinhas velhas	19
Vallado 3 Melros	23
Meandro Vale Meão	34

### **Dão**

Casa Albuquerque	18
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### **Tejo**

### **Alentejo**

Segredos de São Miguel (vinho da casa)	13
Herdade de S. Miguel colheita selecionada	18
Monte da Bonança Origem	19
Herdade dos Grous	32

## ROSÉ



Segredos de São Miguel (vinho da casa)	13
Mateus Rosé	15
Herdade do Sobroso	19

## SPARKLING



Segredos de São Miguel	16
Valle da Fonte	19