



THIS IS THE MOST EPIC STORY IN BOHEMIAN LITERATURE,
ABOUT GASTRONOMY AND OTHER PLEASURES OF LIFE,
SET IN A EIGHTEENTH-CENTURY PALACE.

Once upon a time, there was an exquisite Palace, built around 1781, where aristocrats and bon vivants danced, gathered at lavish banquets, and admired unprecedented works of art. A place where historical grandeur meets the vibrancy of cosmopolitan life, inviting a journey through time between 18th-century architecture and art, and 21st-century gastronomy. Distinguished by its history and experiences, having hosted irreverent personalities associated with the origin of expressions such as “farrobodó” or the also famous “living it large.”

Welcome to Palácio Chiado.

Find out more





STARTERS

GOURMET HOUSE CAVIAR IMPERIAL 30 gr 90 | 125 gr 350

Pairing:

Champagne Ruinart Blanc de Blancs 220

Sparkling wine Ribeiro Santo Reserva Especial Bruto 35

COUVERT pax. 3.5

4 varieties of bread, truffle butter,
fresh herb butter, marinated olives

NATIONAL OYSTER AU NATUREL 1 un. 4 6 un. 21

AMBERJACK TIRADITO 18

thinly sliced amberjack with aji amarillo tiger's milk, miso cream,
yuzu tobiko, and kizami wasabi

PANIPURI WITH TUNA TARTARE 16 🍴

crispy panipuri filled with tuna tartare, kimchi sauce & lime-ginger mayo

LOBSTER TAQUITO (2 un.) 22 🍴

mango, guacamole, lime, coriander

FISH AND SHRIMP SOUP 11

with croutons and cilantro

PRAWNS, GARLIC AND CHILLI 16 🍴 🍴

"pata negra" ham and guanciale

DUCK SHORTCRUST PASTRY (2 un.) 15

with Porto wine jelly

STEAK TARTARE SANDO (2 un.) 20

beef tartare on brioche bread with stracciatella and mustard

CAESAR SALAD 15 🍴

grilled baby romaine with truffled Caesar dressing,
grated parmesan, and crispy capers

If you would like a Vegan option please ask our staff for a suggestion.

🍴 spicy

🍴 vegetarian

🍴 vegan

All prices include VAT and service at the legal rate.
No dish, food product or beverage, including couvert, can be charged if not requested by the customer or if unused.
Please inform us of any food allergies or intolerances in advance.



MAIN COURSES

CHEF'S CLASSICS

GRILLED TUNA STEAK 32

grilled tuna with cockles "à Bulhão Pato", katsobushi, and celery purée

"AL CUADRADO" RICE WITH LOBSTER (2 pax.) 95

baked rice with lobster, clams and coriander alioli

COD CONFIT WITH LEEK AND CARAMELIZED ONION 'À BRÁS' 32

egg yolk, straw potatoes and pil-pil sauce

OCTOPUS "À LAGAREIRO" 35

roasted potatoes, sautéed greens with garlic and Ruby Porto reduction, cornbread crumble

TURBOT IN BEURRE NOISETTE AND CAULIFLOWER "MIGAS" 29

turbot in beuree noisette with pil pil sauce and cauliflower breadcrumbs

RIGATONI WITH SHRIMP TARTARE AND CAVIAR 42

champagne sauce, lime, and dill

IBERIAN PORK PLUMA WITH POTATO MILLE-FEUILLE 32

with Gruyère cheese and poached pear in Port wine

STEAK "À BARÃO" 35

Argentinian sirloin steak, onion cream, veal jus, Iberian ham, and parmesan fries

CHARCOAL GRILLS

TIGER PRAWNS 36

lime and cilantro risotto with confit cherry tomatoes

LAMB RACK WITH "BATATAS BRAVAS" 36

lamb rack with spicy potatoes, pimentón de la Vera, and kimchi mayo

WAGYU PICANHA 300 gr 60

french fries, creamy truffle sauce, and chimichurri

ANGUS ENTRECÔTE 300 gr 42

french fries, creamy truffle sauce, chimichurri sauce

CHEF'S CUT +/- 1 kg (2 pax) 100

premium beef cut selected by the Chef, served with french fries, truffle sauce, and chimichurri

VEGETARIANS

MUSHROOM RISOTTO FLAVORED WITH MISO BROTH 25 ♣

sautéed shimeji, toasted pine nuts

vegan option available

POTATO GNOCCHI WITH STRACCIATELLA 25 ♣

pesto sauce, pine nuts, and parmesan



spicy



vegetarian



vegan

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DESSERTS

MOUSSE "À BARÃO" 10

layered hazelnut mousse, white chocolate toffee, hazelnuts, and crème fraîche mousse

PORTUGUESE-STYLE FRENCH TOAST WITH DULCE DE LECHE 10

caramelized brioche, dulce de leche cream and banana ice cream

VANILLA PANNA COTTA WITH STRAWBERRY AND BASIL 10

vanilla and lemongrass panna cotta, strawberry & basil coulis, lime meringue crisp

S'MORE TART 11

spiced biscuit base, milk chocolate cream, peanut butter and meringue

PISTACHIO CRÈME BRÛLÉE 11

berries and fresh pistachio

SLICED FRUIT 8

subject to seasonal fruit availability

PORTUGUESE CHEESE PLATTER 13

aged sheep's cheese, aged goat's cheese, tomato jam and toast

ARTISANAL ICE CREAMS AND SORBETS

1 scoop 6 2 scoops 8 3 scoops 9

Vanilla | Chocolate | Pistachio | Salted caramel | Cinnamon
Strawberry | Basil

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