

RESTAURANT
ARCHIVE
by Pestana

Welcome to Archive by Pestana, where each dish is a chapter in Portugal's rich culinary history.

Here, we invite you on a journey through time, exploring the timeless flavors that have defined Portuguese cuisine for generations. Our chefs delved into the archives, uncovering classic recipes and reimagining them for the modern palate.

We believe that the essence of any great dish lies in its ingredients.

That's why we take pride in sourcing the freshest seasonal and local produce, ensuring that every bite captures the true spirit of Portugal. We hope you enjoy this taste of history, lovingly crafted for the present day.

Bom apetite!

3 course menu | € 65 - wine pairing € 20

4 course menu | € 77 - wine pairing € 28

If you have any allergies or dietary requirements, please inform your waiter.

STARTERS

Bread & Butter | € 10

Smoked Portuguese Chorizo Butter | Herb Butter | Esporão olive oil

Crispy Filo Delight (V) | € 16

Goat cheese | Walnuts | Pumpkin

Tempura “Peixinhos da Horta” (VG) | € 16

Crispy Asparagus Tempura | Coriander Mayonnaise

Grilled Octopus | € 21

Picadinho Vegetables | Sweet Potato | Roasted Corn | Fresh Coriander

Mussels “Bulhão Pato” | € 21

White Wine | Lemon | Coriander

Gambas “À Guilho” | € 20

Garlic | Rosemary | Piri-Piri Marinated Prawns

Beef Pica Pau | € 21

Black Angus beef | Homemade Pickles | Bay Leaf Mustard Sauce

MAINS

Portobello Wellington (V) | € 32

Mushroom Duxelles | Baby Vegetables | Parsnip Velouté

Pumpkin & Winter Spiced Rice (VG) | € 32

Specula's Crumble | Warm Spices | Cheese Curd

Seabass & Citrus | € 35

Prawns | Rice | Coriander Oil | Lemon Zest

Lagareiro Duo | € 35

Grilled Octopus | Codfish in Brine | Potato Mille-Feuille

Codfish “À Bras” | € 32

Homemade Potato Sticks | Egg Yolk | Black Olives

Steak “À Portuguesa” | € 38

Port Wine Jus | Serrano Ham | Fries

Herb-Crusted Lamb Rack | € 38

Smoked Yellow Pepper | Corn Bread | Mushrooms

SIDES

Fries | 6€

Crispy and golden, perfect to complement your meal.

Sautéed Vegetable | 6€

Seasonal vegetables lightly sautéed to preserve their freshness.

Green Salad | 6€

A fresh, crisp salad with a light vinaigrette.

DESSERTS

Green Tea Custard & Caramel | € 12

Portuguese-style Custard infused with Matcha | Caramelised Crust

“Mousse” Chocolate Cake | € 12

Peanut Butter | Bourbon Vanilla Ice-Cream | Salted Toffee

Pão de Ló | € 12

Traditional Egg-Yolk Sponge Cake | Coffee Crumble | Vanilla

Portuguese Cheese Board | € 15

Assorted Local Cheeses | Homemade Tomato Jam | Nuts

Pastry Chef's Daily Creation | € 10