

PORTUGUÊS | ENGLISH

CÍ CÉE RROS

GASTRONOMIA
COM ARTE

GASTRONOMY
WITH ART

CAMPO DE OURIQUE | LISBOA | PORTUGAL



O MENU DO CÍCERO BISTROT FOI CRITERIOSAMENTE ELABORADO COMO UM BANQUETE SENSORIAL, UTILIZANDO INGREDIENTES SELECIONADOS E DE ORIGEM CERTIFICADA. NA MINHA BUSCA PELA EXCELÊNCIA DA NOSSA COZINHA, TESTEI CADA INGREDIENTE, ANTES DE CRIAR OS PRATOS QUE CHEGARÃO À SUA MESA.

À MINHA FORMAÇÃO, EM PORTUGAL, JUNTA-SE INSPIRAÇÃO DAS OBRAS DE ARTE QUE EXIBIMOS NAS NOSSAS SALAS E DIALOGAM, ATRAVÉS DAS SUAS CORES E TEXTURAS, COM OS SABORES E AROMAS DOS NOSSOS PRATOS.

CONVIDO-OS PARA MERGULHAR E DESFRUTAR DESSA EXPERIÊNCIA.

Hugo Carter

CHEF DE COZINHA PORTUGUÊS



CÍCERO BISTROT'S MENU WAS CAREFULLY PREPARED AS A SENSORY FEAST, USING SELECTED INGREDIENTS OF CERTIFIED ORIGIN. IN MY SEARCH FOR THE EXCELLENCE OF OUR CUISINE, I TESTED EACH INGREDIENT BEFORE CREATING THE DISHES THAT WILL ARRIVE AT YOUR TABLE.

TO MY TRAINING IN PORTUGAL, I HAVE ADDED INSPIRATION OF THE WORKS OF ART WE DISPLAY IN OUR ROOMS AND WHICH DIALOGUE, THROUGH THEIR COLORS AND TEXTURES, WITH THE FLAVORS AND AROMAS OF OUR DISHES.

I INVITE YOU TO DIVE IN AND ENJOY THIS EXPERIENCE.

*HUGO CORTEZ
CHEF DE CUISINE
PORTUGUESE*



LE MENU DU CÍCERO BISTROT A ÉTÉ SOIGNEUSEMENT PRÉPARÉ COMME UN FESTIN SENSORIEL, EN UTILISANT DES INGRÉDIENTS SÉLECTIONNÉS D'ORIGINE CERTIFIÉE. DANS MA RECHERCHE DE L'EXCELLENCE DE NOTRE CUISINE, J'AI TESTÉ CHAQUE INGRÉDIENTE, AVANT DE CRÉER LES PLATS QUI ARRIVERONT À VOTRE TABLE.

MA FORMATION AU PORTUGAL A ÉTÉ REJOINTE PAR L'INSPIRATION DES ŒUVRES D'ART QUE NOUS EXPOSONS DANS NOS CHAMBRES ET QUI DIALOGUENT, PAR LEURS COULEURS ET LEURS TEXTURES, AVEC LES SAVEURS ET LES ARÔMES DE NOS PLATS.

JE VOUS INVITE À PLONGER ET À PROFITER DE CETTE EXPÉRIENCE.

*HUGO CORTEZ
CHEF DE CUISINE
PORTUGAIS*

AMUSE BOUCHE

TASTERS

PÃO DE QUEIJO, PÃO DE MOAGEM ARTESANAL E
GRISSINI, MANTEIGA DE ERVAS, AZEITE COM ALECRIM
E SALMÃO FUMADO AU CRÈME FRAICHE

*CHEESY BREAD, ARTISAN MILLED BREAD AND ITALIAN
BREADSTICKS WITH HERB INFUSED BUTTER, ROSEMARY OLIVE
OIL AND SMOKED SALMON WITH CRÈME FRAÎCHE*

8€ (POR PESSOA/
PER PERSON)



DUOS BRISA DO MAR

TOSTAS DE SALMÃO E ATUM, SERVIDAS COM
PAPAIA E CHUTNEY DE ABACAXI

*SALMON AND TUNA TOASTS, SERVED WITH PAPAYA
AND PINEAPPLE CHUTNEY*

16€



CHARCUTARIA DE ORIGEM

REGIONAL CHARCUTARIE

PRESUNTO PATA NEGRA 5J, COMPOTA
DE RUIBARBO, TOSTAS FINAS DE BROA

*5J IBERIAN BLACK PORK SERVED WITH RHUBARB COMPOTE
AND TOASTED TRADITIONAL PORTUGUESE RYE BREAD*

22€



CUPITA DE BOLOTA (PORCO PRETO)

TRADITIONAL PORTUGUESE CURED BLACK PORK

16€



LES ENTRÉES

STARTERS

CREME DE PEIXE DA NOSSA COSTA COM
TELHA TRUFADA DE MOAGEM ARTESANAL

*TRADITIONAL FISH SOUP, MADE WITH FISH CAUGHT
ALONG THE LOCAL COASTLINE, SERVED WITH SLICES
OF PORTUGUESE RYE BREAD*

12€



BURRATA FRESCA ITALIANA DOP, FOLHAS DE
ESPINAFRES E CHERRY AMARELO, PRESUNTO
CROCANTE, VINAGRETA DE MARACUJÁ

*FRESH ITALIAN BURRATA CHEESE (DOP), SPINACH
LEAVES, YELLOW CHERRY AND CRISPY DRY-CURED IBERIAN
HAM WITH A PASSION FRUIT VINAIGRETTE*

19€



BACALHAU SELEÇÃO FUMADO EM CESTO DE
BRICK, MESCLA DE ALFACES E RÚCULA, PESTO DE
MANJERICÃO E ANETO, AREIA DE AZEITONA PRETA

*SELECTION OF SMOKED COD IN A BRICK PASTRY BASKET
(OVEN-BAKED SHEET PASTA IN THE SHAPE OF A BASKET),
A MIX OF LETTUCES AND ROCKET WITH A BASIL AND DILL
PESTO AND DEHYDRATED BLACK OLIVES POWDER*

22€

LES PLATS

MAIN DISHES

TERRE / EARTH

LOMBO DE NOVILHO MATURADO POR 12 DIAS,
BRUNOISE DE BATATA COM POEJO, ESPARGOS VERDES
GRELHADOS, MOLHO DE PALMITO

*12-DAY MATURED VEAL LOIN, FINELY DICED ROYAL POTATOES,
GRILLED ASPARAGUS AND A PALMETTO SAUCE*

35€ 

BORREGO EM CORTE FRANCÊS COM CROSTA
DE MEL DE ENGENHO, QUINOA COM TOMATE SECO,
ESPARGOS E PAPAIA DESIDRATADA, SALADINHA
DE RÚCULA E ERVAS

*FRENCH-CUT LAMB IN A SUGARCANE HONEY CRUST, QUINOA
WITH DRIED TOMATO, ASPARAGUS AND DEHYDRATED PAPAYA
WITH A ROCKET AND HERB SALAD*

34€ 

PERNA DE PATO FRANCÊS COZINHADA A
BAIXA TEMPERATURA, ARROZ DE CAJU E UVA PASSA,
SALADA DE FUNCHO COM LARANJA

*SLOW COOKED FRENCH DUCK LEG SERVED WITH
CASHEW AND RAISIN RICE ACCOMPANIED BY A FENNEL
AND ORANGE SALAD*

25€  

MER / SEA

LOMBO DE ATUM COM ALCAPARRAS, EM FLAMBÉ DE PORTO BRANCO, CREMOSO DE BATATA DOCE LARANJA E FOLHAS DE ESPINAFRES BABY

TUNA LOIN WITH CAPERS COOKED IN A WHITE PORT FLAMBÉ WITH CREAMED SWEET POTATO, ORANGE AND BABY SPINACH LEAVES

29€  

CARABINEIRO E ROBALO DO MAR, PESCADO NO ANZOL, EM MOLHO DE COCO E AZEITE DE DENDÊ, ARROZ BASMATI, SALPICADO COM SALSA

RED SHRIMP AND FRESHLY CAUGHT ON-THE-HOOK SEABASS, IN A COCONUT AND PALM OIL SAUCE WITH BASMATI RICE AND PARSLEY

39€   

PÉTALAS DE BACALHAU FRESCO SOBRE GRELOS E GRATINADO DE MANDIOCA COM ABÓBORA

FRESH SHREDDED CODFISH ON TURNIP LEAVES AND MANDIOCA GRATIN WITH PUMPKIN

27€  

VEGETARIANO

VEGETARIAN

MOQUECA DE PALMITO COM COGUMELOS FRESCOS E CROCANTE DE PAPADAMS

MOQUECA DE PALMITO: TYPICAL BRAZILIAN STEW WITH FRESH MUSHROOMS AND CRISPY POPPADOMS

22€  

ALMOÇO LÉGER

LIGHT LUNCH

OMELETES

OMELETS

OMELETE DE QUEIJO ARTESANAL FRANCÊS E ESPINAFRE BIOLÓGICO

ARTISAN FRENCH CHEESE OMELET WITH ORGANIC SPINACH

OMELETE DE SALMÃO SELVAGEM FRESCO E ASPARGOS BIOLÓGICO

*FRESH WILD SALMON OMELET WITH ORGANIC
ASPARAGUS OR SUPERIOR*

OMELETE DE PRESUNTO IBÉRICO SUPERIOR E TOMATES BIOLÓGICOS

IBERIAN HAM OMELET WITH ORGANIC TOMATOES

16 €   

*ACOMPANHADOS DE ARROZ COM SALSA, ARROZ COM
CAJU OU QUINOA COM PAPAIA.

*ACCOMPANIED BY RICE WITH PARSLEY, RICE WITH
CASHEW NUTS OR QUINOA WITH PAPAIA

+6 €

COM UM COPO DE VINHO A ESCOLHA

FOR PAIRING WITH A GLASS OF WINE

LES DESSERTS

DESSERTS

PERA BÊBEDA EM JEROPIGA, AMÊNDOAS EM CARAMELO
SALGADO, GELADO DE FRAMBOESA

*PEAR SOAKED IN PORTUGUESE JEROPIGA LIQUOR WITH SALTED
CARAMEL COVERED ALMONDS AND RASPBERRY ICE CREAM*

11€ 

BANANA LEVEMENTE PANADA EM FARINHA
DE ROSCA, MOLHO DE CHOCOLATE NEGRO DA
AMAZÔNIA E GELADO DE AÇAÍ

*LIGHTLY BREADED BANANA WITH AN AMAZONIAN DARK
CHOCOLATE SAUCE AND AÇAÍ ICE CREAM*

11€    

PUDIM CONVENTUAL DO ABADE COM SORBET
ARTISANAL DE LIMA

*TRADITIONAL PUDIM DO ABADE: TYPICAL PORTUGUESE CRÈME-
CARAMEL PUDDING WITH AN ARTISAN LIME SORBET*

13€  

CARPACCIO DE ABACAXI COM ESPECIARIAS

SPICED PINEAPPLE CARPACCIO

8€

NOS PLATEAUX DE FROMAGE

OUR CHEESE BOARD

*PLAT SUAVE / MILD
MADE FROM SHEEP MILK*

14€ 

*PLAT MARCANTE / INTENSE
MADE FROM COW MILK AND SHEEP MILK*

14€ 





CÍCERO

G A S T R O N O M I A C O M A R T E

   @cicerobistrot

