







Sopas / Soups

Aveludado de brócolos e espargos  	9
<i>Asparagus and broccoli velouté</i>	
Sopa do dia  	9
<i>Soup of the day</i>	

Entradas e saladas / Starters and salads

Ceviche de robalo, cebolinho, guacamole e salicornia	18
<i>Seabream ceviche, guacamole, spring onions and sea beans</i>	
Salada assinatura Akla com legumes do mercado  	17
<i>Akla signature salad with seasonal vegetables</i>	
Pica Pau de camarão de Moçambique com alho e piri piri 	18
<i>Mozambican shrimp “Pica Pau” with garlic and “piri piri”</i>	
Pastelão de bacalhau com molho de iogurte	15
<i>Big cod fish fritter with yogurt sauce</i>	
Salada César com frango ou camarão	15
<i>Caesar salad with chicken or shrimps</i>	

Pratos principais / Main courses

Spaghetti ou fettuccini com molho de tomate ou bolonhesa 	½ 9	17
<i>Spaghetti or fettuccini bolognese or tomato sauce</i>		
Hamburguer de novilho, bacon de peru fumado e cheddar 15 meses		18
<i>Beef hamburger, smoked turkey bacon and 15 month old cheddar cheese</i>		
Sanduche Club		13
<i>Club sandwich</i>		
Prato do dia		18
<i>Dish of the day</i>		
Menu do mercado (Sopa, prato principal, sobremesa & uma bebida)		24
<i>Daily special Menu (Soup, main course, dessert & one drink)</i>		




Preços em Euros com IVA incluído / Prices in euros with VAT include





Seleção Jospser / Jospser grill selection









Peixes / Fish

Bacalhau assado com alho e azeite DOP, pimento Padrón e batata assada 	24
<i>Roasted codfish with garlic and extra virgin olive oil, padrón pepper and roasted potatoes</i>	
Polvo grelhado, espargos brancos, batata doce salteada e abacate 	28
<i>Grilled octopus, white asparagus, sautéed sweet potatoes and avocado</i>	
Robalo grelhado, grelos salteados, limão confitado e amêndoa torrada 	32
<i>Grilled seabass, sautéed portuguese sprouts, preserved lemon and toasted almond</i>	

Carnes / Meat

Entrecôte 250g 	28
<i>Sirloin steak 250g</i>	
Lombo de novilho 200g 	25
<i>Beef tenderloin 200g</i>	

Guarnições / Side dishes

Salada mix de folhas com tomate cereja  	4
<i>Mix leaves salad with cherry tomato</i>	
Batatas assadas com alho e tomilho  	4
<i>Roasted baby potatoes with thyme and garlic</i>	
Arroz amanteigado com cebola doce  	4
<i>Sweet onion buttered rice</i>	
Batata frita 	4
<i>French fries</i>	
Feijão verde com noz de macadamia 	4
<i>Green beans with macadamia nuts</i>	

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Sobremesas / Desserts

Crème brûlée de baunilha com gelado de canela 

Vanilla crème brûlée with cinnamon ice cream



8

Mousse de chocolate e creme de lima, gelado de avelã

Chocolate mousse with lime curd and hazelnut ice cream

8

Fruta Laminada

Sliced seasonal fruit platter  

9

Tarte de frutos exóticos, creme de maracujá e gel de manga 

Exotic fruit tart, passion fruit cream and mango gel

9

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Gluten
Free



Vegan