







## Sopas / Soups

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

## Entradas e saladas / Starters and salads

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

## Pratos principais / Main courses

<b>Spaghetti ou fettuccini com molho de tomate ou bolonhesa</b> 	½ 9	17
<i>Spaghetti or fettuccini bolognese or tomato sauce</i>		
<b>Hamburguer de novilho, bacon de peru fumado e cheddar 15 meses</b>		18
<i>Beef hamburger, smoked turkey bacon and 15 month old cheddar cheese</i>		
<b>Sanduíche Club</b>		13
<i>Club sandwich</i>		
<b>Prato do dia</b>		18
<i>Dish of the day</i>		




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








## Seleção Jospet / Jospet grill selection









### Peixes / Fish

<b>Salmão grelhado com legumes do mercado e azeite extra virgem</b>	24
<i>Grilled Salmon with seasonal vegetables and extra virgin olive oil</i>	
<b>Bacalhau assado com alho e azeite DOP, pimento Padrón e batata assada</b> 	27
<i>Roasted codfish with garlic and extra virgin olive oil, padrón pepper and roasted potatoes</i>	
<b>Polvo grelhado, espargos brancos, batata-doce salteada e abacate</b> 	28
<i>Grilled octopus, white asparagus, sautéed sweet potatoes and avocado</i>	
<b>Robalo grelhado, grelos salteados, limão confitado e amêndoa torrada</b> 	32
<i>Grilled seabass, sautéed portuguese sprouts, preserved lemon and toasted almond</i>	

### Carnes / Meat

<b>Peito de frango no Jospet com puré de aipo e legumes do mercado grelhados</b> 	23
<i>Jospet oven roasted chicken breast with celeriac purée and seasonal grilled vegetable</i>	
<b>Entrecôte</b> 	25
<i>Sirloin steak</i>	
<b>Lombo de novilho 200g</b> 	25
<i>Beef tenderloin 200g</i>	
<b>Carré de borrego assado com gratin de batata Dauphinois e tomate provençale</b>	33
<i>Roasted lamb rack with potato gratin Dauphinois and "Provençale" tomato</i>	

### Guarnições / Side dishes

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