

# CERVEJARIA LIBERDADE

## STARTERS

Toasted Mafra bread with clarified butter	€3,00
Beef croquettes, Dijon mustard (2 units)	€8,50
Soft sheep cheese	€10,00
Handmade goat cheese with chives	€10,00
Barrancos shoulder ham aged 18 months (40gr)	€14,50
Vegetables cream soup 🍅🌿🌱	€7,50
Creamy seafood soup, coriander couli	€12,50
Gazpacho 🍅🌿🌱	€10,00
Quinoa and confit vegetables salad 🍅🌿🌱	€15,00
Cold water lobster and avocado salad	€29,00
Beef carpaccio, Grana Padano shavings	€16,50
Octopus carpaccio, pepper salad	€18,00
Sautéed prawns with olive oil, garlic, coriander, chili pepper and lemon juice	€19,00
Typical portuguese stuffed brown crab shell, served with toasted bread	€21,50
Sautéed clams "Bulhão Pato" style, olive oil, garlic, coriander and white wine (250gr)	€22,00

## FISH

Codfish "à Brás" style	€27,50
Typical portuguese bread stew "Açorda" with prawns and clams	€32,00
Octopus rice with tomato and coriander	€28,00
Pan-fried John Dory fish fillets, tomato rice stew, coriander	€28,50
Grilled codfish, roasted potatoes 🌱 and sautéed turnip greens	€29,00
Linguini nero, seafood, leek and chilli	€29,00
Grouper and prawn rice	€33,00
Grilled grouper with season vegetables	€34,50
Octopus "à Lagareiro" style 🌱	€29,50
Seafood rice stew	€36,00
Grilled or meunière sole, with potato purée and sautéed spinach	€39,50

## MEAT

Typical "Pica-pau" beef cubes, olive oil, garlic and laurel leaves, with french fries	€26,50
Steak tartar, homemade french fries and salad	€28,00
Grilled iberian pork skirt steak, typical portuguese bread stew "Açorda", with clams and coriander	€28,50
"Cervejaria" loin steak, fried egg, creamy gravy 🌱 and french fries	€31,50
Duck confit rice stew with iberian pork chorizo	€27,00
Grilled lamb chops, french fries, mint sauce	€29,50

## SIDE DISHES

Fried egg	€1,50
Green salad or tomato salad	€6,00
Mixed salad	€6,00
Homemade french fries	€6,00
Basmati rice	€6,00
Potato purée	€6,00
Roasted potatoes	€6,00
Sautéed vegetables	€6,00
Typical portuguese bread stew "Açorda" with clams and coriander	€8,50
Prawn rice stew	€8,50

## SEAFOOD

Algarve oysters	(unit) €4,00
Setúbal oysters	(unit) €4,00
Cervejaria Seafood Plateau (6 oysters, 1 stuffed brown crab shell, 200gr boiled shrimp, sautéed "Bulhão Pato" style clams)	€60,00
Avenida Seafood Plateau (4 oysters from Setúbal, 4 oysters from the Algarve, 1 boiled crab, 300gr boiled shrimp, sautéed "Bulhão Pato" style clams)	€95,00
Tivoli Seafood Plateau (6 oysters from Setúbal, 6 oysters from the Algarve, 1 boiled crab, 300gr boiled shrimp, 1 boiled cold water lobster, sautéed "Bulhão Pato" style clams)	€150,00
Brown crab kg	price under request
Tiger prawns kg	price under request
Cold water lobster kg	price under request
Lobster kg	price under request

## VEGETARIAN/VEGAN

Pumpkin stuffed ravioli, pumpkin seeds, basil pesto ✓	€21,00
Portobello mushrooms risotto, basil, sun-dried tomato and cured "ilha" cheese shavings ✓	€20,00
Quinoa risotto with mediterranean vegetables 🍅🌿🌱	€18,00

## DESSERTS

Homemade apple tart with cinnamon ice cream	€10,00
"Abade de Priscos" style egg pudding	€10,00
Ice cream (1 scoop)	€5,00
Sorbet (1 scoop) 🍅🌿🌱	€5,00
Sliced fruit assortment 🍅🌿🌱	€12,00
Typical "Pão de Ló" cake	€10,00
"Leite creme", portuguese style egg custard	€10,00
70% cocoa mousse	€11,00
Portuguese cheese board - pumpkin jam (s. Jorge Island cheese, handmade goat cheese with chives, soft sheep cheese)	€18,00
Strawberry soup with vanilla ice cream	€16,00
Crêpes Suzette	€16,00

# CERVEJARIA LIBERDADE

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## EXECUTIVE MENU

€29,50

Main course and Dessert  
or Starter and Main course

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Water + Soft drink + Coffee or Tea

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## THREE-COURSE MENU

€33,00

Starter, Main course, Dessert

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Water + Soft drink + Coffee or Tea

Available for lunch from monday to friday from 12.30pm to 3:00pm (except holidays).

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## STARTER

### CHOOSE ONE FROM:

Sautéed prawns with olive oil, garlic,  
coriander, chili pepper and lemon juice

Beef carpaccio, Grana Padano shavings

Octopus carpaccio, pepper salad

Creamy seafood soup, coriander couli

Oysters (4 units)

Seafood Plateau (2 people): 6 oysters,  
1 stuffed brown crab shell, 200gr boiled shrimp  
**(Supplement of €10,00)**

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## MAIN COURSE

### CHOOSE ONE FROM:

Seafood rice stew

Codfish "à Bras" style

Grilled sea bass with seasonal vegetables

Duck confit rice stew with iberian pork chorizo

Steak tartare, french fries and salad

"Cervejaria" sirloin steak, fried egg,  
creamy gravy and french fries  
Loin steak **(supplement of €7,00)**

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## DESSERT

### CHOOSE ONE FROM:

Homemade apple tart with cinnamon ice cream

"Abade de Priscos" style egg pudding

"Leite creme", portuguese style egg custard

Typical "Pão de Ló" cake

Strawberry soup with vanilla ice cream **(supplement of €6,00)**

Crêpes Suzette **(supplement of €6,00)**

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 VEGETARIAN  VEGAN  GLUTEN FREE  LACTOSE FREE

Our products are locally sourced and sustainability certified. Vat included. No dishes or beverages can be charged, including the couvert, if it was not requested by the customer. Should you have any dietary restrictions, please inform us. This restaurant has a guest satisfaction book available.