



The influential U.S. portal EATER wrote in March 2019, citing restaurants like Maiden Lane in New York City and wine shops like Haley Henry in Boston or Hayden in Los Angeles:

Fish in a can is no longer just a Portuguese souvenir. It's on the menu.

“Sardines in olive oil, mackerel in broth, and mussels escabeche (or mussels poached in vinaigrette) packed in colorful tins to telegraph that, like caviar, they don't need further manipulation. Tinned fish is understandably a staple for restaurants that take inspiration the Iberian peninsula, where canneries are known for producing some of their most prized seafood. Tinned seafood also makes for a natural accompaniment to natural wine, given how well the salty, fatty fish flavors pair with the often higher-acidity wines.”

Here you will find the same mindset, have a nice evening with our wines and tins!

Selection of cheeses with jam and quince paste 14/26

Selection of cold cuts 14/26

Selection of cold cuts and cheeses 14/26

Roastbeef with giardiniera 15

Tuna tartare with mango 16

Beef tartare 16

Veggy tartare 8

Gazpacho from the market 8

Cantabrian anchovies with Normandy butter 14

Asturian codfish cheeks with biological chickpeas 22

Premium Portuguese sardines 12

Mussels in sweet and sour sauce 12

Baby squids filled with ragù 14

Premium Portuguese razors clams 15

Octopus of Oporto 13

Steamed cod summer salad 16

Cake of the day 8

Christian's babà 7

Water 2/3

Coffee 2

