

# STARTERS

## **Couvert**

Fluffy bread, Chef's creamy paste, olive oil from Trás os Montes, butter from the Azores and flavored olives 5.50

## **Salmon Tartar**

Perfect combination of fresh salmon, mixed with red onion, capers and olives, accompanied by sweet potatoes 16.00

## **Oysters**

Natural oysters with sea flavor 12.00

## **Truffled Grated Oysters**

Luxurious combination of grated Oysters in Cream Cheese, sour Cream, Grana Padano cheese and finished with Truffle Oil 16.00

## **Burrata Bruschetta**

Fluffy toasted bread topped with cream cheese, salad mix, cherry tomatoes, ham and finished with pesto sauce 13.50

## **Bruschetta Tomato and Parmesan**

Toasted country bread covered with cherry tomatoes previously drizzled with olive oil and basil and finished with grated parmesan cheese 5.50

## **Sea soup**

Rich and tasty soup where tradition mixes with innovation of the best that the Sea gives us! 8.50

## **Vegetable Cream**

Creamy soup with vegetables selected by the Chef 3.50

# MAIN DISHES

## **American Ribs**

Succulent ribs slow roasted in Chef's Barbecue Sauce, accompanied by Peasant Potatoes and a crunchy Coleslaw 21.00

## **Shrimp Risotto**

Slow cooked creamy rice accompanied by prawns 21.00

## **Spaghetti del Mare**

Spaghetti, Prawns and Clams sautéed in garlic and finished with Tobiko Roe 19.50

## **Massa al Pomodoro**

Spaghetti, Chef's Tomato Sauce, Cherry Tomatoes and finished with Grana Padano cheese 15.50

## **Tataki Salmon**

Seared salmon with sesame crust accompanied by confit mushrooms and saffron aligot 21.00

## **Bitoque à Chef**

Sirloin steak, French fries, fried egg, lettuce and tomato salad and finished with Chef's secret sauce 21.00

## **Francesinha Naval**

Sirloin Steak, Sausage, Bacon, Ham, Cheese, Fried Egg, Francesinha Sauce and French Fries 18.50

## **Panado Naval**

Breaded Chicken, French fries, layered cheese and finished with Francesinha sauce 14.50

## **Grilled Fillet**

Fillet (see fish of the day) grilled over charcoal, accompanied by Puré and sautéed vegetables 21.00

## **PETISCOS do MAR**

### **Prawns Naval**

Shrimp, flambéed and finished with Chef's secret sauce 23.00

### **Manga Rosa Ceviche**

Salmon, Mango, Chef's Tiger Milk, Red Onion and finished with Coriander 18.00

### **Seafood Ceviche**

Robalo, Shrimp and Mussels, Chef's Tiger Milk, Red Onion, Fried Corn and finished with Coriander 19.00

### **Robalo Ceviche**

Robalo, Chef's Tiger Milk, Red Onion, Fried Corn and finished with Coriander 19.00

### **Prawns à la guillo**

Peeled prawns sautéed in olive oil and garlic 18.00

### **Naval Mussels**

Cooked mussels served with Chef's vinaigrette sauce 15.00

### **Calamari a la Romana**

Accompanied with our Garlic mayonnaise 10.50

### **Clams Bolhão Pato**

Clams sautéed in olive oil, garlic and coriander 16.50

## **PETISCOS da TERRA**

### **Ovos Rotos**

French fries, ham and fried eggs 11.50

### **Cogumelos Rotos**

French fries, sautéed mushrooms and fried eggs 12.00

### **Trinchada**

Hot dog bread, sausage, bacon, ham, cheese and Francesinha sauce 8.50

### **Trinchada Mushrooms**

Hot dog bread, Sauteed mushrooms, cheese and Francesinha sauce 9.50

### **Mother in law's gizzards**

Gizzards made with a recipe passed down from generation to generation  
10.00

### **Padron Peppers**

Sautéed Padron peppers 7.50

### **Mushrooms in Oporto Wine**

Mushrooms sautéed with Oporto wine 9.50

### **Peasant Potatoes**

accompanied by Chef's garlic mayonnaise 4.50

### **Naval Fries**

French fries covered with cheese and Francesinha sauce 6.50

### **Chips**

3.50

## POKE's

### Salmon Poke Bowl

Salmon, shari, sunomono, mango, avocado, cream cheese, red onion pickles  
Topping's: sweet potato and nori 19.00

### Shrimp Poke Bowl

Prawns, salad mix, sunomono, mango, seafood, cream cheese, cherry tomatoes  
Topping's: sweet potato and chives 19.00

### Shitaki Poke Bowl

Shitaki mushrooms, salad mix, mango, avocado, coleslaw, red onion pickles, cream cheese.  
Toppings: nori and sesame seeds 19.00

## SALADS

### Salmon Salad

Lettuce, tomato, carrot, corn, cream cheese, boiled egg and smoked salmon  
15.50

### Mixed Salad

Tomato and lettuce 5.50

### Tomato Salad

Tomatoes and cream cheese 4.50

### Burrata Salad

Salad mix, Burrata cheese, ham and fried corn 14.50

## BOARDS

### Fried Board

Chicken fingers, chicken wings, alheira balls, calamari, crab caprices, cod fritters and vegetable crepes  
23.50

### Vegetarian Board

Vegetable burger, vegetable crepes, falafel, onion rings 22.00

### Cheese Board

Mixed cheese, olives, toast and pumpkin jam 20.00  
\* Extra ham 4.50

### Naval Board

Mixed cheese and mixed hams, olives, pumpkin jam and toasts  
30.00

## KID'S MENU

Note: Up to 12 years of age

### Chicken Nuggets

accompanied by french fries and fried egg 8.50

### Breaded Fish Fillet

accompanied by french fries and fried egg 8.50

### Sausage

accompanied by french fries and fried egg 8.50

## **SNACKS**

### **Prego no Pão à Naval**

Sirloin steak and Serra cheese on bread 12.50

### **Prego no Pão**

Sirloin steak, ham and cheese on bread 10.50

### **Naval Hot Dog**

Sausage, ham, cheese and Francesinha sauce 12.50

### **Naval Burger**

Ham, cheese, lettuce, bacon and fried onion 11.50

### **Vegetarian burger**

Vegetarian burger, lettuce, tomato and cheese 10.50

## **TOASTS\***

### **Naval Club**

Lettuce, tomato, cheese, ham, chicken breading and fried

egg 10.50

### **Club Sandwich**

Lettuce, tomato, cheese, ham and fried egg 9.50

### **Salmon Toast**

Smoked salmon, cream cheese and lettuce 11.50

### **Tomato Toast**

Cheese and tomato 6.50

### **Mixed Toast on Country Bread**

Ham and cheese 4.50

## **WRAPS\***

### **Salmon Wrap**

Lettuce, tomato, cream cheese and smoked salmon 10.50

### **Chicken Wrap**

Lettuce, tomato, cheese and chicken breading 9.50

### **Vegetarian wrap**

Lettuce, tomato, carrot and falafel 9.50

**\* Toasts and Wraps will only be served until 6pm**

# DESSERTS

## **Petit Gateau with Ice Cream**

Soft and creamy chocolate cake accompanied by a scoop of ice cream 6.50

## **Crème Brûlée**

Simple ingredients that are transformed into a creamy texture and finished with a burnt sugar crust 4.50

## **Waffle with Nutella**

Fluffy and crispy dough on the outside accompanied by hazelnut and cocoa cream 4.50

## **Red Fruit Cheesecake**

Delicious and sophisticated dessert that combines the richness and creaminess of cheesecake with the acidity and sweetness of red fruits 4.50

\*extra dose 2.00

## **Passion Fruit Cheesecake**

Delicious and sophisticated dessert that combines the richness and creaminess of cheesecake with the tropical and citrus flavor of passion fruit 4.50

\*extra dose 2.00

## **Baba de Camelo**

Classic dessert with condensed milk and eggs 4.50

## **Chocolate Mousse**

The intense flavor of chocolate balanced by the softness of the mousse 4.50

# WINES

## WHITE/RED

Conde Monsul, Douro	3,50	14,00
ZIP, Douro		14,00
Tons Duorum, Douro		14,00
Alto da Capela, Alentejo		14,00
Terras do Grifo, Douro		15,00
Diálogo, Douro		16,00
Quinta Vale D'Aldeia, Douro		16,00
Quinta do Paral, Alentejo		16,00
M.O.B. Lot 3, Dão		19,00

## WHITE

Casa de Compostela, Sauvignon Blanc	16,00
Quinta da Lapa Chardonnay, Tejo	18,00

## RED

Quinta do Paral, Reserve 2017, Alentejo	32,00
These Alba Biológico, Tejo	20,00

## GREEN

House of Compostela, Arinto/Loureiro	4,00	14,00
House of Compostela, Alvarinho		17,00
Vale do Homem, Alvarinho		18,00

## ROSÉ

Zip, Douro	4,50	15,00
Griffin Lands, Douro		15,00
Quinta do Paral, Alentejo		16,00

## SPARKLING WINE

Sparkling wine Paul Remy, France	4,00	16,00
Sparkling wine Quinta da Lagoa Velha, Bairrada, White		19,00
Rosé		22,00
Vale do Homem Super Reserva Sparkling Wine, Green		35,00

# SANGRIA

<b>White</b>	6,50	23,00
<b>Red</b>	6,50	23,00
<b>Rosé</b>	6,50	23,00
<b>Passion Fruit</b>	7,50	25,00
<b>Raspberry</b>	7,50	25,00
<b>Strawberry</b>	7,50	25,00
<b>Sparkling of Red Fruits</b>	9,00	28,00
<b>Mojito</b>		25,00

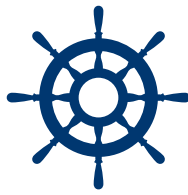
## COCKTAIL`S

<b>Caipirinha</b>	5,00
<b>Caipirosca</b>	5,00
<b>Strawberry Caipi</b>	6,00
<b>Black Caipi</b>	6,00
<b>Passion Fruit</b>	6,00
<b>Mojito</b>	7,00
<b>Mojito Passion Fruit</b>	8,00
<b>Mimosa</b>	7,00
<b>Paloma</b>	7,00
<b>Margherita</b>	8,00
<b>Moscow Mule</b>	7,00
<b>Aperol Spritz</b>	7,00
<b>Negroni</b>	8,00

## GIN`S

<b>Monkey</b>	12,00
<b>Tanqueray TEN</b>	10,00
<b>Tanqueray Rangpour</b>	10,00
<b>Formentera</b>	10,00
<b>Hendrick`s</b>	10,00
<b>Exceptional</b>	8,00
<b>Martin Millers</b>	8,00
<b>Nordés</b>	8,00
<b>No Shit Dry Gin</b>	7,00
<b>Citadelle</b>	7,00
<b>Tanqueray Sevilha</b>	7,00
<b>Bombay Sapphire</b>	7,00
<b>Tanqueray</b>	6,00
<b>Gordons</b>	5,00
<b>Gordons Pink/Citrus</b>	5,00
<b>Gordons 0.0</b>	5,00
<b>Tanqueray 0.0</b>	6,00





## BEER

Small	2,00
Medium	2,50
Big	4,50
<b><u>Bottles</u></b>	
Estrella Galicia 0.33l	3,00
Heineken 0.25l	2,50
E. Galicia 0.0	2,00
Heineken 0.0	2,50
1906 Special Reserve	3,50
1906 Red Vintage	3,50
1906 Black Coupage	3,50
Radler	3,50
Boemia	3,50
Corona	4,50
Erdinger	5,00
Franziskaner	4,50
Brewdog Ipa	4,50
Sommersby	3,50

## WATER JUICE

Water without Gas 0.33cl	1,50
Water without Gas 1.5L	4,00
Sparkling Water 0,33cl	1,70
Sparkling Water Flavors	2,00
Sparkling Water 0.70L	4,00
Tonic Water	2,00
Ginger Ale	2,90
Natural Orange Juice	3,50
Coca-Cola	2,00
Coca-Cola Zero	2,00
Sumol Pineapple	2,00
Fanta Orange	2,00
7Up	2,00
Lipton Iced Tea	2,00
Red Bull	3,50
Compal	1,80
Lemonade	2,80
Raspberry Lemonade	3,00
Passionfruit Lemonade	3,00
Strawberry Lemonade	3,00

## APPETIZERS

Chips	1,00
Olives	2,00
Lupins	1,00
Peanuts	1,00
Bread	1,00



## COFFEE

Coffee	1,50
Coffee with Ice	1,70
Small coffee with milk	1,00
Decaffeinated coffee	1,50
Double Coffee	3,00
Coffee with milk	2,00
Tea	2,50
Latte Macchiato	2,50
Cappuccino	2,50
Iced latte	3,00
Espresso Tonic	3,00
Extra Ice	0,25
Take away Box	0,50

## WHISKEY

Green Label 15 Year Old	10,00
Bufallo Trace Bourbon	9,00
Cardhu 12 Year Old	8,00
Singleton 12 Years	8,00
Black Label 12 Anos	6,00
Logan	6,00
Jack Daniels	6,00
Jack Daniels Honey	6,00
Jack Daniels Cinnamon	6,00
JB 15 Anos	6,00
Jameson	4,50
Bushmills	4,00
JB	3,50
Red Label	3,50

## OPORTO WINE

Oporto 10 years	9,50
White Oporto	5,50
Tawny Oporto	5,50
Ruby Oporto, Reserve	8,50
Oporto Tónico	7,50

## LIQUORS

Frangélico	4,00
Baileys	4,50
Ricard	4,00
Licor Beirão	3,50
Pastel de Nata	3,50
Bitter Almond	3,50
Martini	3,50
Moscatel	3,50

## SPIRITS

Cognac	10,00
Aguardente Velha	8,00
Brandy Carlos 1º	5,00
Grand Manier	5,00
CRF, Reserva	4,00
Macieira	3,50
Aguardente de Herbs	3,50
Aguardente Bagaceira	3,50

## SHOT'S

Shot Naval	3,00
Shot Premium	5,00

# Who are we?

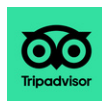
Naval Guest House & Bistrô is an accommodation and snack house, in the historic center of Vila do Conde, where we offer Quality and a magnificent view over the Marina, personalized service and a peaceful environment without losing the quality of an impeccable and attentive Hotel service to the details.

At Bistrô we are proud to be able to share our passion for good, honest food with you. We have the presence of Chef Pedro Holanda, and a varied menu of Snacks, Contemporary Fusion Dishes and a variety of Seafood, as well as a wine, beer and cocktail pairing menu.

We try to make each meal a unique experience, both for the pleasure of our food and for the fabulous views from our terrace over Rio Ave and the Marina!

It is the right place to relax and enjoy unique moments, in a space where the charm of Vila do Conde, Rio and the beaches come together in perfect harmony!

Naval Guest House & Bistrô is managed by the couple Andreia and Samuel, who aim to ensure that each customer has a unique experience on each visit!



**@navalguesthousebistro**

**www.onavalviladoconde.com**