

## SPECIAL COUVERT (OPTIONAL)

Olives, pickled onions, bread basket and caponata **4,90€**

## KIDS MENU **9,90€**

**Small Steak** (rice, fries and egg)  
**Breaded Chicken** (rice and fries)

## WHISKY

Bushmills Original Whisky	5,50€
Bushmills Black Whisky	6,00€
Jack Daniel's Whisky	7,00€
Johnnie Walker Black Whisky	8,00€

## SHARING DISHES

Our snacks are perfect for sharing

Fish Cakes (4 units)	9,90€
Crispy Pork Belly	11,90€
Garlic Fried Chicken	10,90€
Garlic Shrimp	13,90€
Bean Soup	2,90€
Shrimp Soup	3,90€
Gizzards in Sauce	7,90€
French Fries	3,90€
Olives	3,30€

## DESSERTS

<b>Mousse</b> (chocolate, lemon, passion fruit)	<b>5,90€</b>
<b>Milk Pudding</b>	<b>5,50€</b>
<b>Chocolate Brownie</b>	<b>5,50€</b>
<b>Ice Cream</b> (vanilla, chocolate, strawberry)	<b>5,50€</b>
<b>Moema &amp; Caramuru</b> (guava paste / Serra cheese)	<b>4,90€</b>

## WINES / CHAMPAGNE

	garrafa	copo
Tons White	9,00€	4,50€
Tons Rosé	9,00€	4,50€
Tons Red	9,00€	4,50€
Marquês de Borba White	9,00€	
Marquês de Borba Red	9,00€	
Altitude by Duorum White	12,00€	
Altitude by Duorum Red	12,00€	
Quinta D. Matilde White / Red	15,00€	
Casa Américo Encruzado	18,00€	
Casa Américo Jaen	18,00€	
Foz Arouce White	28,00€	
Foz Arouce Red	28,00€	
Cinzano Prosecco	19,50€	
Montanha Brut Sparkling Wine	15,50€	
Piper Heidsieck Brut Champagne	76,90€	

## RÖSTI POTATOES

<b>TUPINIQUIM - 4 cheeses</b> (parmesan, gorgonzola, provolone, mozzarella)	<b>12,90€</b>
<b>PARAGUACU - Beef</b> (beef and cheddar cheese)	<b>13,90€</b>
<b>CARAMURU - Chicken</b> (chicken and cream cheese)	<b>12,90€</b>
<b>MOEMA - Shrimp</b> (shrimp, bacon, cream cheese)	<b>14,90€</b>
<b>TUPINAMBA - Mushrooms</b> (shimeji, shiitake and broccoli)	<b>15,90€</b>
<b>SANTA MARIA - Codfish</b> (codfish with cream)	<b>13,90€</b>
<b>NINA - Sausage</b> (calabresa sausage, cheese and bacon)	<b>12,90€</b>
<b>CABRAL - Pork</b> (roast suckling pig and goat cheese)	<b>13,90€</b>
<b>DOM MANUEL - Ham</b> (ham, cheese, sun-dried tomatoes, oregano)	<b>11,90€</b>
<b>PITA - Vegetarian</b> (sun-dried tomatoes, white cheese, spinach)	<b>12,90€</b>

## DRINKS

Water 50cl	1,50€
Sparkling Water 25cl	1,70€
Sparkling Water Lemon 25cl	1,70€
Guaraná Antarctica	1,70€
Guaraná Antarctica Zero	2,00€
Coke	2,00€
Coke Zero	2,00€
Sprite	2,00€
Sprite Zero	2,00€
Peach Ice Tea	2,00€
Lemon Ice Tea	2,20€
Red Bull 25cl	2,20€
Red Bull Sugar Free 25cl	3,50€
Red bull Watermelon/tropical 25cl	3,50€
Nicola Espresso Coffee	1,60€
Nicola Decaffeinated Coffee	1,70€

## SALADS **9,90€**

Base: mixed greens, grated carrot, tomato, seeds and grains.

**Caesar Salad**  
(breaded chicken strips, parmesan, croutons, Caesar dressing)

**Chicken Salad**  
(tiras frango grelhado, ovo cozido, molho de mostarda e mel)

**Tuna Salad**  
(fresh tuna, boiled egg, house dressing)

**Vegetable Salad**  
(sautéed mixed vegetables)

## BEER

Draft Beer 25cl (Heineken)	2,50€
Draft Beer 50cl (Heineken)	4,90€
Bandida do Pomar Apple Cider 50cl	4,00€
Beer 33cl (Heineken, Estrella Galicia, Superbock)	3,00€
Non-alcoholic Beer 33cl (Heineken)	4,00€

## SANGRIA

White or Red Wine Sangria 1L	17,90€
Champagne Sangria passion fruit / red berries 1L	20,50€

## PORT WINES

Burmeister Tawny / Ruby / White	4,50€
Burmeister 10 Years Old	6,50€

## APERITIFS

APEROL  
SPRITZ

APEROL SPRITZ	7,90€
CAMPARI SPRITZ	8,90€
VILLAMASSA TONIC	8,90€

## COCKTAILS

<b>Negroni</b> (Bulldog gin, Campari, red vermouth, orange)	9,90€
<b>Paloma</b> (Espolòn Blanco, lime juice, grapefruit soda)	7,90€
<b>Margarita</b> (José Cuervo Silver, orange liqueur, sugar)	8,90€
<b>Caipirinha lime/lemon</b> (Sagatiba cachaça, lime, sugar)	7,90€
<b>Caipiroska seasonal fruits</b> (Vodka or gin, sugar, fruit)	7,90€
<b>Mojito</b> (Rum, lime, mint, sparkling water)	7,90€
<b>Dry Martini</b> (Bulldog gin, dry vermouth, green olive)	7,90€
<b>Port Tonic</b> (White Port wine, tonic water, lime and mint)	7,90€
<b>Gin Tonic</b> (Bickens gin, tonic water)	7,90€
<b>Gin Bull</b> (Bickens, redbull watermelom/tropical)	10,90€

## SPIRITS

José Cuervo Silver Tequila	5,00€
José Cuervo Reposado Tequila	9,00€
Nordés Gin	9,00€
Sagatiba Cachaça	5,80€
Martini Vermouth White / Red	5,50€
Absolut Vodka	6,00€
Eristoff Vodka	4,50€
Cachaça Sagatiba	5,80€
Vermute branco / tinto	5,50€
CR&F Brandy	4,60€
Licor Beirão	3,50€



### GET TO KNOW A LITTLE ABOUT THE HISTORY OF MOEMA

The indigenous woman Moema is a character from one of the most well-known stories in Brazilian literature. She is a tragic figure who falls in love with Diogo Álvares Correia, a Portuguese castaway born in Viana do Minho (Viana do Castelo). He was found unconscious on the beach by a Tupinambá tribe and received the nickname Caramuru (moray eel).

The story, narrated in "Caramuru" by the writer José de Santa Rita Durão, and portrayed in the painting "Moema" by Victor Meirelles, tells how the Tupinambá woman Moema falls in love with Diogo Álvares Correia (Caramuru), a Portuguese man who lived among the indigenous people in Brazil. When Caramuru decides to return to Europe, taking with him the indigenous woman Paraguaçu, with whom he had a relationship and who was baptized Catarina Álvares Paraguaçu, Moema is left deeply heartbroken. In an act of despair, she throws herself into the sea and tries to swim after the ship carrying Caramuru. She is unsuccessful and tragically dies, drowning in the ocean waters.

Moema Bistrô is a blend of bar and restaurant, offering a fusion of Brazilian and Portuguese cuisine. Our purpose is to delight the most demanding palates, in a space designed for socializing, fun, and a unique gastronomic experience – whether for lunch, dinner, or simply to enjoy pleasant moments with friends.

SEJA RESPONSÁVEL. BEBA COM MODERAÇÃO.

# WELCOME

  
Bistrô

 @moemabistropt

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