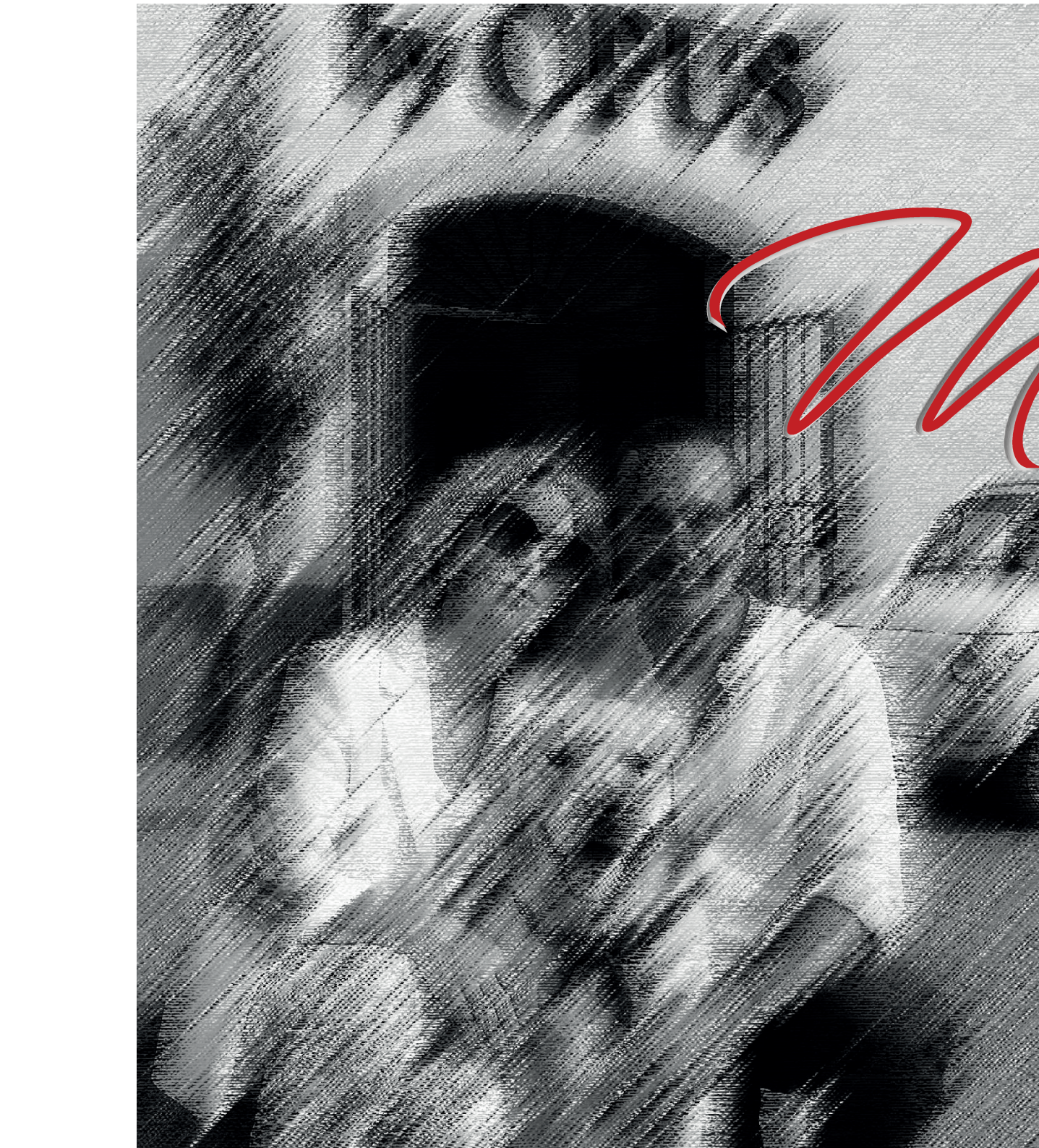




# Menu

*"Each dish we create  
is a reunion with something  
that once made us happy.."*

*by OPUS*



# *There* are love stories that begin with a glance.

**Ours began** with a plate. Or rather... With the innocent idea of a glass of water with lemon. But the water never came. Instead came three, four — maybe more — bottles of champagne. Came petiscos, a stolen bite, a spilled wine. And the heart... knowing right away it was going to get messy. That's how a mischievous Algarvian and a fearless Alentejana — he with salt in his blood, she with fire in her words — decided to join hands, pots, and dreams. They cooked through days, nights, mistakes, and recipes. They argued over sauces. Laughed at having too many pans. And made the kitchen the home where everything fits: the shout, the kiss, the longing... and the scent of woodfire. By *Opus* was born from that blend — from the shameless desire to

marry tradition with creation, to serve with soul, to make it beautiful... but above all — to make you feel. Because here, the plate doesn't just come with ingredients. It comes with memories. With roots. With wrinkles of the land and wind from the sea. It comes with wines that tell stories, ice creams that taste like a tipsy childhood, and silences that only happen when the flavour hits you in the heart. Our kitchen is made of faith, fire, and affection. It speaks with a southern accent and Portuguese stubbornness. It's a petisco for some, a poem for others. But always — always — a declaration of love. So if you're here... sit down. Put your phone away. Choose a wine. Eat slowly. Love quickly. Because this story — now — **is yours too.**

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# DISHES TO SHARE

at the start

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*Here, bread is broken as stories are shared.*

*Petiscos with soul, prepared on the same day, with ingredients that know the producer's name and memories that come from the fields and the sea.*

## SEASONED OLIVES 5€

*Cured with garlic, orange, and garden herbs. Less talk, more bite.*

## ALGARVIAN CARROTS 4€

*Marinated with garlic, vinegar, and fresh coriander. A dive into the South.*

## HOUSE BUTTER 5€

*Spread like sealing a pact. Creamy, with fleur de sel and a citrus touch.*



## CRISPY PORK CRACKLINGS 5€

*Like firm kisses from the hinterland. Served cold, sliced, with the flavour of the earth.*

## LUPINI BEANS 4€

*Simple. Bitter and fresh. With salt and conversation.*

## ASSORTED BREAD 6€

*Three ways to begin well: homemade bread, fig bread, and rustic cornbread in the old style.*

## OLIVE OIL by OPUS BIO ORGANIC 6€

*Perfect to be enjoyed simply with a good piece of bread, where it reveals all its purity and character.*

*AN ORGANIC, CERTIFIED EXTRA VIRGIN OLIVE OIL, MEDIUM-FRUITY, FRESH, SMOOTH, AND OF EXCEPTIONAL QUALITY, FROM THE CIMA-CORGO SUB-REGION. ELEGANT, FLORAL FLAVOR, RETRONASAL NOTES, AND A STRIKING FINISH. THE AWARD-WINNING QUINTA DE CEIS LIMITED EDITION RANKS AMONG THE BEST ORGANIC EXTRA VIRGIN OLIVE OILS IN THE WORLD.*

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# STARTERS & SALADS

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small gestures, big flavors

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*Flavors from the field and the sea, sharings that satisfy the smallest craving.*

## CODFISH FRITTER 5€

*Crisp on the outside, delicate within — a living memory of Portuguese cuisine.*

## SUCKLING PIG RISSOL 7€

*Delicate pastry, golden-fried, embracing succulent, seasoned suckling pig. A celebratory bite in every mouthful.*

## ENTORNA SHEEP CHEESE 10€

*Sheep's milk in secrecy — a velvety cheese that opens into butter and the memory of the land.*



## TRADITIONAL GRILLED CHOURIÇO 18€

*Artisanal chouriço flame-grilled over fire, served in bread.*

## PATA NEGRA 21€

*Thin slices of Iberian jewel mountain.*

## PATA NEGRA BELLOTA 25€

*Time-cured marbling, refined by acorns. A luxurious delicacy that melts on the palate.*

**EGGS WITH ASPARAGUS 16€**

*Green asparagus dancing in butter, embracing tender eggs that break into creamy gold — a simple and timeless dish.*

**ROE SALAD 17€**

*Sea and land in harmony: fresh fish roe, tender potatoes, olive oil, and spring onion.*

**COD SALAD 16€**

*Shredded cod among red peppers, roasted tomato, and red onion, drizzled with olive oil and mountain oregano.*

**OCTOPUS SALAD 17€**

*Sweet warmth and sea breeze: tender octopus, earthy potatoes, fresh coriander, and vibrant olive oil.*

**ANCHOVY & AIOLI 16€**

*Crisp and light harbour bite: golden anchovy in tempura, dipped in lemon aioli.*

**MUXAMA WITH DRIED FIG & ROCKET 18€**

*Salt of the sea and sweetness of the hills: tuna muxama, dried fig, wild rocket, and pennyroyal olive oil.*

**CITRUS & SPICY OYSTERS 16€**

*Four fresh oysters awakened by citrus vinaigrette, lively pepper, and sea herbs.*

**CLAMS À BOLHÃO PATO 19€**

*Fresh from the ria, opened over the flame with garlic, coriander and white wine — a sea-poem served in the pan.*

**OSCIETRA CAVIAR 30g 79€**

*Golden pearls of rare elegance. Delicate notes of walnut, subtle minerality and a long, silky finish. A classic sturgeon caviar that transforms every tasting into a moment of pure refinement.*

**BELUGA CAVIAR 30g 130€**

*The pinnacle of caviar. Silky pearls of remarkable elegance, unfolding notes of fresh cream, sweet butter and refined marine minerality, with an exceptionally long and harmonious finish. One of the most prestigious and exclusive delicacies in world gastronomy.*

**ANCHOVY IN GAZPACHO WITH PENNYROYAL ICE CREAM 18€**

*Freshness and green perfume: cured anchovy, tomato gazpacho, cornbread croutons and aromatic pennyroyal ice cream.*

**NOBLE GAZPACHO WITH PATA NEGRA & ASPARAGUS 19€**

*Tomato and vinegar in summer freshness, crowned by cured Pata Negra and confit asparagus.*

**CREAMY OCTOPUS GAZPACHO 20€**

*Tender octopus in a cool breeze of tomato and onion, fish roe and coriander lifted by rustic vinegar.*

**FRIED SWEET POTATOES 5€**

*Crispy fried sweet potatoes.*





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# LAND & SEA

to be savored

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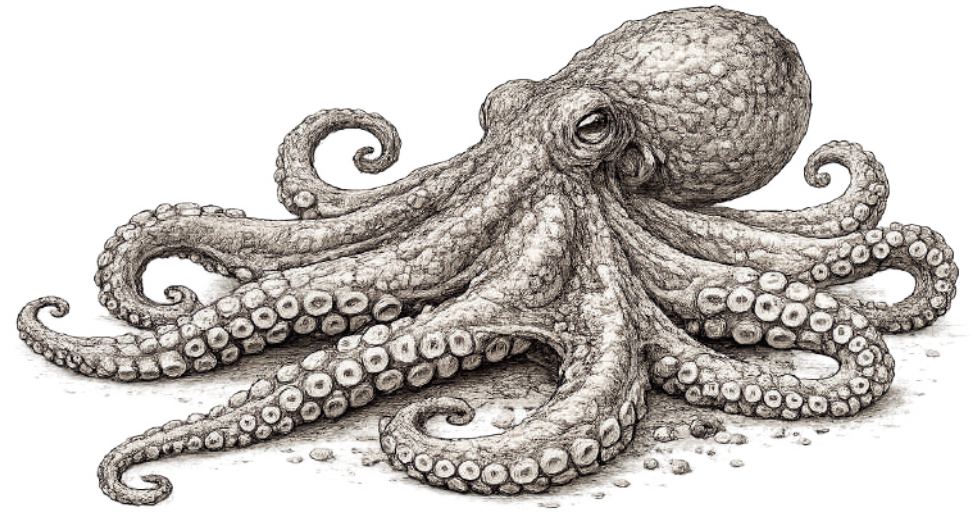
*Between the salt of the sea and the memory of the land, flavors tasted as a living heritage.*

## TIGER PRAWN WITH GRANDMA'S TOASTS 24€

*A golden tiger prawn served with homemade toasts and a whisper of garlic aioli.*

## FISH ROE MIGAS WITH TIGER PRAWN 29€

*Warm, rich migas with creamy deep-flavored roe and a tiger prawn delivering the final taste of the sea. A bold dish where bread embraces the ocean in one warm moment*



## STUFFED SQUID 22€

*Tender squid holding a rich aromatic filling, each bite revealing layers of flavor. An embracing, comforting dish of maritime tradition and refined homestyle character, accompanied by sweet potato fries.*

## BY OPUS OCTOPUS 26€

*Tender octopus dancing in warm olive oil, rustic potatoes bathing in a creamy sea-and-mountain broth enriched with smoky bacon. A true and intense house signature dish.*

**XERÉM WITH OCTOPUS & CAVIAR 25€**

*Tender octopus in buttery corn xerém, crowned with caviar and fresh herbs.*

**XERÉM WITH PRAWN & FOIE GRAS 27€**

*Sautéed prawn and foie gras fused into buttery corn xerém.*

**VELVETY XERÉM WITH RICH FIELD FLAVORS 24€**

*Sautéed Pata Negra, creamy xerém, green asparagus, garlic and wild herbs.*

**CONFIT COD “ESPIRITUAL” 22€**

*Confit cod loin over spiritual purée of cod, potato, spinach and carrot, finished with a golden cornbread crust.*

**COD CHEEKS IN GARLIC AÇORDA 21€**

*A warm, savory embrace. Cod cheeks, bread, garlic and coriander.*

**FRIED EGGS WITH COD JOWL 23€**

*Golden-yolk eggs with succulent flakes of cod jowl, crispy straw potatoes and sweet onion — a tribute to tradition and richness.*

**DOGFISH IN CORIANDER SAUCE 21€**

*Dogfish steak immersed in coriander and garlic sauce, brightened with vinegar and served with bread to capture every flavor.*

**DOGFISH MASSADA 25€ (Winter)**

*Firm dogfish and meaty prawn folded into pasta that absorbs a hot, aromatic broth. The sea rises in every spoonful — generous, comforting and true.*

**SERRA & MAR CATAPLANA 48€**

*Copper vessel guarding the meeting of land and sea: prawn, clam, crab, mussel and wild boar in a tomato-coriander broth.*

**MONKFISH LIVER RICE WITH FRIED FISH 21€**

*Depth and crispness. Monkfish liver, fish, rice and coriander.*



**RAZOR CLAM RICE WITH CRISPY STINGFISH 26€**

*Sea and crunch.*

*Razor clams, creamy rice, crispy stingfish and fresh coriander.*

**VINHAIS ALHEIRA WAFFLE WITH TRUFFLED EGGS 20€**

*Smoked alheira waffle crowned with broken eggs and crispy fries scented with truffle.*

**SHREDDED DUCK OVER GIBLET RICE 22€**

*Succulent duck over buttery gizzard rice with orange caramel and fresh herbs.*

**FAT & LEAN DUCK WITH QUINCE 24€**

*Duck breast and foie gras in contrast over citrus quince purée balancing freshness and intensity.*



**PICKLED PARTRIDGE WITH POACHED PEAR 25€**

*Game partridge in traditional marinade, supported by wine-poached pear, wild asparagus and golden fried bread.*

**FROG LEGS “À MARICAS” WITH CORIANDER RICE 22€**

*Garlic-lemon marinated frog legs sautéed in olive oil with fresh coriander rice and crisp fried bread.*

**PORK BELLY WITH GILA & SHALLOT 22€**

*Tender pork belly embraced by sweet gila jam and caramelized shallot.*

**FRIED BROAD BEANS WITH PORK 21€ (Winter)**

*Golden fried broad beans crackling beside crispy, juicy pork belly.*

**GRILLED PORK STRIPS WITH APPLE PURÉE 22€**

*Grilled pork strips over smooth green apple and butter purée freshness meets succulence.*

**EARTHENWARE WILD BOAR WITH PENNYROYAL MIGAS 20€**

*Rustic wild boar resting on bread migas scented with pennyroyal and garlic.*

**BRAISED WILD BOAR WITH COCOA & HERITAGE CORN 23€**

*Wild boar glazed with dark chocolate sauce, toasted almonds and creamy traditional corn mash.*

**VENISON WITH RUBY PORT SAUCE & SWEET POTATO 25€**

*Grilled venison loin finished with Ruby Port sauce over citrus sweet potato purée.*

**LAMB CHOPS ON ASPARAGUS MIGAS 24€**

*Two lamb chops resting on bread migas with wild asparagus — a memory of the hills in every bite.*

**OXTAIL STEW WITH CHESTNUTS 26€ (Winter)**

*Slow-braised oxtail falling into tender strands paired with sweet earthy chestnuts.*

**GRILLED BEEF STEAK WITH SWEET POTATO 25€**

*Grilled beef loin steak served alongside sweet potato and a generous drizzle of olive oil.*

**BY OPUS PICA-PAU 25€**

*Tender loin pieces boldly seared, brightened with pickles, wrapped in mustard cream and paired with sweet potato bringing warm homestyle comfort. A confident dish full of character.*



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# FAREWELL BITES & BOARDS

that satisfy the craving

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*Sharings that recall the countryside and the sea.*

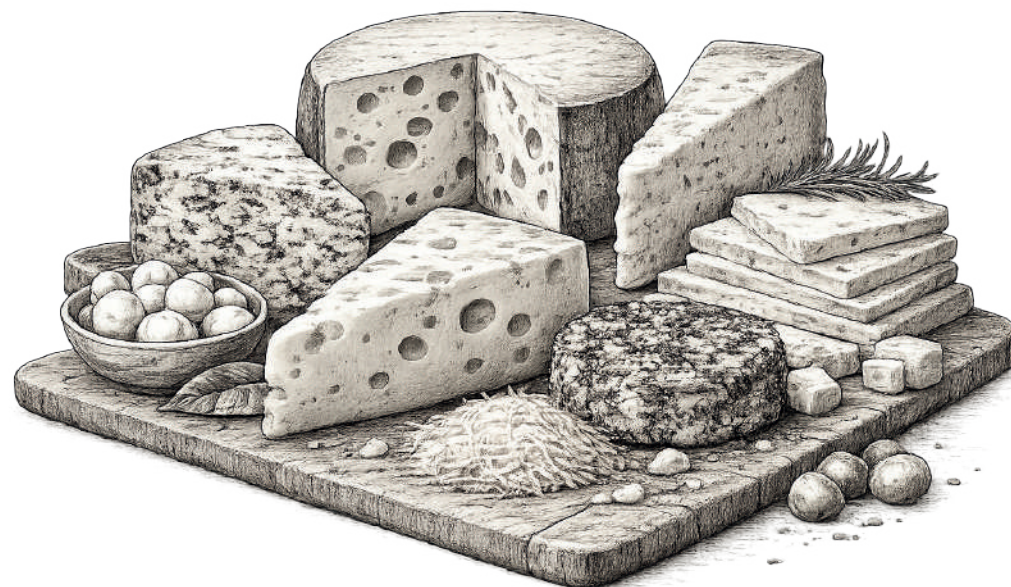
*Bread, jams, cheeses, cured meats and fish laid at the table, as in the old days, to satisfy the craving and prolong the conversation.*

## GRILLED STEAK SANDWICH WITH RUSTIC POTATOES 23€

*Firm meat, loyal potato. Beef, bread, rustic potatoes, fleur de sel.*

## CHEESE BOARD 18€

*Selection of cheeses, artisanal jams, wheat.*



## SEA BOARD 20€

Muxama, cod flakes, pickled anchovy, cured anchovy.

## MIXED BOARD 19€

Complete selection of cheeses and cured meats, jams.

## SEASONAL FRUIT BOARD 15€

Fresh seasonal fruit, cut and generously displayed.



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# SWEETNESS & TIPSY FRUIT

that sweeten the memory

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*To close with lightness or to begin with pleasure — where wine kisses fruit,  
and sugar yields to time.*

## CREAMY RICE PUDDING & BURNT SUGAR CRUST 10€

*Creamy rice pudding with lemon, topped with burnt sugar.*

## RICOTTA CAKE 9€

*Traditional ricotta and cinnamon.*



## CHOCOLATE CATAPLANA 15€

*A warm-and-cold enchantment*

*Where cocoa meets the Portuguese soul.*

*A sweet irony served in copper: chocolate mousse wrapped in crunch and the  
scent of Port wine.*

*Pink pepper awakens, red fruits seduce, toasted almond and basil whisper  
freshness.*

**DOM RODRIGO IN A SPOON 9€**

*The Algarve shaped into a sigh.*

*Among threads of egg and almond lives a convent secret that melts into sweetness.*

*Served by the spoon, it's a pure act of love.*

**TIPSY FRUIT WITH CHEESE 14€ (Winter)**

*Fruit in wine syrup, soft cheese, crunchy toasts.*

**BY OPUS TRIO OF ICE CREAMS 12€**

*A journey through freshness, wine, and memory.*

*Three frozen notes of pleasure dance with the fruit of the season.*

*Each spoonful melts time itself*

**THE NOBLEMAN'S ANCESTRAL PUDDING 14€**

*A silky texture and enveloping aroma, where Tawny Port merges with slow-set vanilla curd, leading to an elegant and memorable finish..*

**ARRÁBIDA BLUE CHEESE TART & VINTAGE PORT 16€ (Winter)**

*Intense and captivating, combining the nobility of blue cheese with the crunch of toasted hazelnut and the vinous depth of Vintage Port in a bold, elegant balance.*

**SOMMELIER'S PETIT FOUR 12€**

*Small indulgences.*

*Dried fruits and chocolates.*

