

Sebastião

RESTAURANT & BAR



(+351) 21 012 7455
HOTELDABAIXA.COM

RUA DA PRATA 237
1100-417 LISBOA

   
@RESTAURANTESEBASTIAO

A essência da
Baixa Lisboeta
numa só ementa:
intemporal, inimitável
e autenticamente
portuguesa.

The essence of
"Baixa Lisboeta"
in a single menu -
timeless, unique and
authentically Portuguese.

Sobremesas

Desserts

As Nossas Pérolas Brancas
(Farófias com Molho de Baunilha e Canela)
Our White Pearls
*(“Farófias” is a Smooth, Light, and Creamy Portuguese
Dessert - Poached Meringues with Vanilla and Cinnamon Sauce)*
5,50€

Mousse de Licor e Laranja
(Mousse com Bolachas de Chocolate Negro e Laranja)
Liquor and Orange Mousse
(Mousse with Dark and Orange Chocolate Wafers)
5,00€

Brownie de Chocolate Negro e Nozes
com Gelado de Caramelo Salgado
Dark Chocolate and Nuts Brownie
with Salted Caramel Ice Cream
5,00€

Panna Cotta de Pina Colada
(Panna Cotta de Côco com Abacaxi, Granola e Hortelã)
Panna Cotta from Pina Colada
(Coconut Panna Cotta with Pineapple, Granola and Mint)
5,00€

Gelados Artesanais (Bola)
Homemade Ice Cream (Scoop)
2,5€

Os preços apresentados incluem IVA à taxa legal em vigor. Em caso de alergias deve solicitar informação junto dos nossos colaboradores. Dispomos de livro de reclamações. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. DL 10/125 - art. 135.º n.º 3

All prices include vat at the legal rate. In case of allergies, you should request information from our staff. We have a complaints book. No dish, food product or drink, including the cover, can be charged if not requested by the customer or if it is rendered unusable. DL 10/125 - art. 135th n.º 3

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Entradas

Starters

S O P A • S O U P

Sopa de Peixe com Croutons Caseiros
Fish Soup with Homemade Croutons
4.5€

Gaspacho com Gelado de Pepino, Pimento e Crocante de Pão
Gazpacho with Cucumber Ice Cream, Sweet Pepper and Crispy Bread
4.5€

O S N O S S O S P E T I S C O S • O U R N I B B L E S

Peixinhos da Horta e Tempura de Legumes
com Maionese de Manga e Coentros
Vegetables Tempura with Mango
and Coriander Mayonnaise
11€

O Nosso Camarão “al Ajillo”
Garlic Shrimp “al Ajillo”
11€

O Escabeche de Codorniz com Tostinhas com Aroma de Alho
Our Marinated Quail with Garlic-flavored Toasts
7.5€

Choco Frito à Moda de Setúbal com Maionese de Alho
Traditional Fried Cuttlefish from Setúbal with Garlic Mayonnaise
9€

Tábua de Queijos Portugueses e Presunto com Mel e Compota
Portuguese Cheese Board and Smoked Ham with Honey and Jam
16.5€

Escondidos de Queijo de Cabra com Pêra e Sementes de Girassol
Pear, Goat Cheese and Sunflower Seeds Parcels
9.5€

Croquetes de Vitela com Mostarda à antiga
Veal Croquettes with Old Style Mustard
4.5€

Prato de Presunto com Tostas Caseiras
Ham Plate with Homemade Toasts
12€

M A I S • M O R E >>>

Ovos Revoltos com Presunto e Salsa

“Broken Eggs”

(Fried Potatoes with Smoked Ham, Fried Eggs and Parsley)

9€

O Nosso Bacalhau “à Brás”

Our Cod “à Brás”

(Cod Portuguese Style with Fried Potatoes and Creamy Scrambled Eggs)

12€

Hambúrguer à Sebastião

(100% Carne de Vaca, Bacon, Cebola, Queijo e Ovo Estrelado)

Sebastião Burger

(100% Beef, Bacon, Onion, Cheese and Fried Egg)

14€

Pratos Mains

DO TALHO • FROM THE BUTCHERY

Pica Pau do Lombo de Novilho com Arroz e Batatas

Veal Sirloin Steak “Pica Pau” with Rice and Chips

16€

Bife do Lombo à Portuguesa

(com Ovo Estrelado, Presunto, Batatas Chips e Pickles Caseiros)

Portuguese Sirloin Steak

(with Fried Egg, Ham, Chips and Homemade Pickles)

18€

Perna de Pato Confitado e Batatinhas Assadas com Ervas Aromáticas

Confit Duck Leg and Roasted Potatoes with Aromatic Herbs

18€

DA LOTA • FROM THE SEA

Bacalhau Assado com Batata a Murro e Grelos Salteados

Baked Cod with Roasted Potatoes and Sautéed Greens

17€

Arroz de Garoupa e Camarão

Grouper and Shrimp Rice

18€

DA HORTA • FROM THE VEGETABLE GARDEN

Tofu Tikka Massala com Hummus de Grão

Tikka Massala Tofu with Chickpea Hummus

14,5€

Caril de Grão com Espinafres, Cogumelos e Amendoim Tostado

Spinach, Mushroom and Chickpea Curry with Toasted Peanuts

14,5€

SALADAS & BOWLS • SALADS & BOWLS

DISPONÍVEL EM VERSÃO VEGETARIANA. FALE CONNOSCO.
MAKE IT VEGGIE. ASK US.

Salada Caesar

*(Misto de Alfaces, Frango, Croutons,
Anchovas, Parmesão e Molho Caesar)*

Caesar Salad

*(Mixed Salad, Chicken Breast, Croutons,
Enchovies, Parmesan and Caesar Sauce)*

13€

Salada de Burrata

(Burrata, Tomate Cereja, Presunto, Rúcula, Tostas e Pesto)

Burrata Salad

*(Burrata, Cherry Tomatoes, Smoked Ham,
Rocket Leaves, Toasts and Pesto)*

14.5€

Salada de Queijo de Cabra

*(Misto de Alfaces, Queijo de Cabra, Pera,
Nougat de Frutos Secos e Vinagrete Balsâmico)*

Goat Cheese Salad

*(Mixed Salad, Goat Cheese, Pear, Dried
Fruit Nougat and Balsamic Vinaigrette)*

13€

Bowl de Salmão Fumado

*(Couscous, Salmão Fumado, Espinafre Fresco,
Mamão, Pepino, Nozes e Molho Caseiro)*

Smoked Salmon Bowl

*(Couscous, Smoked Salmon, Fresh Spinach, Papaya,
Cucumber, Nuts and Homemade Sauce)*

14.5€

Bowl de Camarão

*(Couscous, Camarão, Pepino, Abacaxi, Rúcula, Rabanete,
Sementes de Girassol e Molho de Manga e Malagueta)*

Shrimp Bowl

*(Couscous, Shrimp, Cucumber, Pineapple, Rocket Leaves,
Radish, Sunflower Seeds and Mango and Chilli Sauce)*

14€