



A GAÚCHA
GRELHADOS E COMPANHIA

Menu

“A Gaúcha” has been here since 1967, when three friends recently arrived from Brazil decided to open the first restaurant on Rua dos Bacalhoeiros. This on a street that up till then was exclusively dedicated to the preparation and sale of salt cod, with its warehouses for salting and processing the precious fish from the North Sea. Today, Rua dos Bacalhoeiros is a very different place. It has been modernised and transformed into a safe haven for those looking for good food in the city of Lisbon. Over the years, famous and not so famous people from Lisbon have passed through here and exchanged their life stories. “A Gaúcha” restaurant has been modernised, but the weight of its history and the art of hospitality remains unchanged.

As the dishes are prepared from scratch, the waiting time may be more than 25 minutes. Due to the scarcity of some seafood in different seasons, we reserve the right to change the ingredient of dishes, while informing the customer.

Warning - If you are allergic or intolerant to any of the following substances used in the preparation of our dishes, please inform our team: cereals containing gluten, crustaceans, eggs, fish, shellfish, nuts, soya, milk, walnuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupins and molluscs.

We have a private room for groups of up to 25 people. Talk to our team or send an email to reservas@agaucha.pt for more information.

VAT included at the current rate

It's more
than just *a*
restaurant.

IT'S A WHOLE EXPERIENCE

Sublime

Couvert

1 Basket of bread	3€
2 Marinated Alentejo olives	2€
3 Herb butter and butter with fleur de sel	3€
4 Buttery sheep cheese	7€
5 Cured sheep cheese	6€
6 Iberian pork ham	15€
7 Mixed cheese and smoked meat board	17€

To share

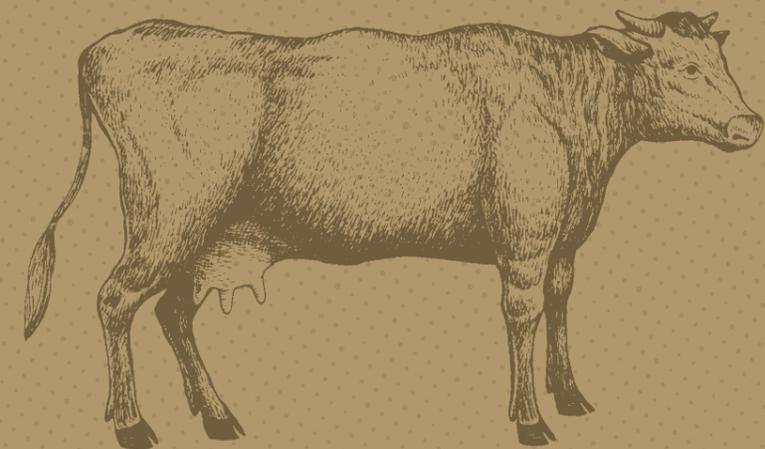
8 Sheep cheese au gratin <i>Buttery sheep cheese filled with onion, leek, chorizo, thyme and orange sauce</i>	11€
9 Beef pica-pau <i>Cubes of beef sautéed in olive oil, garlic, bay leaves, mustard, white wine and pickles</i>	12€
10 Prawns à Guilho <i>Prawns sautéed in olive oil, garlic and paprika, drizzled with white wine, butter and lemon juice</i>	12€
11 Tuna and salmon tartare <i>Tuna, salmon, green apple, avocado purée, chives, crispy onion and ponzu sauce</i>	12€

Salads

12 Tomato and sheep cheese salad <i>Sheep cheese, garden tomatoes, lettuce, Alentejo olives and pennyroyal</i>	9€
13 Chicken Caesar salad <i>Grilled chicken breast with thyme and orange, romaine lettuce, Grana Padano shavings, cherry tomatoes, croutons and Caesar dressing</i>	12€
14 Shrimp Caesar salad <i>Sautéed shrimp with garlic and paprika, romaine lettuce, Grana Padano shavings, cherry tomatoes, croutons and Caesar dressing</i>	12€

Soup

15 Rich fish soup <i>Rich fish and shrimp soup made with our bisque and served with croutons</i>	8€
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From the sea to the grill

We use GRESILVA® grills that are known for their innovative cooking system. They allow you to grill quickly, healthily and ecologically, preserving the natural flavour of the food and all its nutrients in the purest tradition of the Mediterranean Diet.

16 Fresh fish of the day <i>Fresh fish of the day, scaled and grilled with baked potatoes and sautéed vegetables</i>	19€
17 Grilled turbot <i>Grilled fresh turbot with baked potatoes and sautéed vegetables</i>	44€
18 Octopus Lagareiro with olive oil <i>Cooked and grilled octopus tentacles with sautéed greens, baked potatoes, garlic oil and black olive soil</i>	21€
19 Salmon fillet with saffron risotto <i>Grilled salmon fillet with citrus saffron and pink peppercorn risotto</i>	19€
20 Mixed board of fish, octopus and tiger prawns <i>Fish of the day, tiger prawns, octopus tentacles, baked potatoes and vegetables</i>	1 pax 38€ 2 pax 70€
21 Grilled lobster <i>Grilled lobster served with shrimp rice and lemon sauce</i>	Price by weight
22 Grilled tiger prawns <i>Grilled tiger prawns served with shrimp rice and lemon butter sauce</i>	79€/kg

Steaks on the grill

We use GRESILVA® grills, which boast an innovative cooking system that grills quickly, healthily and in an environmentally friendly way while preserving the food's natural flavours and nutrients. All our meats are served with French fries, garlic mayonnaise or chimichurri.

23 Gaucha-style steak <i>Grilled sirloin steak with French fries, fried egg and Gaúcha sauce</i>	18€
24 Beef cutlet <i>500g grilled beef cutlet with French fries</i>	22€
25 South American Picanha <i>Grilled South American rump steak with French fries or rice and black beans</i>	24€
26 Sirloin steak <i>Grilled sirloin steak with fries</i>	19€
27 Iberian pork chops <i>Iberian pork chops with bean rice</i>	18€
28 Black Angus Entrecôte <i>Grilled South American Black Angus entrecôte with French fries</i>	28€
29 Mixed meat board <i>Entrecôte, picanha, sirloin with French fries or rice and beans</i>	1 pax 29€ 2 pax 54€
30 Mixed meat and tiger prawn board <i>Entrecôte, picanha, sirloin and tiger prawns</i>	1 pax 38€ 2 pax 70€
31 Chef's choice of meat (for 1 and 2 people) <i>Premium cut of meat selected by our Chef, served with French fries and chimichurri or rice and black beans</i>	Price on request

House specials

32 Tuna Tataki <i>Tuna sealed with sesame, teriyaki sauce and sautéed vegetables</i>	18€
33 Salt Cod Lagareiro <i>Baked salt cod with olive oil and garlic, sautéed turnip greens, baked potatoes, combread and black olive soil</i>	20€
34 Lobster and tiger prawn cataplana <i>Lobster and tiger prawns with onion and pepper bisque served with white rice</i>	2 pax 79€
35 Flaked salt cod and octopus <i>Baked salt cod flakes with pieces of octopus, onion, garlic and rapini</i>	1 pax 24€ 2 pax 44€
36 Salt Cod Zé do Pipo <i>Salt Cod Zé do Pipo is a typical dish of Portuguese cuisine and one of the most popular ways to prepare salt cod. After cooking the cod, it is coated in a sauce and accompanied by potato purée. It is placed on a serving dish, with mayonnaise and olives on top. Finally, it is cooked in the oven until the top is well browned.</i>	1 pax 22€ 2 pax 39€



Children

39 Mini steak <i>Beef steak with egg and white rice or French fries</i>	10€
40 Grilled chicken breast <i>100g grilled chicken breast with white rice or French fries</i>	10€

Side dishes

41 French fries	3€
42 Baked potatoes	2€
43 Black beans	3€
44 Fried egg	2€
45 Roasted vegetables	4€
46 White rice	2€
47 Algarve tomato salad with onion and oregano	4€
48 Lettuce, tomato and onion salad	4€

Homemade desserts and fruit

49 Chocolate mousse with Porto wine	5€
50 Condensed milk pudding	5€
51 Chocolate and dark beer cake	5€
52 Lemon Meringue Pie	5€
53 Coconut Quindim	5€
54 Dessert of the day <i>Ask our colleagues what today's dessert is</i>	3€
55 Pineapple	3€



Vegetarian

37 Chef's Risotto <i>Chef's Risotto with seasonal vegetables</i>	16€
38 Aubergine and vegetable lasagne <i>Gluten-free lasagna with layers of aubergine, tomato and seasonal vegetables</i>	16€