

Conscious cuisine

OPEN



Local by Choice
Flavor by Nature

Our Manifesto

No OPEN, cozinhar é um gesto de abertura.

Ao produto, à estação, ao território e ao mundo.

A nossa cozinha nasce de uma escolha consciente: valorizar a origem, respeitar o ritmo natural dos ingredientes e deixar entrar influências, técnicas e sabores que acrescentam identidade.

Aqui, tradição e contemporaneidade dialogam com naturalidade.

Portugal está presente, mas nunca fechado sobre si próprio.

O vegetal ganha espaço, o mar mantém o seu, a partilha faz parte da experiência, e cada prato procura equilíbrio entre conforto, leveza e intenção.

Mais do que um menu, uma forma de estar à mesa:

curiosa, leve, consciente.

Sempre aberta.

At OPEN, cooking is an act of openness.

To the product, the season, the territory and the world.

Our cuisine is rooted in conscious choice: valuing origin, respecting the natural rhythm of the ingredients, and welcoming influences, techniques and flavors that bring identity.

Here, tradition and contemporaneity exist in natural dialogue.

Portugal is present but never closed on itself.

Vegetables gain space, the sea keeps its place and sharing is part of the experience, every dish seeks balance between comfort, lightness and intention.

More than a menu, a way of being at the table:

curious, relaxed, conscious.

Always open

ENTRADAS | STARTERS

Creme de legumes

Vegetable creamy soup



€6

Carpaccio de novilho com parmesão e óleo de trufa

Veal carpaccio with parmesan and truffle oil



€16

Ovos mexidos com crumble de farinha

Scrambled eggs with portuguese smoked sausage



€8

Burrata di Parma

Burrata di Parma



€15

PRATOS DE AUTOR | SIGNATURE DISHES

Raia a vapor com arroz de berbigão e coentros

Steamed ray with cockle rice and coriander

€21

Robalo em folha de banana e leite de coco

Sea bass wrapped in banana leaf with coconut milk

€29

Entrecôte com espargos e batata brava

Ribeye with asparagus and spiced potatoes

€22

Gnocchi com peito de frango salteado em pesto

Gnocchi w/grilled chicken breast sautéed in pesto



€21

Penne com molho pomodoro

Penne with pomodoro sauce



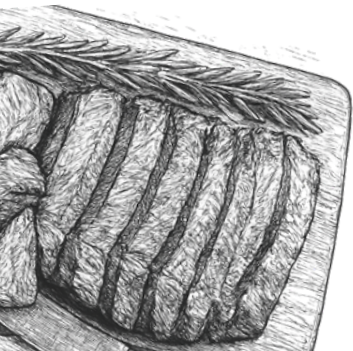
€16

Risotto de camarão e lima

Shrimp and lime risotto



€17



PARA PARTILHAR | SHARED BITES

Guasacaca com pão sírio de especiarias

Guasacaca with spiced pita bread

  €9

Salada de polvo, peixinhos da horta, calamares, hummus

Octopus salad, green bean fritters, calamari, hummus

 €18

Entrecosto com batata brava

Pork ribs with spicy potatoes

€21

Bife tártaro com batata frita

Steak tartare with french fries

€21

Ovos rotos trufados com batata frita

Truffled fried eggs with french fries

  €12

Pica pau de novilho

Beef strips with garlic and olive oil

 €12

Gambas à la guilho

Sautéed prawns with garlic

€12

Ceviche de robalo com leite de tigre e manga

Seabass ceviche with tiger's milk and mango

€19

Beringela à parmigiana

Eggplant parmigiana

   €12

Trigo sarraceno e romã

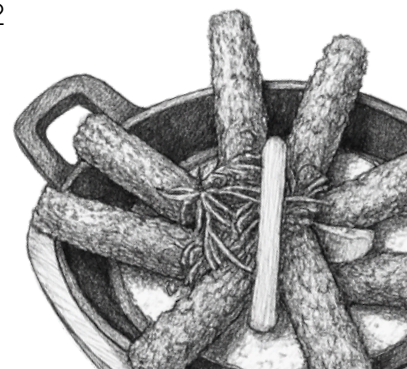
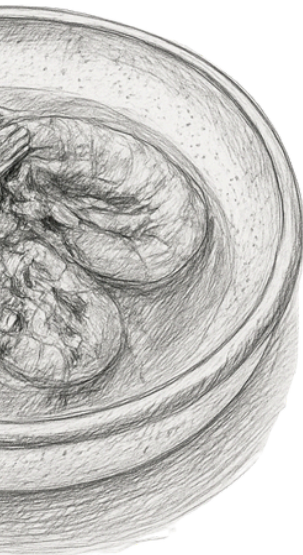
Buckwheat and pomegranate

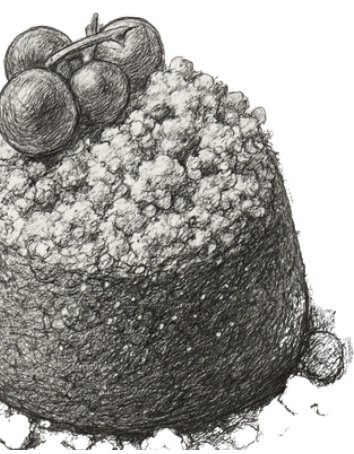
 €12

Caril de legumes

Seasonal vegetable curry

 €12







ACOMPANHAMENTOS | SIDES

Batata frita French fries	€3
Batata brava Spiced potato	€4
Arroz basmati Basmati rice	€2
Grelhos salteados Sautéed turnip greens	€5
Legumes grelhados Grilled vegetables	€2

DOCES | SWEETS

Pastel de baunilha crocante Crunchy vanilla pastry	  	€8
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Carpaccio de ananás com lima e gelado de coco Pineapple carpaccio with lime and coconut ice cream	 	€7
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Tiramisu à colherada Spoon-served tiramisu	 	€8
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Petit gâteau e sorvete de tangerina Petit gâteau with tangerine sorbet	 	€7
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Vegano
Vegan



Lactose
Lactose



Glúten
Glúten



Vegetariano
Vegetarian





Pop the Mood | Elevar o Momento

Hehn Espumante Bruto - Beiras (Gouveio, Malvasia Fina, Cerceal Branco)	€28/€9
Sodalheiro Espumante Bruto - Monção e Melgaço (Alvarinho)	€40
Billecart Salmon Brut Réserve (Chardonnay, Pinot Meunier & Pinot Noir)	€120

Fresh & Unapologetic | Frescura com Atitude

Allo Alvarinho - Monção e Melgaço (Loureiro)	€21/€6
Sílica De Raul Riba D'Ave - Douro (Gouveio, Viosinho & Moscatel)	€24/€8
Mar da Palha - Lisboa (Sauvignon Blanc)	€25
Lacrau - Douro (Chardonnay)	€30
Quinta Saes - Dão (Encruzado, Cerceal Branco, Malvasia)	€22/€7

Somewhere Between Yes and Yes | Quando a resposta já é sim

Quinta Santa Teresa - Vinho Verde (Touriga Nacional e Vinhão)	€35
Quinta de Saes - Dão (Alfrocheiro preto, Cabernet Sauvignon, Touriga Nacional)	€23/€7
Barranco Longo - Algarve (Touriga Nacional, Aragonez)	€28

For those Born Bold | Para espíritos audazes

Lacrau - Douro (Touriga Nacional e Blend)	€21/€6
Contraste - Douro (Touriga Nacional, Souzão, Touriga Franca & Tinta Roriz)	€28
Chocapalha - Lisboa (Syrah, Alicante Bouschet, Touriga Nacional, Tinta Roriz)	€28/€9
MOB Lote 3 - Dão (Touriga Nacional, Alfrocheiro Preto & Jaen)	€30
Dona Maria - Alentejo (Aragonez)	€30/€9
Roquette & Cazes - Douro (Touriga Nacional, Touriga Franca & Tinta Roriz)	€68

Cocktails de Chá | Tea Cocktails

€14

Earl Grey Negroni
Jasmine Green Tea Sour
Rooibos Old Fashioned
Matcha Collins
Smoked Black Tea Mule
Chamomile Spritz

Cocktails Clássicos | Classic Cocktails

€12

Old Fashioned
Negroni
Dry Martini
Pisco Sour
Mojito
Caipiroska
Cosmopolitan
Manhattan
Whiskey Sour
Tom Collins

Mocktails

Inspiration Garden
San Francisco
Virgin Mojito
Iced Green Tea & Citrus
Inspira Spritz

Cafetaria & Chás | Coffees & Teas

Espresso | Decaf
Cappuccino | Macchiato | Americano
Seleção de chás | Tea selection
Chá gelado artesanal | Inspira Iced Tea



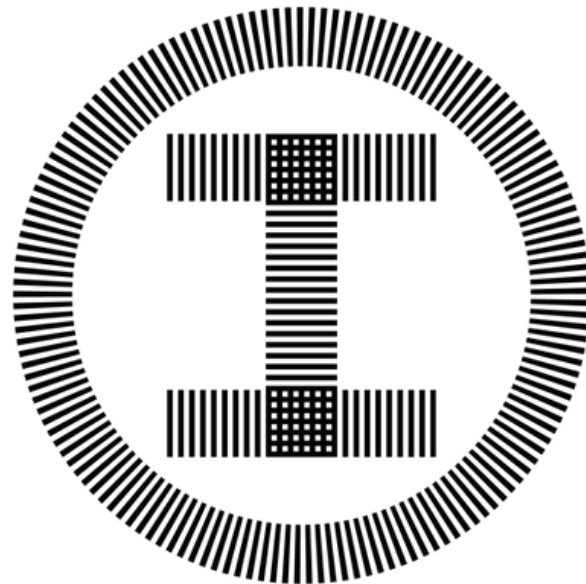
€10

€2.5

€3.5

€2.5

€3.5



Get to know us!

