BEM-VINDO

Welcome

No Fusion Bistrô, celebramos a diversidade de sabores e culturas, combinando técnicas contemporâneas com ingredientes cuidadosamente selecionados.

At Fusion Bistrô, we celebrate the diversity of flavours and cultures by combining contemporary techniques with carefully selected ingredients

Sabores do Mundo

World Flavours

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Cozinha Criativa

Creative Cuisine

Entradas

Starters

Tartelete de Tomate Cherry e "Mozzarella" Fresca 7.90 €

Cherry Tomate & Fresh Mozzarella Tartlet

(Lactose, Glúten, soja)

(Milk, Gluten, Soy)

Cogumelos, Espargos e gema de ovo com jus de cogumelos 8.90 €

Mushrooms, Asparagus & Egg Yolk with Mushroom Jus

(Ovo, Glúten)

(Egg, Gluten)

"Raviolone" de Camarão ao Alho 9.90 €

Garlic Shrimp "Raviolone"

(glúten, Marisco)

(Gluten, Shellfish)

Ovos Rotos Fusion Bistrô 9.90 €

Fusion Bistrô Loaded Crispy Potatoes & Eggs

(*Ovos*)

(Eggs)

Torricado de Polvo, Cebola Caramelizada
e Chutney de Tomate e Pimentos 10.90 €

Octopus on Toast with Caramelised Onion and Tomato & Pepper Chutney

(Molusco, Glúten)

(Molluscs, Gluten)

IVA incluído à taxa legal em vigor

Carnes

Meat

Tomahawk de Porco com Risotto de Feijão e Couve 18.90 €

Pork Tomahawk with Bean & Kale Risotto

(Lactose, Sementes de sésamo)

(Milk, Sesame Seeds)

Supremo de Frango, Arroz de cogumelos e Legumes Assados 16.90 €

Chicken Supreme with Mushroom Rice and Roasted Vegetables

(Soja, Mostarda)

(Soy, Mustard)

Bife da Vazia com Salada de Tomate e Cebola temperada,
Batata Salteada, Ovo Escalfado e Molho *Fusion Bistrô* 21.90 €

Sirloin Steak with Seasoned Tomato & Onion Salad, Sautéed Potatoes,
Poached Egg and Fusion Bistrô Sauce

(mostarda, Ovo)

(Mustard, Egg)

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Peixes
Fish

Bacalhau, Marisco e Couve Braseada, 26.90 €
Cod with Seafood and Braised Cabbage
(Peixe, Crustáceos, Moluscos)
(Fish, Crustaceans, Molluscs)

Pargo com Risotto de Lingueirão e Mexilhão 19.90 €
Sea Bream with Razor Clam & Mussel Risotto
(Peixe, Marisco, Crustáceos, Lactose)
(Fish, Seafood, Crustaceans, Milk)

Bodião com Polenta Cremosa de Marisco e Legumes Assados 17.90 €
Wrasse with Creamy Seafood Polenta and Roasted Vegetables
(Peixe, Marisco, Lactose)
(Fish, Seafood, Milk)

Vegetariano
Vegetarian

Couve-Flor *Fusion Bistrô* com Acompanhamento 15.90 €
Fusion Bistrô Cauliflower with Side Dish
(Amêndoa, Lactose)
(Almond, Milk)

Tofu Marinado e Frito com Acompanhamento 15.90 €
Marinated Crispy Tofu with Side Dish
(Soja)
(Soy)

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Sobremesa

Dessert

Tiramisu *Fusion Bistrô* (Lactose, Glúten, Ovos, Amêndoa) (Milk, Gluten, Eggs, Almond)	7.90 €
Brownie *Fusion Bistrô* (Lactose, Glúten, Ovos, Soja) (Milk, Gluten, Eggs, Soy)	8.90 €
CheeseCake *Fusion Bistrô* (Lactose, Ovos) (Milk, Eggs)	8.90€

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Vinhos
Wines

Tinto - Red

• Artefacto	Alentejo	15.00 €
• Vinhas Improváveis Intro	Douro	21.00 €
• Quinta Dos Arribes – Reserva	Bairrada	25.00 €
• Roquette & Cazes	Douro	39.90 €
• Farrapo	Alentejo	39.90 €

Branco - White

• Artefacto	Alentejo	15.00 €
• Casas Altas Riesling	Beira Interior	25.00 €
• Casas Altas Malvasia Fina	Beira Interior	27.50 €
• Poema – Reserva Alvarinho	Melgaço	36.90 €
• Quinta Das Marias Tonel – Reserva	Dão	38.90 €

Espumante – Sparkling Wine

• Quinta Dos Abibes – Reserva Arinto	Bairrada	26.90 €

Rosé

• Howard's Folly Sonhador	Alentejo	24.00 €

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