



ME
NU

ALMOÇOS & JANTARES

SUGESTÃO DO BAR

Caipirinha / Mojito / Aperol
Porto Tónico / Gin

COUVERT (por pessoa) ———— **2**

Sortido de Pão, Azeitonas Marinadas,
Manteiga Aromatizada



SANDES

PREGO DA VAZIA NO PÃO ———— **8.5**

Pão Baguete Mini, Bife da Vazia,
Queijo Edam, Fiambre

TOSTA DE ABACATE ———— **11**

Pão Saloio, Guacamole, Ovo bt,
Tomate Cherry, Sésamo

CLUB SANDWICH ———— **11.5**

Pão de Forma, Peito Frango, Alface,
Bacon, Fiambre, Ovo Cozido, Queijo,
Tomate, Maionese, Batata Frita

HAMBURGUER BOVINO ———— **14.5**

Pão, Hambúrguer, Bacon, Tomate,
Cebola Caramelizada, Rúcula,
Queijo Edam, Molho Barbecue,
Batata Frita

ENTRADAS

CREME DE LEGUMES ———— **3.5**

BRUSCHETTA AO ALHO ———— **5.5**

Pão Saloio, Alho, Azeite, Mozzarella,
Rúcula, Tomate, Orégãos

PIADINA ———— **7.5**

Massa de Pizza, Mozzarella de Búfala,
Manjeriço, Azeite de Trufas,
Tomate Cherry, Orégãos

OMELETE DE ALHEIRA DE CAÇA ———— **11**

Ovos, Alheira de Caça

CARPACCIO DE POLVO À GALEGA ———— **12**

Polvo, Azeite, Paprika

OVOS ROTOS COM PRESUNTO ———— **15**

Ovos, Presunto, Queijo Cheddar,
Batata Palito

OSTRAS FRESCAS ———— **15**

6x Unidades (Unid. extra 3€)

GAMBAS AO ALHO ———— **19.9**

Gambas, Azeite, Alho, Coentros,
Manteiga, Pão Saloio

AMÊIJOAS À BULHÃO PATO ———— **23**

Amêijoas Brancas, Azeite, Alho,
Coentros, Manteiga, Pão Saloio

TÁBUA MISTA DE QUEIJOS E ENCHIDOS ———— **23**

Presunto, Cervelat,
Lombo Fumado, Scamorza,
Azeitão DOP, Serra da Estrela

SALADAS

SALADA MISTA ————— 4.5

Salada Ibérica, Tomate,
Cenoura, Cebola, Couve Roxa

SALADA CAESAR ————— 13

Alface Iceberg, Frango, Bacon,
Molho Caesar, Croutons, Parmesão

SALADA DE ATUM ————— 17

Salada Ibérica, Atum Fresco, Abacate, Ovo Bt,
Tomate Cherry, Molho de Mostarda e Mel

POKE BOWL DE SALMÃO ————— 17.5

Salmão Braseado, Arroz, Abacate, Manga,
Pepino, Beterraba, Sementes Sésamo,
Teriyaki, Sweet Chilli



PIZZAS

FIAMBRE ————— 11.5

Molho de Tomate, Mozzarella, Fiambre, Orégãos

MARGARITA ————— 14

Molho de Tomate, Mozzarella, Tomate,
Manjericão, Azeitonas, Burrata, Orégãos

VAGUINHAS ————— 16

Molho de Tomate, Mozzarella, Bacon, Cebola,
Pepperoni, Azeitonas Pretas, Orégãos

IBÉRICA ————— 16.5

Molho de Tomate, Mozzarella, Presunto,
Cervelat, Rúcula, Parmesão, Orégãos

SERRA DA ESTRELA ————— 18

Molho Tomate, Mozzarella, Rúcula,
Queijo Serra, Nozes Pecan, Orégãos

FIAMBRE (INFANTIL) ————— 8

Molho de Tomate, Mozzarella, Fiambre, Orégãos





RISOTTO DE GAMBAS E ESPINAFRES — 16.9

Gambas, Espinafres, Arroz Arbóreo, Queijo Parmesão, Manteiga, Tomate, Molho Ostras

TATAKI DE ATUM — 23

Atum Fresco Braseado, Sésamo, Linguine e Nero

CAMARÃO TIGRE COM LINGUINI NERO — 26

Tigre Grelhado, Linguine, Molho de Ostra Amêijoas Brancas, Coentros

DOURADA COM RISOTTO DE AÇAFRÃO — 22

Filete de Dourada, Arroz Arbóreo, Açafrão, Cebolinho, Queijo Parmesão

POLVO COM MOLHO VERDE 24

Polvo assado, batatas a murro, grelos

BOLONHESA (INFANTIL) — 8

Linguini, Carne Picada, Tomate, Queijo

BACALHAU À LAGAREIRO 25

Bacalhau Assado, Batata a Murro e Grelos

CALDOSO DO MAR — 49
(2 PESSOAS)

Amêijoas, Gambas, Polvo, Mexilhão, Tamboril, Arroz Arbóreo e Coentros

PEITO DE FRANGO GRELHADO — 14

Peito de Frango Grelhado, Arroz, Salada Mista

ENTRECÔTE IBÉRICO — 21

Entrecôte de Porco Ibérico, Castanhas, Batata Sauté, Brócolos, Alho Negro

VAZIA ANGUS GRELHADA 24.5

Vazia, Espargos, Batata Ponte Nova, Cogumelos Eryngi

MAMINHA GRELHADA — 53
(2 PESSOAS)

Maminha, Alho, Alecrim, Malagueta, Batata Frita, Arroz, Feijão Preto, Farofa, Tomate

SOBREMESAS

TAÇA DE GELADOS — 6

2 Bolas Gelado, Chantilly, Bolacha, Chocolate Granulado

PRATO DE FRUTAS — 6.5

Frutas de época

TARTE DE LIMA — 6.5

Bolacha Torrada, Leite Condensado, Lima, Framboesas

TARTE DE MAÇÃ — 7

Maçã, Massa Quebrada, Gelado Baunilha

TORTA DE BANOFFEE — 7.5

Banana Caramelizada, Bolacha, Natas Vegetais, Leite Condensado Veg, Chocolate

BROWNIE DE CHOCOLATE COM GELADO 8.5

Chocolate Negro, Gelado de Baunilha

EXTRAS

PRINCIPAIS

Cebolinho	0.5
Courgette	1.0
Bacon (100gr)	1.5
Cogumelos (100gr)	1.5
Frango (100gr)	3.0
Hamburguer (Unid.)	6.0
Salmão Fresco (100gr)	5.0
Salmão Fumado (100gr)	6.0
Atum Fresco (100gr)	6.0
Batata Frita Palito	2.9
Arroz	2.9
Feijão Preto	3.5
Legumes Salteados	3.5
Molhos 30cl (Sweet Chilli / Teriyaki)	0.5
Molhos (Ketchup / Maionese / Mostarda)	0.5

PIZZAS

Azeitonas	0.5
Tomate / Rúcula	0.5
Bacon (50gr)	1.0
Abacaxi (50gr)	1.0
Cogumelos (50gr)	1.3
Mozzarella / Parmesão (50gr)	1.5
Pepperoni / Presunto / Cervelat (50gr)	2.0
Mozzarella Fresca (50gr)	2.0
Salmão Fumado (50gr)	3.0

INFORMAÇÕES

Neste estabelecimento existe livro de reclamações.
Todos os produtos nesta ementa incluem IVA a taxa em vigor

O tempo de preparação dos pratos principais é de aproximadamente 30 minutos. Pratos de Carne, Peixe e Pastas são frescos e confeccionados no momento. Pratos não principais estão sujeitos a maior demora na sua preparação em horário de refeições.

Se é alérgico ou intolerante a algum dos produtos existentes do nosso Menu e tem dúvidas no que foi utilizado na preparação/confeção do que pretende consumir, pode solicitar informação adicional a um dos nossos colaboradores.

Tendo o Vagas uma cozinha sem barreiras físicas, isso é levado em consideração na análise dos alérgicos, implicando um aumento, em virtude das contaminações cruzadas que não podem ser evitadas.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente, exceto se for por este inutilizado.

BAR SUGGESTIONS

Caipirinha / Mojito / Aperol
Porto & Tonic / Gin

COUVERT (per person) ———— **2**

Bread selection, marinated olives,
flavored butter



SANDWICHES

SIRLOIN STEAK SANDWICH ———— **8.5**

Mini Baguette Bread, Sirloin Steak,
Edam Cheese, Ham

AVOCADO TOAST (VEG.) — **11**

White Crust Bread, Avocado Paste,
Cherry Tomato, Soft-Boiled Egg,
Sesame seeds

CLUB SANDWICH ———— **11.5**

Loaf of Bread, Chicken Breast, Lettuce,
Bacon, Ham, Cheese, Tomato,
Boiled Egg, Mayonnaise, Chips

BEEF BURGER ———— **14.5**

Bread, Hamburger, Bacon, Tomato,
Caramelized Onion, Arugula,
Edam Cheese, Barbecue Sauce,
French Fries

STARTERS

VEGETABLE CREAM SOUP ———— **3.5**

GARLIC BRUSCHETTA — **5.5**

Rustic Bread, Garlic, Olive Oil,
Mozzarella, Arugula, Tomato, Oregano

PIADINA ———— **7.5**

Pizza Dough, Mozzarella, Basil,
Cherry Tomato, Truffle Oil, Oregano

GAME SAUSAGE OMELETTE ———— **11**

Sausage, Eggs

GALICIAN-STYLE OCTOPUS CARPACCIO ———— **12**

Octopus, Olive Oil, Paprika

BROKEN EGGS WITH HAM ———— **15**

Eggs, Ham, Fries, Cheddar Cheese

FRESH OYSTERS ———— **15**

6 units (extra unit €3)

GARLIC PRAWNS ———— **19.9**

Prawns, Olive Oil, Garlic, Coriander,
Butter, Rustic Bread

CLAMS "BULHÃO PATO" STYLE — **23**

Clams, Olive Oil, Garlic, Coriander,
Butter, Rustic Bread

MIXED CHEESE & CHARCUTERIE BOARD ———— **23**

Ham, Cervelat, Smoked Pork Loin,
Scamorza, Azeitão DOP Cheese,
Serra da Estrela Cheese

SALADS

MIXED SALAD _____ 4.5

Iberian Salad, Tomato,
Onion, Carrots, Red Cabbage

CAESAR SALAD _____ 13

Iceberg Lettuce, Chicken, Bacon,
Caesar Sauce, Croutons, Parmesan

TUNA SALAD _____ 17

Iberian Salad, Fresh Tuna, Avocado, Soft-boiled Egg,
Cherry Tomato, Honey & Mustard Sauce

SALMON POKE BOWL _____ 17.5

Fresh Salmon, Rice, Avocado, Mango,
Cucumber, Beets, Sesame Seeds,
Teriyaki Sauce, Sweet Chilli



PIZZAS

HAM _____ 11.5

Tomato Sauce, Mozzarella, Ham, Oregans

MARGHERITA _____ 14

Tomato Sauce, Mozzarella, Tomatoes, Basil,
Olives, Burrata, Oregans

VAGUINHAS _____ 16

Tomato Sauce, Mozzarella, Bacon, Onions,
Pepperoni, Black Olives, Oregans

IBÉRICA _____ 16.5

Tomato Sauce, Mozzarella, Prosciutto,
Cervelat, Arugula, Parmesan, Oregans

SERRA DA ESTRELA _____ 18

Tomato Sauce, Mozzarella, Arugula,
Serra da Estrela Cheese, Pecans, Oregans

HAM (CHILDREN'S) _____ 8

Tomato Sauce, Mozzarella, Ham, Oregans





PRAWN & SPINACH RISOTTO ———— **16.9**

Prawns, Spinach, Arborio Rice, Parmesan, Butter, Tomato, Oyster Sauce

TUNA TATAKI ———— **23**

Seared Tuna, Sesame, Linguine Nero

GRILLED TIGER PRAWNS WITH NERO LINGUINE — **26**

Tiger Prawns, Linguine, Clams, Coriander, Oyster Sauce

SEA BREAM WITH SAFFRON RISOTTO ———— **22**

Sea Bream, Arborio Rice, Saffron, Chives, Parmesan

ROASTED OCTOPUS ———— **24**

Octopus, Potatoes, Greens

BOLOGNESE PASTA (CHILDREN'S) ———— **8**

Bolognese Sauce, Linguine, Tomato, Mozzarella)

ROASTED COD ———— **25**

Cod, Smashed Potatoes, Greens

SEAFOOD RICE (2 PERSONS) ———— **49**

Clams, Prawns, Octopus, Mussels, Monkfish, Rice, Coriander

GRILLED CHICKEN BREAST ———— **14**

Chicken, Rice, Salad

IBERIAN PORK ENTRECÔTE **21**

Iberian Pork Entrecôte, Chestnuts, Sautéed Potatoes, Broccoli, Black Garlic

GRILLED ANGUS STEAK — **24.5**

Steak, Asparagus, Potatoes, Eryngii Mushrooms

GRILLED ANGUS RUMP CAP (2 PERSONS) **53**

Beef, Garlic, Rosemary, Chili, Fries, Rice, Black Beans, Farofa, Tomato

DESSERTS

ICE CREAM BOWL ———— **6**

2 Scoops, Whipped Cream, Biscuit, Chocolate Sprinkles

FRUIT PLATTER ———— **6.5**

Seasonal Fruits

LIME TART ———— **6.5**

Biscuit, Condensed Milk, Lime, Raspberries

APPLE TART ———— **7**

Apple, Shortcrust Pastry, Vanilla Ice Cream

BANOFFEE PIE ———— **7.5**

Banana, Biscuit, Cream, Condensed Milk, Chocolate

CHOCOLATE BROWNIE WITH ICE CREAM — **8.5**

Dark Chocolate, Vanilla Ice Cream

EXTRAS

MAIN COURSES

Chives	_____	0.5
Zucchini	_____	1.0
Bacon (100gr)	_____	1.5
Mushrooms (100gr)	_____	1.5
Chicken (100gr)	_____	3.0
Burger (Unid.)	_____	6.0
Fresh Salmon (100gr)	_____	5.0
Smoked Salmon (100gr)	_____	6.0
Fresh Tuna (100gr)	_____	6.0
Potato Chips	_____	2.9
Rice	_____	2.9
Black Beans	_____	3.5
Sautéed Vegetables	_____	3.5
Sauces 30cl (Sweet Chilli / Teriyaki)	_____	0.5
Sauces (Ketchup / Mayonnaise / Mustard)	_____	0.5

PIZZAS

Olives	_____	0.5
Tomato / Arugula	_____	0.5
Bacon (50gr)	_____	1.0
Pineapple (50gr)	_____	1.0
Mushrooms (50gr)	_____	1.3
Mozzarella / Parmesan (50gr)	_____	1.5
Pepperoni / Ham / Cervelat (50gr)	_____	2.0
Mozzarella (50gr)	_____	2.0
Smoked Salmon (50gr)	_____	3.0

DISCLAIMER

This establishment has a guest complaint book.
All items on this menu include VAT at the current rate.

The preparation time for main courses is approximately 30 minutes.
Meat, fish, and pasta dishes are fresh and prepared to order.
Side dishes may take longerto prepare during mealtimes.

If you have an allergy or intolerance to any of the items on our menu and have questions about what was used in the preparation of the dish you wish to order, please ask one of our staff members for additional information.

Since Vagas has an open kitchen, this is taken into account when assessing allergens, which means a higher risk due to unavoidable cross-contamination.

No dish, food product, or beverage, including couvert, will be charged unless ordered by the customer, except when rendered unusable.

SUGGESTIONS DU BAR

Caipirinha / Mojito / Aperol
Porto Tonic / Gin

COUVERT (par personne) ——— 2

Assortiment de pains, olives marinées,
beurre aromatisé



SANDWICHES

SANDWICH DE STEAK ——— 8.5

Baguette, Steak, Edam, Jambon

TARTINE D'AVOCAT (VEG.) 11

Pain Rustique, Avocat, Tomate Cerise,
Oeuf cuit à basse température,
Sésame

CLUB SANDWICH ——— 11.5

Pain de Mie, Poulet, Laitue, Bacon,
Jambon, Oeuf, Fromage, Tomate,
Mayonnaise, Frites

BURGER DE BOEUF ——— 14.5

Pain, Steak, Bacon, Tomate,
Oignon Caramélisé, Roquette, Edam,
Sauce Barbecue, Frites

ENTRÉES

**SOUPE CRÉMEUSE
AUX LÉGUMES** ——— 3.5

BRUSCHETTA À L' AIL ——— 5.5

Pain Rustique, Ail, Huile D'olive,
Mozzarella, Roquette, Tomate, Origan

PIADINA ——— 7.5

Pâte à Pizza, Mozzarella, Tomate Cerise,
Basilic, Huile de Truffe, Origan

**OMELETTE
À LA SAUCISSE** ——— 11

Saucisse, Oeufs

**CARPACCIO DE POULPE
À LA GALICIENNE** ——— 12

Poulpe, Huile D'olive, Paprika

**ŒUFS CASSÉS AU
JAMBON** ——— 15

Oeufs, Frites, Cheddar, Jambon

HUÎTRES FRAÎCHES ——— 15

6 unités (unité supplémentaire: 3€)

CREVETTES À L' AIL ——— 19.9

Crevettes, Huile D' olive, Ail, Coriandre,
Beurre, Pain Rustique

**PALOURDES À LA
"BULHÃO PATO"** ——— 23

Palourdes, Huile D' olive, Ail, Coriandre,
Beurre, Pain Rustique

**PLANCHE MIXTE DE
FROMAGES ET CHARCUTERIE** ——— 23

Jambon, Cervelat, Longe Fumée,
Scamorza, Azeitão DOP,
Fromage Serra Da Estrela

SALADES

SALADE MIXTE ————— 4.5

Salade, Tomate, Carotte, Oignon,
Chou Rouge

SALADE CÉSAR ————— 13

Laitue Iceberg, Poulet, Bacon, Sauce César,
Croûtons, Parmesan

SALADE DE THON ————— 17

Salade Ibérique, Thon Frais, Avocat, Oeuf cuit à
Basse Température, Tomates Cerises,
Sauce à la Moutarde et au Miel

POKE BOWL DE SAUMON ————— 17.5

Saumon Snacké, Riz, Avocat, Mangue,
Concombre, Betterave, Sésame, Teriyaki,
Sweet Chilli



PIZZAS

PIZZA JAMBON ————— 11.5

Sauce Tomate, Mozzarella, Jambon, Origan

MARGHERITA ————— 14

Sauce Tomate, Mozzarella, Tomate, Basilic,
Burrata, Origan

VAGUINHAS ————— 16

Sauce Tomate, Mozzarella, Bacon, Oignon,
Pepperoni, Olives, Origan

PIZZA IBÉRIQUE ————— 16.5

Sauce Tomate, Mozzarella, Jambon, Cervelat,
Roquette, Parmesan, Origan

PIZZA SERRA ————— 18

Sauce Tomate, Mozzarella, Roquette,
Fromage Serra da Estrela, Noix de Pécan, Origan

PIZZA JAMBON (POUR ENFANTS) — 8

Sauce Tomate, Mozzarella, Jambon, Origan





RISOTTO DE CREVETTES ET ÉPINARDS 16.9

Crevettes, Épinards, Riz Arborio, Parmesan, Beurre, Tomate, Sauce aux Huîtres

TATAKI DE THON 23

Thon Snacké, Sésame, Linguine Nero

CREVETTES TIGRÉES GRILLÉES AVEC LINGUINE NERO 26

Crevettes, Linguine, Palourdes, Coriandre, Sauce aux Huîtres

DAURADE AVEC RISOTTO AU SAFRAN 22

Daurade, Riz Arborio, Safran, Ciboulette, Parmesan

POULPE RÔTI 24

Poulpe, Pommes de Terre, Légumes

PÂTES BOLOGNAISE (ENFANTS) 8

Sauce Bolognaise, Linguine, Tomate, Mozzarella

MORUE RÔTIE 25

Morue, Pommes de Terre, Légumes Verts

RIZ AUX FRUITS DE MER (2 PERSONNES) 49

Palourdes, Crevettes, Poulpe, Moules, Lotte, Riz, Coriandre

BLANC DE POULET GRILLÉ 14

Poulet, Riz, Salade

ENTRECÔTE IBÉRIQUE 21

Entrecôte de Porc Ibérique, Châtaignes, Pommes Sautées, Brocoli, Ail Noir

BIFTECK ANGUS GRILLÉ 24.5

Bœuf, Asperges, Pommes de Terre, Champignons Eryngii

BAVETTE ANGUS GRILLÉE (2 PERSONNES) 53

Bœuf, Ail, Romarin, Piment, Frites, Riz, Haricots Noirs, Farofa, Tomate

DESSERTS

COUPE GLACÉE 6

2 Boules, Chantilly, Biscuit, Chocolat

ASSIETTE DE FRUITS 6.5

Fruits de Saison

TARTE AU CITRON VERT 6.5

Biscuit, Lait Concentré, Citron Vert, Framboises

TARTE AUX POMMES 7

Pomme, Pâte, Glace Vanille

TARTE BANOFFEE 7.5

Banane, Biscuit, Crème, Lait Concentré, Chocolat

BROWNIE CHOCOLAT 8.5

Chocolat Noir, Glace Vanille

EXTRAS

PLATS

Ciboulette	0.5
Courgette	1.0
Bacon (100gr)	1.5
Champignons (100gr)	1.5
Poulet (100gr)	3.0
Burger (Unid.)	6.0
Saumon frais (100gr)	5.0
Saumon fumé (100gr)	6.0
Thon frais (100gr)	6.0
Chips	2.9
Riz	2.9
Haricots noirs	3.5
Légumes sautés	3.5
Sauces 30cl (Piment doux / teriyaki)	0.5
Sauces (Ketchup / Mayonnaise / Moutarde)	0.5

PIZZAS

Olives	0.5
Tomate / Roquette	0.5
Bacon (50gr)	1.0
Ananas (50gr)	1.0
Champignons (50gr)	1.3
Mozzarella / Parmesan (50gr)	1.5
Pepperoni / Jambon / Cervelas (50gr)	2.0
Mozzarella (50gr)	2.0
Saumon fumé (50gr)	3.0

AVERTISSEMENT

Cet établissement dispose d'un livre de réclamations.
Tous les produits de ce menu incluent la TVA au taux en vigueur.

Le temps de préparation des plats principaux est d'environ 30 minutes.
Les plats de viande, de poisson et de pâtes sont frais et préparés à la commande.
Le temps de préparation des autres plats est plus long aux heures de pointe.

Si vous souffrez d'une allergie ou d'une intolérance à l'un des ingrédients de notre menu ou si vous avez des doutes sur ce qui a été utilisé dans la préparation ou confection du plat que vous avez l'intention de consommer, vous pouvez demander des informations complémentaires à l'un des membres de notre personnel.
Le Vagas ne possédant pas une cuisine sans barrières physiques, cet aspect est pris en compte dans l'analyse des allergènes, impliquant une augmentation, du risque de contamination croisée, qui ne peut être évitée.

Aucun plat, produit alimentaire ou boisson, y compris le hors d'œuvre, ne sera facturé s'il n'a pas été commandé par le client, sauf s'il est devenu inutilisable.