

DISHES MARGINS AND GENERATIONS

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TUNA PÂTÉ 4€

A simple recipe that takes us back to seaside memories.

GARLIC BREAD 6€

Golden from the oven, with garlic and olive oil. An appetizer that welcomes.

FRIED ALHEIRA SAUSAGE 7€

Crispy on the outside, intense on the inside. Tradition with soul.

CHICKEN GIZZARDS 6€

Slowly stewed, in a rich sauce. Flavour from the old days.

CHEESE BOARD 15€

Selection of national cheeses. A portrait of our land.

MIXED BOARD 20€

Cured ham, cheeses and sausages. All of Portugal at the table.

HAM BOARD 20€

Thinly sliced cured ham. Intensity to savour.

CODFISH CAKE 2€/UNIT.

Golden on the outside, soft on the inside. A memory in every bite.

CODFISH FRITTE 4€

Fried to perfection, light and airy. Street flavour with a homely soul.

GARLIC PRAWNS 16.5€

Sautéed in hot olive oil. Sea, garlic and intensity.

CLAMS "BULHÃO PATO" 15€

Coriander, garlic and lemon. Freshness served in shells.

MUSSELS WITH GREEN SAUCE 16.5€

Herbs, lemon and olive oil. Perfect for dipping bread.

OCTOPUS WITH GREEN SAUCE 15€

Tender octopus, olive oil and fresh herbs. Flavour straight from the Atlantic.

PADRÓN PEPPERS 8€

Green and grilled — some are spicy, others tell stories.

FLAMED CHORIZO 5€

Tradition at the table.

RISSOL (SEAFOOD/MEAT) 2€/UNIT.

A classic that never fails, with a homemade soul and the comforting taste of an old recipe.

CROQUETTE 2€/UNIT.

An icon of the Portuguese table, reinvented with a touch of elegance.

IBERIAN HAM (PATA NEGRA) 20€

Thin slices of ham, slowly cured, with an intense and elegant flavour — a classic to be savoured slowly, like a sunset over the Douro.

BROKEN EGGS 6€

Runny yolk, crispy fries, and that touch of comfort that turns each bite into a small moment of pleasure — simple, but unforgettable.

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BREAD BASKET 3€

Assorted bread, as it should be at the table, because everything begins here.

HOUSE BUTTER 2€

Whipped with detail, small, but full of flavour.

OLIVES 3€

Seasoned with olive oil and time, simple, like all good things.

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VEGETABLE SOUP 3€

Fresh vegetables, slowly cooked. A comforting start.

FISH SOUP 3€

Fresh catch of the day, hot and deep broth, flavour rooted in the sea.

MAIN DISHES



M E A T

VEAL STEAK

A northern classic, cooked to perfection, served with potatoes and seasonal vegetables.

18€

SLOW-BRAISED VEAL

Cooked slowly in the pot, with wedge fries and vegetables. Comfort that embraces.

22€

THE BRIDGE BEEF

Tender beef with Serra cheese melting on top, served with golden fries.

18€

PICANHA

Succulent and generously served, with rice, black beans, farofa and fries.

22€

MARINATED PORK RIBS

Slowly marinated, served with rice and golden fries.

16€

PORTO-STYLE TRIPE

Beans, sausages and tender tripe, an old recipe served with rice.

16€

FRANCESINHA

An icon of Porto, worthy of the city.

16€

BLACK PORK STEW (CHANFANA)

Black pork in red Vinho Verde, boiled potatoes and a flavour that comes from time.

18€

MEATLOAF

Oven roasted, with light filling and mashed potatoes that taste like Sunday.

16€

HUNTER'S RABBIT STEW

Stewed with wine and bay leaf, served with loose rice and memory.

16€

VEAL SKEWER

Chorizo, peppers and veal chunks on a skewer, flame and flavour.

18€

VEAL LIVER

Sautéed liver with onion and vinegar, served with boiled potatoes.

16€

VEAL CHOP ^{2PAX.}

Grilled to perfection, with baked potatoes and vegetables that elevate the meat.

45€

CHEF'S VEAL STEAK

Veal to the point, house sauce and all that comforts. Simple as it should be.

16€

TOMAHAWK

An epic cut, worthy of the view. Served perfectly cooked and with the robustness that the occasion demands. Ideal for creating a memory at the table.

60€^{K€}

F I S H

SALMON STEAK

Grilled lightly, served with potatoes and fresh vegetables.

15€

SEA BASS

Firm and delicate, with smashed potatoes and garden vegetables.

15.5€

GRILLED GILT-HEAD BREAM

Grilled to perfection, with smashed potatoes and vegetables to balance the dish.

15.5€

CODFISH LAGAREIRO STYLE

Flaked codfish, hot olive oil, garlic and oven-baked smashed potatoes.

20€

THE BRIDGE CODFISH

Our version of the classic, codfish with memory and elegance.

22€

CODFISH "ZÉ DO PIPO"

Juicy codfish with velvety mashed potatoes and golden baked mayonnaise — tradition and flavour passed through generations, like the city that inspires us.

22€

HAKE GRATIN WITH PRAWNS

Gratinated with prawns and soft purée, delicacy on the plate.

18€

BLACK PASTA WITH PRAWNS AND MUSSELS

Dark pasta, fresh seafood and sauce with the taste of the deep sea.

22€

SEAFOOD RICE

Creamy and aromatic, full of the sea, with prawns and mussels.

40€

MIXED FRIED FISH

Crispy fish with bean rice or tomato rice. Coastal flavour.

25€

GRILLED SQUID

Grilled to perfection, served with boiled potatoes and a drizzle of olive oil.

18€

THE BRIDGE OCTOPUS

Grilled with soul, rustic potatoes and a touch of the house.

25€

OCTOPUS FILLETS

Tender and crispy octopus, served with octopus rice full of the sea's flavour.

23€



VEGETARIAN

VEGETARIAN BOLOGNESE OR MEATBALLS WITH SPAGHETTI 17€

A creation born of respect for the earth and creativity.
Seasonal flavours reinvented with a new perspective.

VEGETARIAN BURGER 15€

A reinvented classic: juicy burger, aromatic rice
and fresh salad — balance and flavour in one dish,
for those seeking lightness without giving up pleasure.

SIDE DISHES

WHITE RICE	3€
SAUTÉED VEGETABLES	4.5€
BLACK BEANS	3.5€
FRENCH FRIES	4€
BOILED POTATOES	4.5€
SMASHED POTATOES	6€
EGG	2.5€
SAUTÉED TURNIP GREENS	6.5€
MIXED SALAD (LETTUCE, TOMATO, ONION)	5.5€

SALADS

PEPPER SALAD 6.5€

Peppers and onions in simple harmony,
freshness felt in every bite.

HOUSE SALAD 8€

Lettuce, carrot, tomato, cucumber and onion,
with light vinaigrette — the essence of The Bridge
in every leaf.

CODFISH SALAD 12€

Codfish, chickpeas and colourful peppers
— flavours of sea and land in one dish.

VEGETARIAN SALAD 12€

Lettuce, carrot, tomato, fresh cheese and onion
with vinaigrette — light, fresh and full of life.

CHICKEN SALAD 13€

Lettuce, carrot, tomato, chicken and onion,
with vinaigrette and crunchy croutons
— comfort and flavour in one dish.

TUNA SALAD 15€

Lettuce, carrot, tomato, tuna and onion,
with vinaigrette and croutons — perfect for those
seeking freshness with protein.

SHRIMP SALAD 16€

Lettuce, carrot, tomato, shrimp and onion,
drizzled with vinaigrette and croutons
— lightness and the sea in every bite.

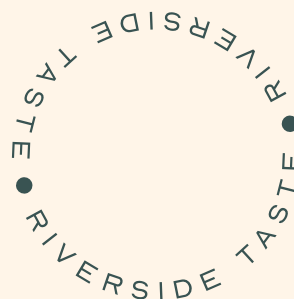
CHEF'S SALAD 13€

Lettuce, chicken, croutons, parmesan
and yogurt dressing — a special creation
for those who seek flavour and personality.

KIDS MENU

KIDS MENU 15€

Small delights for the little ones:
nuggets, burger or chicken steak,
served with fries and rice.



DESSERTS

FRUIT SALAD 5€

Fresh fruit, cut on the spot, lightness to finish with colour.

CRÈME BRÛLÉE 5€

Creamy and golden, burnt in front of you, a comforting classic.

CHOCOLATE MOUSSE 5€

Rich and intense texture, with deep cocoa flavour.

COOKIE CAKE 5€

Layers of biscuits and cream, with a taste of childhood.

CHOCOLATE CAKE 5€

Moist and rich, a piece of comfort.

RED BERRY CHEESECAKE 5€

Crunchy base, light cream and gentle acidity of red fruits.

MOLOTOF 5€

Light as air, sweet as memory.

PINEAPPLE PORTO 8€

Sweet, fresh and luminous, served simply.

CHEESE & QUINCE PASTE 7.5€

Balance between salty and sweet.

PUDDING 5€

Creamy, shiny and firm, served as it used to be at home.

OUPA ICE CREAMS (COFFEE & BISCUIT; M&M'S; OREO) 5.5€

Artisanal and from the north, telling the story of those who make them with passion, thinking of every detail. Fancy an ice cream? Oupa là.

HOUSE DESSERT 7.5€

A hug in dessert form. Cream, chocolate and Maria biscuits. The comfort only a family recipe can bring.

MELON WITH CURED HAM 7€

COFFEE & HOT DRINKS

ESPRESSO 2€

AMERICANO 3€

DOUBLE ESPRESSO 4€

DECAF 2.2€

LATTE 3€

CAPPUCCINO 4.5€

PINGO (ESPRESSO WITH MILK) 2.2€

TEA 3€

ENGLISH TEA 4€

SOFT DRINKS

STILL WATER 0,5LT 2€

STILL WATER 1,5LT 4€

SPARKLING WATER 25CL 2.5€

SPARKLING WATER 75CL 5€

TONIC WATER 2.5€

COCA-COLA / ZERO 2.5€

ICE TEA 2.5€

FANTA 2.5€

7UP 2.5€

FRESH ORANGE JUICE 4.5€

FRUIT SLUSHIES 4.5€

(STRAWBERRY, PASSION FRUIT, RED BERRIES, PEACH, APPLE, KIWI, AMONG OTHER)

PELLEGRINO SPARKLING WATER 550ML 5€

DRAFT BEERS



SUPER BOCK 2.5€ 4.5€ 6€

SUPER BOCK STOUT 3€ 6€ 7€

MUNICH DUNKEL 1927 4.5€ 7€ 8€

IPA MODELAR 4.5€ 7€ 8€

BEERS



SUPER BOCK ALCOHOL-FREE 3€

SUPER BOCK GREEN 3€

SUPER BOCK STOUT 3.5€

FRANZISKANER NATUR 5€

FRANZISKANER DUNKEL 5€

LEFFE BLONDE 5€

LEFFE BRUNE 5€

CORONA 4.5€

CORONA BUCKET 5+1 22.5€

WINE LIST



WHITE WINES



DOURO

ASSOBIO

16.5€

5.5€

VALLADO

20€

CARM

24€

CARM RESERVA

29€

QUINTA DA CARREGOSA

19€

5.5€

QUINTA DA CARREGOSA RESERVA

22€

PAPA FIGOS

22€

PLANALTO – 11€ / COPO

19€

11€

DUAS QUINTAS

28€

ALENTEJO

ESPORÃO COLHEITA

29€

ESPORÃO RESERVA

60€

MONTE VELHO

18€

6.5€

BAIRRADA

QUINTA D'AGUIEIRA

60€

DÃO

TIRADO A FERROS

75€



RED WINES



DOURO

ASSOBIO

16.5€

5.5€

DUORUM

22€

CARM

24€

5.5€

CARM RESERVA

29€

QUINTA DA CARREGOSA

19€

QUINTA DA CARREGOSA RESERVA

22€

PAPA FIGOS

24€

DUAS QUINTAS

27€

14.5€

VILA REAL GRANDE RESERVA

22€

VENDAVAL GR. RESERVA

75€

VALE DONA MARIA SUPERIOR

22€

6.5€

ALENTEJO

ESPORÃO COLHEITA

18€

ESPORÃO RESERVA

45€

MONTE VELHO

18€

6.5€

HERDADE DO GROUS

30€

HERDADE DO GROUS MOON HARVEST

48€

BAIRRADA

QUINTA D'AGUIEIRA



60€

DÃO

TIRADO A FERROS

75€



ROSE					
CASAL GARCIA ROSE	18€			5.5€	
MATEUS	18€			6.5€	
QUINTA DA REDE	27€				
QUINTA DA REDE RESERVA ROSE	35€				
GREEN WINES					
CASAL GARCIA	17.5€				
O TAL DA LIXA	16.5€				
AVELEDA ALVARINHO	29€			6.5€	
AVELEDA LOUREIRO	18€			5.5€	
AVELEDA LOUREIRO & ALVARINHO	19€	10.5€			
QUINTA DE SAO GIAO ALVARINHO BARRICA	45€				
MURALHAS DE MONCAO	17.5€	9.5€			
SANGRIA				SPARKLING WINES	
RED SANGRIA	25€	8€		REQUINTE BRUTO	20€
WHITE SANGRIA	25€	8€		QUINTA DA AGUIEIRA BRUTO	25€
PASSION FRUIT SANGRIA	25€	8€		RAPOSEIRA (BRUT/MEDIUM DRY/SWEE)	25€
SPARKLING SANGRIA	35€	10€		CHA O DA PORTELA RESERVA BRUTO	35€
				ASTRONAUTA BLANC DE BLANCS	35€
				ASTRONAUTA BAGA	45€
				VEUVE CLICQUOT PONSARDIN	80€
				BRUT CHAMPAGNE	

SPIRITS		PORT WINE			
VODKA	7€	ANDRESEN LBV	25€	4.5€	
VODKA WITH JUICE	12€	PORTO DR RUBY/TAWNY/WHITE	25€	4.5€	
WHISKEY (YOUNG)	7€	ANDRESEN DRY WHITE	31€	6.5€	
WHISKEY (AGED)	12€	ANDRESEN 10 YEARS WHITE	45€	6.5€	
WHISKEY 15 YEARS	16€	ANDRESEN 20 YEARS WHITE	95€	13.5€	
WHITE MARTINI	6€	PORTO DR 30 YEARS TAWNY	145€	18.5€	
RED MARTINI	6€				
GIN & TONIC	12€				
GINJA & TONIC	12€				
BITTER ALMOND LIQUEUR	5€				
BAILEYS	5€				
CROFT	7€				
MACIEIRA BRANDY	7€				
LICOR BEIRAO	7€				
C.R.F.	7.5€				
GINJA LIQUEUR	3€				



