



TABERNA IBÉRICA

— COZINHA TRADICIONAL PORTUGUESA E MEDITERRÂNEA —



Appetizers

Couvert	R\$ 24,00
<i>Portuguese olives, pate, toasts and codfish pastel.</i>	
Codfish Pastel (unit)	R\$ 14,00
Portuguese Roast Sausage	 R\$ 46,00
Spanish Serrano Ham	 R\$ 50,00
Alentejo Goat Cheese 90g	 R\$ 54,00
Morro Azul Cheese, White Mold Cheese, Pomerode 120g	 R\$ 48,00
<i>With bread..</i>	
Earth Flavours	 R\$ 110,00
<i>Spanish ham, Serra da Estrela cheese and smoked portuguese sausage.</i>	
Portuguese Sausage	R\$ 56,00
<i>With bread and eggs.</i>	
Guillho Style Shrimps	 R\$ 68,00
<i>Shrimp sautéed in extra virgin olive oil, with garlic and parsley, flambéed with regional cachaça. Served with bread.</i>	
Guillho Style Octopus	 R\$ 110,00
<i>Octopus sautéed in extra virgin olive oil, with garlic and parsley, flambéed with regional cachaça. Served with bread.</i>	
Codfish Balls (6 unit)	 R\$ 60,00
Codfish Balls (3 unit)	 R\$ 30,00
Codfish Pataniscas (6 unit)	R\$ 62,00
<i>Shredded codfish with parsley, onion and flour pureé.</i>	
Spanish Style Mussels	 R\$ 48,00
<i>Mussels with tomato sauce, peppers and onions. With portuguese bread.</i>	
Crab Cone with Shrimps (unit)	R\$ 26,00
Gratin Oysters (6 unit)	R\$ 48,00
Oysters à Bulhão Pato (12 unit)	R\$ 85,00
<i>Sautéed in olive oil, garlic, white wine, and fresh coriander. Served with bread.</i>	
Oysters à la Guillho (12 unit)	R\$ 85,00
<i>Sautéed in extra virgin olive oil, with garlic and parsley, Flambéed with regional cachaça. Served with bread.</i>	
Green Soup	 R\$ 38,00
Fish Soup	 R\$ 40,00

Pasta

Tagliatelle Taberna Iberica Style	R\$ 92,00
<i>Shrimps with cream sauce and rocket.</i>	
Penne with Shrimp and Sicilian lemon sauce	R\$ 94,00
<i>Shrimp in a mild cream sauce with Sicilian lemon.</i>	
Linguini with Ocean Flavors	R\$ 100,00
<i>Black linguini with crayfish, shrimps, mussels and cockles.</i>	
Vegetarian Tagliatelle	R\$ 62,00
<i>Sauteed in olive oil with vegetables, tomato sauce and arugula.</i>	
Tagliatelle Kids	R\$ 40,00
<i>Tagliatelle with butter or tomato sauce. Additional: fillet mignon R\$25,00.</i>	

Salads

Portuguese Salad	 R\$ 80,00
<i>Thin slices of codfish, chickpeas, onions and olive oil.</i>	
Rocket Salad	 R\$ 44,00
<i>Cherry tomatoes, parmesan flakes and balsamic vinaigrette.</i>	



Codfish

At Taberna Ibérica, we only work with **Gadus Morhua**, the variety that guarantees **superior quality and flavor**. Experience the difference!

2 people

1 person

Special Codfish Taberna Iberica Style (45 minutes)..... R\$ 348,00 R\$ 174,00

Special loin of codfish roasted in extra virgin olive oil with sliced potatoes, roasted onion and garlic.

Special Codfish Lagareiro Style (45 minutes)..... 🌾 R\$ 348,00 R\$ 174,00

Special loin of codfish roasted in extra virgin olive oil with potatoes, generously watered with olive oil and garlic confit.

Special Codfish "Com Todos" (45 minutes)..... 🌾 R\$ 348,00 R\$ 174,00

Special loin of codfish roasted in extra virgin olive oil, with potatoes, boiled eggs, vegetables, chickpeas and garlic confit.

Codfish Taberna Iberica Style (45 minutes) R\$ 326,00 R\$ 163,00

Roasted codfish slice with extra virgin olive oil, with sliced potatoes, roasted onion and garlic.

Codfish Lagareiro Style (45 minutes)..... 🌾 R\$ 326,00 R\$ 163,00

Roasted codfish slice with olive oil, garlic and punched potatoes.

Codfish "Com Todos" (45 minutes) 🌾 R\$ 326,00 R\$ 163,00

Codfish slice roasted with extra virgin olive oil, with potatoes, boiled eggs, vegetables, chickpeas and garlic confit.

Codfish with Cornbread Crust..... R\$ 294,00 R\$ 147,00

Shredded codfish, smashed potatoes, roasted onions, extra virgin olive oil, and cornbread.

Codfish Dorvalina Porto Style 🌾 R\$ 294,00 R\$ 147,00

Roasted codfish thin slices, potatoes, onions, tomato and olive oil.

Codfish Gomes de Sá Style 🌾 R\$ 294,00 R\$ 147,00

Codfish thin slices, cooked potatoes, onions, boiled eggs and extra virgin olive oil.

Codfish Zé do Pipo Style 🌾 R\$ 294,00 R\$ 147,00

Codfish thin slices, mashed potatoes, onion, extra virgin olive oil, mayonnaise, slightly gratin.

Codfish Brás Style 🌾 R\$ 250,00 R\$ 125,00

Shredded codfish with crispy potatoes, onion, garlic in extra virgin olive oil and scrambled eggs.

Creamy Cod Bake..... R\$ 260,00 R\$ 130,00

Gratin shredded codfish with potatoes, onions, boiled eggs, cream, and parmesan cheese.

* all dishes are served with white rice

🌾 **Gluten Free**





Meat

Rabbit Hunter Style 🍷 R\$ 116,00

Rabbit cooked in red wine with potatoes, rice, broccoli and almonds.

Roasted Lamb Serra da Estrela Style 🍷 R\$ 98,00

Boneless lamb's leg, seasoned in beirã way and roasted in its own sauce.

It accompanies rice with broccoli and almonds, roasted potatoes, legumes and onions.

Portuguese Sausage Mirandela Style R\$ 76,00

Portuguese typical sausage made with chicken, beef, duck and pork. Served with rustic potato, rice and fried egg.

Duck rice 🍷 R\$ 92,00

Shredded duck, portuguese sausage and dory rice.

Quail Taberna Ibérica Style 🍷 R\$ 96,00

Quails and mushrooms cooked in red wine. Served with rustic potato, rice, broccoli, and almonds.

Bitoque Portuguese Style 🍷 R\$ 98,00

Grilled filet mignon with special sauce. Served with rustic potato, rice and starry egg.

Filet Mignon Portuguese Style 🍷 R\$ 104,00

Grilled filet mignon with special sauce and serrano ham. With sliced potato.

Filet Mignon Terra e Mar Style R\$ 112,00

Grilled filet mignon with shrimps and cream sauce. With rice, rustic potato and vegetables.

Filet Mignon With Gorgonzola Cheese R\$ 112,00

Grilled filet mignon with fresh noodles wrapped in gorgonzola cheese sauce.

Filet Mignon with Mushroom Sauce R\$ 106,00

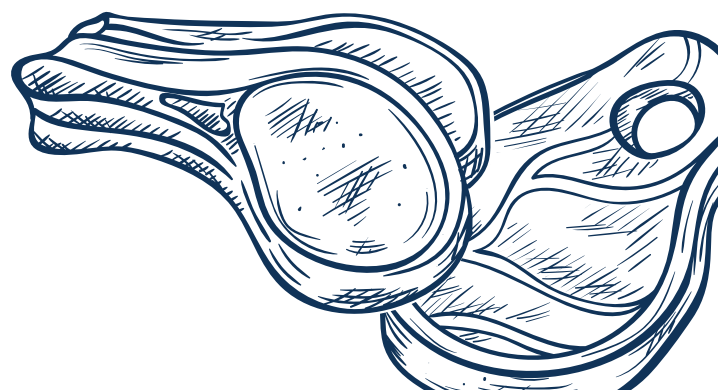
Grilled filet mignon, with mushrooms and cream sauce. With rice, rustic potato and vegetables.

Filet with Peppercorn Sauce R\$ 106,00

Grilled Fillet Mignon with creamy peppercorn sauce. Served with rice, rustic potatoes and vegetables.

Filet Mignon Kids 🍷 R\$ 68,00

Grilled filet mignon, with rice, rustic potato (or mashed potatoes).



Fish and Seafood



Octopus Rice (40 minutes) R\$ 298,00 R\$ 149,00
Rice with octopus, tomato sauce, peppers and coriander.

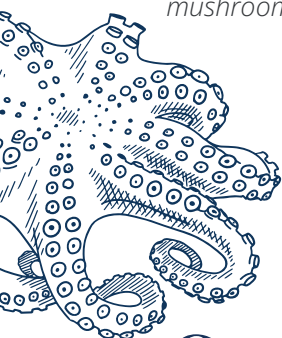
Octopus Lagareiro Style R\$ 308,00 R\$ 154,00
Slowly baked octopus in the oven with extra virgin olive oil.
With punched potatoes, garlic and confit garlic.

Seafood Rice Setubal Style (35 minutes) R\$ 266,00 R\$ 133,00
Rice with shrimps, cockle, crab meat, mussels, grouper,
tomato sauce, peppers and coriander.

Seafood Festival R\$ 314,00
Fried breaded shrimp, boiled shrimp, sauteed shrimp, fried breaded squid, codfish balls,
crab cone and sole with shrimp sauce. With rice, rustic potato and "pirão"

Grouper Portuguese Style R\$ 102,00
Grouper with traditional tomato sauce and peppers.
With roasted potatoes and rice.

Solo Belle Meunière Style R\$ 208,00 R\$ 104,00
Solo filet with butter sauce, shrimps,
mushrooms, capers and rice.



Straight from our Josper charcoal oven

Grilled Cod (45 minutos) R\$ 348,00 R\$ 174,00
Cod Loin roasted on charcoal. Served with punched potatoes, vegetables,
confit garlic and drizzled with extra virgin olive oil.

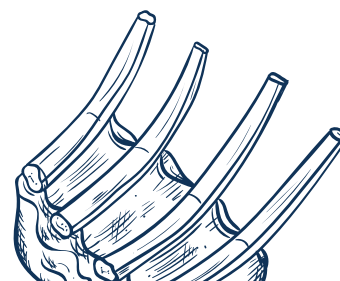
Grilled Shrimp Taberna Iberica Style R\$ 308,00 R\$ 154,00
With stuffed potatoes, rice with broccoli and almonds.

Salmon Cabo da Roca Style R\$ 208,00 R\$ 104,00
Grilled salmon with caper sauce, vegetables and rice.

Grilled Fish R\$ 102,00
Fish with vegetables, extra virgin olive oil and garlic.

Grilled Bife Chorizo R\$ 96,00
Scotch Fillet (Uruguayan Angus) roasted on charcoal. Served with rustic
potatoes or punched potatoes, vegetables roasted on charcoal.

 **Gluten Free**



Beverages

Amarguinha	R\$ 28,00
Moscatel de Setúbal	R\$ 26,00
Dry White Port Wine	R\$ 24,00
Ginginha de Óbidos com Elas	R\$ 32,00
Madeira Wine	R\$ 28,00
Licor Beirão.....	R\$ 28,00
Aguardente Vínica Velha.....	R\$ 45,00
Port Wine Tawny	R\$ 26,00
Port Wine Reserve 10 years	R\$ 32,00
Vintage Port Wine (bottle).....	R\$ 820,00
Port Wine 1975 (bottle)	R\$ 2.680,00
Underberg.....	R\$ 16,00
Cointreau	R\$ 26,00
Amaretto.....	R\$ 24,00
Frangelico	R\$ 26,00
Martini / Campari / Aperol.....	R\$ 22,00
National Vodka	R\$ 14,00
Tequila / Gin / Run	R\$ 20,00
Steinhaeger	R\$ 14,00
Cachaça	R\$ 16,00
Imported Vodka	R\$ 24,00
Jägermeister	R\$ 22,00
Whisky 8 years old (JB / Red Label / The Famous Grouse).....	R\$ 18,00
Whisky 12 years old (Black Label / Chivas Regal / Old Parr).....	R\$ 26,00
Whisky 15 years old (JB Reserva / Green Label).....	R\$ 38,00
Whisky Jack Daniel's	R\$ 26,00
Caipirinha	R\$ 28,00
Caipiroska / Caipiríssima	R\$ 30,00
Caipiroska with Imported Vodka	R\$ 36,00
Caipirão	R\$ 34,00
Mojito	R\$ 28,00
Portônica.....	R\$ 28,00
Negroni	R\$ 30,00
White/Red Wine Glass	R\$ 25,00
Water San Pellegrino 505 ml.....	R\$ 36,00
Water Acqua Panna 505 ml.....	R\$ 36,00
Water (regular or sparkling)	R\$ 14,00
Soda	R\$ 16,00
Fresh Juice orange / lime / pineapple.....	R\$ 20,00
Del Valle Juice (grape / peach)	R\$ 16,00
Grape Juice Casa da Madeira	R\$ 22,00
Red Bull	R\$ 22,00
Beer (Budweiser / Heineken / Stella Artois / Malzbier / non-alcoholic)	R\$ 16,00
Craft Beer.....	R\$ 30,00
Nespresso Coffee	R\$8,00
Tea	R\$ 9,00