



COUVERT

| | |
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| Seasoned olives | 2 € |
| Bread basket | 3 € |
| Toasted bread basket | 4 € |
| Herb and garlic butter | 2 € |
| Black iberian pork ham | 14 € |
| Creamy sheep's milk cheese | 7 € |
| Cured sheep's milk cheese | 6 € |
| Mixed cheese and serrano ham board | 18 € |

STARTERS

PORTUGUESE OYSTERS  1 UNI 3 € / 3 UNI 8 €

SHRIMP, AVOCADO AND MANGO SALAD   13 €
Avocado, mango, cherry tomato, garlic, chili pepper, mango and vinaigrette.

CODFISH SALAD WITH ALENTEJO OLIVES AND TOMATO   14 €
Shredded codfish, Iberian lettuce, cherry tomato, marinated olives, green olive oil.

CLAMS "BULHÃO PATO" STYLE   18 €
Clams sautéed in olive oil, garlic, white wine, coriander and lemon juice.

MUSSELS PORTUGUESE STYLE   12 €
Mussels sautéed in olive oil, garlic, white wine and pepper onion stew.

GARLIC SHRIMP   12 €
Shrimp sautéed in olive oil, garlic, white wine, piri-iri, butter and parsley.


CRAB AND AVOCADO TARTARE  15 €
Crab meat, mango, tomato, avocado purée, lime zest and togarashi spices.

TUNA "PICA-PAU"  12 €
Small tuna cubes with sesame sautéed in olive oil and ponzu sauce.

SEAFOOD SOUP WITH CROUTONS   9 €
Seafood sautéed in olive oil and garlic, Baixamar "Bisque" and homemade croutons.





HOUSE SPECIALTIES



The best our home has to offer.

SEAFOOD RICE WITH TIGER PRAWN  1 PAX 28 € / 2 PAX 52 €

Traditional Portuguese seafood rice from our coast, with shrimp, clams, mussels and cockles.

LOBSTER RISOTTO   31 €
Roasted lobster with shrimp risotto and bisque.

BAIXAMAR FRANCESINHA WITH SHRIMP AND BACON     20 €
Bread, cheese, egg, bacon, sausage, shrimp and our homemade sauce

OUR OCTOPUS AND SHRIMP RICE   22 €
Brothy rice with pieces of octopus, shrimp, tomato and peppers.

BAIXAMAR SEAFOOD PLATTER    1 PAX 52€ / 2 PAX 99€
Roasted lobster or spiny lobster, tiger prawn, clams, mussels, shrimp and oysters.

MIXED FRESH FISH AND SEAFOOD FROM OUR COAST   1 PAX 44€ / 2 PAX 82€
Fresh fish of the day, lobster, roasted tiger prawn, bivalves "Bulhão Pato" style, sautéed vegetables and potatoes.



LAND AND SEA BOARD 1 PAX 39 € / 2 PAX 74 €
Black Angus entrecôte, roasted lobster, tiger prawn, French fries and garlic mayonnaise.

GRILLED TIGER PRAWN 89 € / KG
Roasted tiger prawn served with butter and lemon sauce.

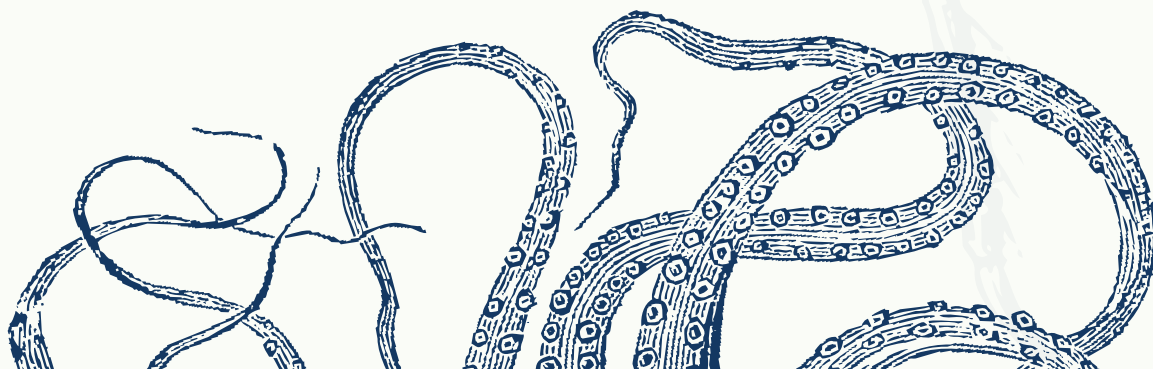
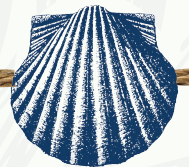
ROASTED SPINY LOBSTER WITH SEAFOOD RICE FOR 2 PAX  72 €
Roasted spiny lobster served with seafood rice from our coast.

FROM THE SEA

BAIXAMAR OCTOPUS 20 €
Octopus from our coast, mashed sweet potatoes, pepper vinaigrette, tomato and "dehydrated olive".

CHEF'S CODFISH   20 €
Confit cod loin, chickpea purée, sautéed spinach, boiled egg and parsley olive oil.

OUR OCTOPUS "LAGAREIRO" STYLE  22 €
Roasted octopus from our coast, potatoes, spinach, caramelised onion, garlic olive oil and coriander.



OUR CODFISH "LAGAREIRO" STYLE 22 €

Roasted cod loin, potatoes, spinach, caramelised onion, garlic olive oil and coriander.

LINGUINI NERO WITH SEAFOOD FROM OUR COAST 18 €

Linguini nero sautéed in olive oil, garlic, white wine, seafood and Baixamar "bisque".

FRESH SEA BASS FILLET WITH POTATOES AND VEGETABLES 19 €

Sea Bass Fillet with potatoes and vegetables sautéed in olive oil, garlic and thyme.

TUNA STEAK 19 €

Atlantic Tuna Steak with smashed potatoes and vegetables sautéed in olive oil, garlic and thyme.

SALMON WITH BLACK RICE, BROCCOLI AND SAFFRON SAUCE 21 €

Salmon loin, black rice with ginger, coconut and lemongrass, and saffron sauce.

FROM THE LAND

PORK CHEEKS WITH SWEET POTATO 18 €

Pork cheeks confit with red wine and rosemary, Almodôvar mashed sweet potatoes and crispy chorizo.

DUCK MAGRET WITH CHEF'S RISOTTO 19 €

Duck magret cooked at low temperature with thyme and orange and Chef's risotto.

OXTAIL RISOTTO 22 €

Risotto of roasted and braised oxtail in red Vinho Verde wine, celery and crispy kale.

BLACK ANGUS ENTRECÔTE 24 €

250g Black Angus entrecôte, French fries and beer or mushroom sauce.



VEGETARIAN SUGGESTION

GRILLED TOFU WITH SWEET POTATO AND SEASONAL FRESH VEGETABLES 14 €

Grilled tofu with Almodôvar mashed sweet potatoes and vegetables sautéed in garlic olive oil and thyme.

CHEF'S RISOTTO 14 €

Chef's risotto with seasonal vegetables.

KIDS

CHICKEN STEAK 8 €

Chicken breast with basmati rice and salad.


SPAGHETTI BOLOGNESE 8 €

Spaghetti with Bolognese sauce and grated cheese.

SIDE DISHES

French Fries 4 €

Smashed Potatoes 3 €

Sautéed Vegetables  4 €

Rice 4 €

Green Salad 3 €

DESSERTS

FARÓFIAS (PORTUGUESE FLOATING ISLANDS)   5 €
Farófiás with lemon and cinnamon sauce.

THE WORST CHOCOLATE CAKE IN   DOWNTOWN LISBON 6 €

Gluten-free chocolate cake, red berries and vanilla ice cream.

BAIXAMAR BASQUE CHEESECAKE   5 €
Basque cheesecake with a different sauce each season.

PASTEL DE NATA WITH ITS ICE CREAM    5 €
Portuguese custard tart with Pastel de Nata ice cream.

PORT WINE PUDDING   5 €
Pudding with Port wine, cinnamon and orange.

SALTED CARAMEL PETIT GATEAU    6 €
Dulce de leche petit gateau with red berry ice cream.

DESSERT OF THE MONTH 5 €
Chef's dessert suggestion.

For over 200 years, Rua dos Bacalhoeiros has been known for its connection to the sale of cod. Several salting warehouses existed in this location, and it was here that we decided to open Cervejaria **Baixamar**. In the tradition of Portugal's renowned seafood restaurants, we offer our visitors the best aromas and flavors of our coast. Every day, the best fish and seafood arrive from the Peniche fish market, an area of clear, deep waters. With the expertise of our chefs, you will have a unique experience. Here, the flavors of the sea take center stage, accompanied by a wide variety of beers and an exceptional wine list. You will be surprised. Unlikely flavors in an unlikely place.

The name **Baixamar** refers to the time when the tide has just gone out, the best time to collect shellfish from the rocks, namely barnacles, mussels, and crabs. Furthermore, we are in the "downtown" area of Lisbon and we bring the sea to you – we could only be **Baixamar**...