

Couvert

Bread basket	3€
Seasoned olives	2€
Herb and garlic butter	2€
Creamy sheep's milk cheese	7€
Cured sheep's milk cheese	6€
Black iberian pork ham	14€

Starters

Octopus salad 🍷	11€
Octopus, peppers, onion, coriander, garlic, olive oil and vinegar	
Beef "Pica-Pau" 🍷🍷🍷	12€
Small cubes of beef sautéed in olive oil, garlic, white wine and pickles	
Catita Style garlic shrimp 🍷🍷🍷	12€
Shrimp sautéed in olive oil, white wine, butter, garlic and Portuguese chilli	
Lisbon Trilogy 🍷🍷🍷	24€
Garlic shrimp, octopus salad and beef pica-pau served on a traditional clay dish	
Codfish salad 🍷	12€
Shredded codfish, Iberian lettuce, tomato, cucumber and black olives	
Snack of the month	12€
Chef's monthly suggestion using the freshest ingredients and recreating traditional Portuguese recipes with a touch of sophistication	

Heroes of the Sea

Codfish "à Brás" 🍷🍷	19€
Shredded codfish with straw potatoes, onion, garlic, eggs, olive oil and black olive tapenade	
Lisbon Style Octopus Rice 🍷🍷	21€
Traditional brothy rice with octopus, coriander and tomato inspired by Sunday family meals	
Catita Style Codfish 🍷	22€
Cod loin confit in olive oil and garlic, sautéed greens, smashed potatoes and corn bread with aromatic herbs	
Octopus "Lagareiro" Style 🍷	22€
Slow cooked octopus served with sautéed greens and smashed potatoes	
Creamy Codfish with Shrimp Gratin 🍷🍷🌾	21€
Creamy codfish with greens and shrimp, oven gratinated	
Seafood Cataplana 🍷🍷	1 pax 32€ 2 pax 59€
Traditional Algarve copper pan used to cook fish, coriander and seafood. The steam enhances the flavour and freshness of the ingredients. Average preparation time 25 minutes	
Fresh Fish of the Day with Smashed Potatoes and Vegetables 🍷	21€
Daily fresh fish suggestion, roasted or grilled, served with smashed potatoes and vegetables sautéed with olive oil, garlic and thyme	

From the Land

Iberian pork cheeks with migas

Iberian pork cheeks confit in red wine and rosemary served with traditional bread migas with chouriço and mint

19€

Catita Style Francesinha

Bread, steak, Tuscan sausage, cheese, ham, chouriço, fried egg, spicy house sauce and French fries

20€

Sirloin steak with french fries

Portuguese Style - Fried in olive oil with garlic, white wine, mustard and Iberian ham
Micaelense Style - Fried in olive oil, garlic, white wine and Portuguese chilli
Grilled - Served with garlic mayonnaise

19€

From the Garden

Vegetarian

Leek "à Brás"

Leeks with potatoes, onion, straw potatoes and cream

17€

Kids

Up to 12 years old

Grilled chicken breast

Grilled chicken breast with spaghetti

9€

Soup

Soup of the day

Fresh homemade soup prepared with the best seasonal vegetables

4€

Side Dishes

French fries

4€

Smashed potatoes

3€

Sautéed vegetables

4€

Rice

4€

Mixed salad

3€

Fried egg

2€

Desserts

The Lisbon's Worst chocolate cake

Chocolate cake with sour cherry liqueur sauce and cream ice cream

6€

Queen Amélia cake with its ice cream

Traditional Azorean cake made with molasses and spices that conquered the Portuguese royal family

5€

Catita pudding

Each month a pudding with a different flavour

5€

Brisas de Lis

Traditional Portuguese convent sweet made with eggs and almond flour

5€

Catita style farófias

Traditional Portuguese dessert made from whipped egg whites cooked in milk

5€

Seasonal fruit

3€

Legenda



Garlic



Alcohol



Gluten



Lactose



Mustard



Egg