

The image features a stylized geometric background composed of thick black lines on a white field. The lines form a series of parallel paths that create a sense of depth and perspective, resembling a stylized architectural structure or a complex maze. The lines are arranged in a way that suggests a three-dimensional space, with some lines receding into the distance. In the upper left corner, the letters "ARCA" are displayed in a clean, white, sans-serif font, positioned within a white rectangular area that is part of the overall geometric design.

ARCA

COCKTAILS

EARLY YEARS 16

Corralejo Reposado Tequila, St Germain, vanilla, Fever-Tree Pink Grapefruit soda

PETISCOS

SELECTION OF BREAD 8

Duo of butter, extra virgin olive oil

LULINHA E CAMARÃO 22.5

Baby squid, prawns, white wine, tomato chutney

ATUM TATAKI 20

Tuna tataki, vegetable escabeche, chilli and basil

VIEIRA PIL-PIL 23

Seared scallops, green pea purée, bacon, cumin pil-pil

PICA-PAU 18

Beef fillet, pickled vegetables, sweet and spicy jus

COGUMELOS PICA-PAU 15

Mushrooms, pickled vegetables, sweet and spicy jus

PEIXE MARINADO 20

Yellow tail, coriander and citrus marinade, sweet potato purée, dried mulberries

FILTERED WATER SERVICE

4.5 euros per person

All prices include VAT and are quoted in Euros.

If you have any allergies or intolerances please inform your server.

FIRST SUPPER 14

Campari, Aperol, clementine & bell pepper, Weiss beer

MAINS

ARROZ DE ESPARGOS 24

Seasonal asparagus, rice, Azores Island cheese

BACALHAU À BRÁS 28

Salted cod, fried string potatoes, parsley, egg, black olives

POLVO À LAGAREIRO 33

Roasted octopus, mashed sweet potatoes, piquillo peppers

ROBALO 30

Seabass, cauliflower, roasted mushroom, fricassé sauce

FRANGO PIRI-PIRI 24

Free-range chicken thighs, potato terrine, roasted lemon cabbage, piri-piri marinade

LOMBINHO DE PORCO IBERICO 30

Roasted Iberian pork loin, bacon, migas, roasted spring onion, pepper jus

LARGE TO SHARE

"POSTA MIRANDESA" 65

Roasted grass-fed Dutch beef fillet, seasonal vegetables, potatoes with garlic and caramelised onions, black pepper jus

ARROZ DE MARISCO 55

Rice, shellfish, tomato, coriander

LASTING MEMORIES 15

Cherry Heering, Sandeman Port, pandan, Pampero Anniversario, tonka

SIDES

BATATA ASSADA 7.5

Roasted potatoes, caramelised onion, parsley

LEGUMES DE EPOCA 8

Seasonal vegetables, Kalamata olives

ESCABECHE DE COGUMELOS 10

Shiitake mushrooms, egg yolk confit, panko, parsley

GREEN SALAD 6

SWEETS

"CALDEIRADA" 12

Raspberry cremeux, olive oil cake, red bell pepper mousse, "caldeirada" granita

CAFÉ COM CHEIRINHO 13

Barley parfait, whisky caramel sauce, chocolate air bubbles, coffee foam

ARROZ DOCE 12

Rice custard, Saffron ice cream, caramelised apple, cinnamon puffed rice

CAULIFLOWER TART 14

(Gault & Millau Dessert of the Year 2024)
Peanut butter, green curry sorbet

SELECTION OF CHEESES 17

Homemade jam

ENJOY A CULINARY JOURNEY THROUGH ARCA IN THE FORM OF TASTING MENU

(Tasting menu must be enjoyed by the whole table)

MENU CLASSICO 79 P.P.

PEIXE MARINADO

Yellow tail, coriander and citrus marinade, sweet potato purée, dried mulberries

ATUM TATAKI

Tuna tataki, vegetable escabeche, chilli, basil

ARROZ DE MARISCO

Rice, shellfish, tomato, coriander

LOMBINHO DE PORCO

Roasted Iberian pork loin, bacon, migas, roasted spring onion, pepper jus

"CALDEIRADA"

Raspberry cremeux, olive oil cake, red bell pepper mousse, "caldeirada" granita

CAFÉ COM CHEIRINHO

Barley parfait, whisky caramel sauce, chocolate air bubbles, coffee foam

PETIT FOURS

ARCA BY HENRIQUE SÁ PESSOA

ARCA MEANS 'CHEST' IN PORTUGUESE. A CHEST CELEBRATING MODERN PORTUGUESE PLATES WITH ASIAN INFLUENCES, IN DISHES THAT ARE ENCOURAGED TO BE SHARED.

THE RESTAURANT IS BROUGHT TO LIFE WITH STRIKING ARTWORKS FROM OUR SIGNATURE ARTIST, RENOWNED DUTCH SCULPTOR JOEP VAN LIESHOUT, UNDER THE THEME OF THE "COURSE OF LIFE"

