
AT GEOPHAGIA YOU CAN TASTE TRADITIONAL PORTUGUESE DISHES, BUT ALSO OTHERS FROM COUNTRIES WITH THE SAME LANGUAGE AS US. IT’S A “FOOD THAT SPEAKS PORTUGUESE”, WITH DISHES THAT WHILE NOT BEING “OURS”, IN A CERTAIN WAY ALSO ARE.

THE RHINOCEROS WE CHOSE AS OUR IMAGE SYMBOLIZES THE CROSSROADS OF PORTUGUESE-SPEAKING CULTURES THAT INSPIRES GEOPHAGIA. IT’S A DRAWING BY ALBRECHT DÜRER OF THE ANIMAL (CALLED ULYSSES) WHICH WAS GIVEN BY AN INDIAN SULTAN TO KING DOM MANUEL I, HAVING ARRIVED IN LISBON IN 1515. NO RHINOCEROS WAS SEEN IN EUROPE SINCE THE ROMAN ERA. THE KING IN TURN OFFERED THE ANIMAL TO POPE LEO X, WHO HAD A FONDNESS FOR EXOTIC ANIMALS. ULYSSES NEVER ARRIVED IN ROME. THE ANIMAL DROWNED WHEN THE SHIP CARRYING HIM SANK OFF THE COAST OF ITALY. HIS CARCASS WAS RECOVERED, STUFFED AND SENT BACK TO THE VATICAN.
SIGNATURE COCKTAILS

Caipirinha with clove and cinnamon
Brazil

7

Groguito
Mojito with grogue, a sugar cane spirit
Cape Verde

7

Gin & Jinha
Portuguese Gin, Ginjinha and spices
Portugal

7

Banana Lassi
Yogurt, banana, pistachio, cardamom and pepper
Goa

7

COUVERT

Bread, butter, cassava chips

2.5

Buttery cheese from Alentejo

5

STARTERS

Dim Sum of minchi with a soy and honey sauce
Minced meat and soy sauce
Macao

8

Bojés with a mint and cilantro chutney
Chick peas flour and onions
Goa

8

Tuna loin tartar with pineapple
Portugal, Brazil

10

Spider crab meat with cashew nuts
Portugal, Brazil

10

Fish soup with garam masala mayonnaise
Portugal, Goa

6

Warm Timorese salad
Chicken, sweet potato, pumpkin, almonds, chick peas, banana, orange
East Timor

10

VEGETARIAN / VEGAN

Vegetables curry with coconut rice
Goa

14

For a minimum of 2 guests. Menu served for the entire table.
**MEAT**

- **Pork Vindaloo**
  *Pork marinated in wine and garlic*
  Goa

- **Cassava and coconut milk purée with "sun meat"**
  Cured salted beef
  Brazil

- **Free range chicken with peanut curry**
  Mozambique

- **Mature “Picanha” beef with “baião de dois”**
  Beef, rice with butter beans, bacon and “carne de sol”
  Brazil

- **Fat rice with Macanese salad**
  *Rice, meats and smoked meats*
  Macao

**FISH**

- **Goan shrimp curry with coconut rice**
  Goa

- **Cassava and coconut milk purée with codfish**
  Portugal, Brazil

- **Octopus with chickpeas purée and vegetables**
  Portugal

- **Fish Moamba**
  *Fish, palm oil, okra*
  Angola

- **Tuna with cornmeal (xerém) from Cape Verde and a purée of coconut milk and spinach (matapa)**
  Tuna lon, corn, spinach, coconut milk, peanuts
  Cape Verde, Mozambique

**EXTRAS**

- **Sautéed vegetables**
  4

- **Xerém**
  4

- **Cassava fries**
  4

- **Matapa**
  Spinach, coconut milk, peanuts
  5

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**GEOGRAPHIA**

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**ON SATURDAYS TRY OUR TRADITIONAL BRAZILIAN BEAN STEW (FEIJOADA). 15€**
DESSERTS

The best sponge cake in the Universe with red berries coulis 6
  Portugal

“Quindim” with mango ice cream 6
  Custard made from sugar, egg yolks and coconut
  Brazil

Chocolate mousse and salami with São Tomé chocolate 6
  São Tomé e Príncipe

“Bebinca” of 7 layers with vanilla ice-cream 7
  Goa

Cheesecake of two cheeses (goat and cream) with guava marmelade and “ Mana” cookies 6
  Portugal, Brazil

Ice-creams from Geographia 5

DRINKS

Beer 2

Water (70cl) 2

Soft Drinks 2

Orange Juice 3.5

Lemonade 3

Coffee “GEOGRAPHIA” 1.5
Our exclusive blend is made with beans we select from small producers and then roast in wood, in the old way. It’s a coffee that speaks Portuguese with beans from Timor, São Tomé, Cape Verde, Brazil (Arabica) and Angola (Robusta).

Decaf 1.5

Cappuccino 3

Good Hope Tea (from Companhia Portugueza do Chá) 3
Our exclusive blend, made with rooibos from Cape Town (Cape of Good Hope), erva-mate from Brazil, lemongrass and a note of tropical fruits. Served hot or cold.

SPIRITS

Grog Maduro Nha Terra Reserva Especial 7

Cachaça 21 Brazil 7

Johnnie Walker Red Label 7

Gin 13 Lúpulo 7

Vodka Absolut 7

Vinho do Porto Quinta do Noval 2012 5

Vinho do Porto Blacket Tawny Reserve 5

CR&F Aguardente Velha Reserva 5
ENJOY THE WINES WE SELECTED FOR YOU AS A RESULT OF THE CONTACT AND FRIENDSHIP WE HAVE CULTIVATED OVER TIME WITH SOME OF THE BEST WINE PRODUCERS IN THE COUNTRY. THEY ARE ALL "WINES OF DISCOVERY" THAT INVITE YOU TO GO ON A VOYAGE THROUGH THE "GEOGRAPHIA" OF THE DIVERSE WINE REGIONS IN PORTUGAL. WE BELIEVE, AND HOPE, THAT SOME OF THEM WILL BE UNKNOWN TO YOU AND THAT AFTER TRYING THEM YOU WILL BE CONQUERED BY THE SURPRISE THEY OFFER AND BY THEIR PRICE/QUALITY RELATIONSHIP.

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<th>Region</th>
<th>Bottle</th>
<th>Glass</th>
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<td>Sparkling</td>
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<td>Verdes</td>
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