

ENTRADAS

Couvert 🍷 🍴 🍷 🍷

Variedade de pães, manteiga trufada, azeitonas marinadas e dip de ricota com algas

5€

Ostras 🍷

1 Unidade | 4,70€

6 unidades | 25€

Presunto pata negra

100% bolota 50g

18€

Gaspacho de melancia 🍷

com gelado de pimentos assados

9€

Burrata 🍷 🍷 🍷

Salada mediterrânica, tomate assado e pesto

18€

Ceviche Peruano 🍷 🍷 🍷

Peixe branco, leite de tigre, puré de batata-doce, cebola roxa, coentros, wakame e malagueta

19,50€

Mini cones com tártaro de atum e pérolas de wasabi 🍷

3 unidades

16€

Gambas com alho e malaguetas 🍷 🍷

18€

Ovos rotos trufados

Batatas fritas, presunto, ovos e óleo de trufas negras

19€

Taquito de santola 🍷 🍷

Santola, guacamole, cebola crocante, mayo japonesa e couve roxa

22€

Carpaccio de novilho

Rúcula, alcaparras, parmesão, gel de pimentos assados e vinagrete

22€

Gyosas de novilho com molho teriyaki

5 unidades

13€

Choquinhos à Algarvia

18€

VEGETARIANO E SALADAS

Risotto de porcini trufado 🍷 🍷

28€

Salada de atum braseado 🍷 🍷

Atum braseado, quinoa vermelha, edamame, folhas da estação, puré de batata doce, ovo BT e maionese kimche

29€

Salada Cuá Cuá 🍷 🍷

Lagosta, camarão, pepino, gel de manga, quinoa e aioli

38€

Carpaccio de beterraba 🍷 🍷

Queijo feta, abacate e rúcula

24€

CUA'CUA'

FROM FINE TO FUN



PEIXE E MARISCO




Tentáculo de polvo

Polvo, puré de batata-doce,
gel de pimentos e espargos
36€




Black cod do Alaska com miso

Bacalhau negro do Alaska, miso, pakchoi,
puré de aipo, chalotas em redução de vinho
tinto
38€

Linguini nero com

carabineiros e gambas   
48€

Camarão tigre

grelhado   
44€

CARNE

O Cuá Cuá

Pato Confitado com risotto de Porcini
36€

Bife à Portuguesa

Vazia Angus Australiano 250 gr.
Grain fed 200 d+
29€

Bife do lombo Cuá Cuá

Molho de mostarda | Molho de foie gras
33€ | 35€

Chuletón Angus

Maturado 30 dias | 1 000 gr.
98€

Tomahawk Angus

Australiano 1 100 gr.
105€

Entrecôte Angus

Australiano 300 gr.
47€

Picanha Wagyu

Australiana 250 gr.
56€

ACOMPANHAMENTOS

Batatas fritas

Cuá Cuá

Batatas fritas trufadas
com lascas de parmesão
9€

Chips de batata-doce

8€

Legumes salteados

8€

Arroz basmati

Aromatizado com coco,
erva príncipe, gengibre
e lima kaffir
8€

Salada verde

Com vinagrette mel
e limão
8€

Esparregado cremoso

9€

CUA'CUA'

FROM FINE TO FUN



SOBREMESAS

Souflé gelado de banoffee 🌿 📦

Massa sablé, soufflé de banana, doce de leite e gelado de caramelo salgado

9€

Tentação de pistachio 🌿 📦 🍷

Crocante de praliné de pistachio, chantilly de chocolate branco, pistachio e crumble de pistachio

10€

Ferrero Rocher gold 🌿 📦 🍷

Bolo de avelã, crocante e cremoso de avelã, mousse de chocolate de leite, cobertura de chocolate com crocante e folha de ouro

11€

Tiramisú 🌿 📦

Mascarpone, bolacha de champanhe, chocolate, rum e café

9€

Tartelette de lima com gelado de mojito 🌿 📦

10€

Fruta da época

7€

Cuá Cuá's sweet experience 🌿 📦

Degustação de algumas sobremesas da carta

30€

Gelados (bola) 📦

Maçã verde com gengibre | Morango com hortelã | Salame com chocolate | Sorbet de llimão

1 Bola | 2 Bolas | 3 Bolas

6€ | 8€ | 10€



Glúten



Lactose



Marisco



Frutos Casca Rija



Picante



Vegetariano

Todos os preços estão em euros (€). Preços incluem IVA à taxa legal em vigor.
Nenhum prato pode ser cobrado se não for solicitado pelo cliente.
Se tiver alguma alergia ou intolerância alimentar, questione a nossa equipa sobre os ingredientes.

CUÁ CUÁ

FROM FINE TO FUN



STARTERS

Couvert

Assortment of breads, truffled butter, marinated olives, ricotta and seaweed dip

5€

Oysters

1 unit | 4,70€

6 units | 25€

Pata negra ham

100% acorn-fed, 50g

18€

Watermelon gazpacho

With roasted pepper ice cream

9€

Burrata

Mediterranean salad, roasted tomato, and pesto


18€

Peruvian ceviche

White fish, leche de tigre, sweet potato purée, red onion, coriander, wakame and chili

19,50€

Mini tuna tartare cones

with wasabi pearls 

3 units

16€

Garlic prawns with chili

18€

Truffled "ovos rotos"

French fries, cured ham, eggs, black truffle oil

19€

Spider crab taquito

Spider crab, guacamole, crispy onion, Japanese mayo and red cabbage

22€

Beef carpaccio

Rocket, capers, parmesan, roasted pepper gel and vinaigrette

22€

Beef gyozas with teriyaki sauce

5 units

13€

Algarve-style baby cuttlefish

18€

VEGETARIAN & SALADS

Truffled porcini risotto

28€

Seared tuna salad

Seared tuna, red quinoa, edamame, seasonal greens, sweet potato purée, soft-boiled egg, kimchi mayo

29€

Cuá Cuá salad

Lobster, shrimp, cucumber, mango gel, quinoa, aioli

38€

Beetroot carpaccio

Feta cheese, avocado, and rocket

24€

CUA'CUA'

FROM FINE TO FUN



FISH & SEAFOOD

Octopus tentacle

Octopus, sweet potato purée, pepper gel and asparagus
36€

Alaskan black cod with miso

Alaskan black cod, miso, pak choi, celery purée, shallots in red wine reduction
38€

Black linguini with scarlet and king prawns

48€

Grilled tiger prawns

44€

MEAT

The Cuá Cuá

Confit duck with porcini risotto
36€

Portuguese-style steak

Australian Angus Rump Steak 250g
Grain-fed for 200+ days
29€

Cuá Cuá beef tenderloin

Mustard sauce | Foie gras sauce
33€ | 35€

Angus Tomahawk

Australian 1 100 gr.
105€

Angus Entrecôte

Australian 300 gr.
47€

Wagyu Picanha

Australian 250 gr.
56€

Angus Chuletón

Aged for 30 days | 1 000 gr.
98€

SIDE DISHES

French fries

Cuá Cuá

Truffled French fries with parmesan shavings
9€

Sweet potato chips

8€

Sautéed vegetables

8€

Basmati rice

Flavoured with coconut, lemongrass, ginger, and kaffir lime
8€

Green salad

With honey and lemon vinaigrette
8€

Creamed spinach

9€

CUA'CUA'

FROM FINE TO FUN



DESSERTS

Banoffee frozen soufflé

Sablé dough, banana soufflé, dulce de leche and salted caramel ice cream
9€

Pistachio temptation

Pistachio praline crunch, white chocolate and pistachio chantilly and pistachio crumble
10€

Ferrero Rocher gold

Hazelnut cake, crunchy and creamy hazelnut, milk chocolate mousse, chocolate coating with crunch and gold leaf
11€

Tiramisú

Mascarpone, champagne biscuit, chocolate, rum and coffee
9€

Lime tartlet with mojito ice cream

10€

Seasonal fruit

7€

Cuá Cuá's sweet experience

Tasting of selected desserts from the menu
30€

Ice creams (scoop)

Green apple with ginger | Strawberry with mint | Chocolate salami | Lemon sorbet
1 Scoop | 2 Scoops | 3 Scoops
6€ | 8€ | 10€

 Gluten  Lactose  Seafood  Nuts  Spicy  Vegetarian

All prices are in euros (€). Prices include VAT at the current legal rate.
No dish will be charged unless requested by the customer.
If you have any allergies or food intolerances, please ask our staff about the ingredients.



CUA'CUA'
FROM FINE TO FUN

