



Since 2013, Treze % has brought to the table the flavours of home, our grandmothers' recipes, the aromas that bring us together, and the comfort of cooking with time and care, even when the world is in a hurry.

Here, every dish has soul, and every guest is welcomed like family.

Come in, take a seat. Make yourself at home.



At the table

TREZE % / EN

BREAD & OLIVES

bread, butter and olives 2,50

SOUPS

Vegetable Soup 3,20

Rich Fish Soup 4,50

Starters

Padrón Peppers 6,50

Alheira Sausage in Filo Pastry 6,80
Sweet-and-sour sauce · 8 pieces

Goat's Cheese Puff Pastries 6,80
Peach jam · 6 pieces

Salt Cod Fritters 6,80
5 pieces

Vinha do Monte Soft Cheese 7,50
served with homemade seasonal jam

Oxtail Croquettes 8,00
Dijon mustard · 4 pieces

Golden Mushrooms 8,50

Broken Eggs with Ibérico Ham 8,80

Ibérico Ham Board 8,80

Garlic Prawns 15,50

Smoked Cod Carpaccio 17,50

Salads

Goat's Cheese Salad 12,90
mixed lettuce, goat's cheese, apple, honey, walnuts and vinaigrette, served in a wheat wrap

Roast Beef Salad 13,90
mixed lettuce, roast beef, orange, mustard, caper berries, tomato and vinaigrette, served in a wheat wrap

No dish, food item or drink, including the bread and olives, may be charged unless ordered by the customer or rendered unusable by them. (Portuguese Decree-Law 10/2015)

All prices are in euros and include VAT at the applicable rate. A complaints book is available.

Allergen information is available - Regulation (EU) 1169/2011 of 25 October.



From the sea

TREZE % / EN

Fish & seafood

Prawn Açorda — Portuguese Bread Stew	16,90
Seared Tuna with Portuguese Cornbread Crumble served with carrot purée	17,90
Bacalhau à Brás — Salt Cod, Egg & Shoestring Potatoes	19,90
Lagareiro-Style Salt Cod with Olive Oil & Garlic served with crushed roast potatoes, boiled egg and turnip greens	22,50
Salt Cod with a Portuguese Cornbread Crust served with crushed roast potatoes and turnip greens	22,50
Lagareiro-Style Octopus with Olive Oil & Garlic served with crushed roast potatoes and turnip greens	25,90
Grilled Wild Tiger Prawn (1 piece) served with shoestring potatoes and salad	35,50
Hake Fillets *	17,90
Octopus Fillets *	24,90

* Choice of accompaniment:

- Coriander Açorda (Portuguese bread stew)
- Russian Potato Salad
- Octopus Rice (allow approximately 30 minutes) + 4,00

Vegetarian

Vegetarian Açorda — Portuguese Bread Stew tomato, onion, mushrooms and coriander, with or without egg	15,90
Brás-Style Mushrooms with Egg & Shoestring Potatoes	15,90

No dish, food item or drink, including the bread and olives, may be charged unless ordered by the customer or rendered unusable by them. (Portuguese Decree-Law 10/2015)

All prices are in euros and include VAT at the applicable rate. A complaints book is available.

Allergen information is available - Regulation (EU) 1169/2011 of 25 October.



For meat lovers

TREZE % / EN

Meat

Confit Duck Leg with Orange Sauce served with shoestring potatoes and turnip greens	16,90
English-Style Roast Beef served with sauce, shoestring potatoes and Portuguese-style creamed greens	16,90
Confit Pork Knuckle served with carrot purée	17,90

Steaks

Grilled Steak served with potato crisps and Portuguese-style creamed greens	Ribeye 19,90 Fillet 23,90
Portuguese-Style Steak served with sliced potatoes, sauce, a fried egg and pickles	Ribeye 19,90 Fillet 23,90
Léo Steak (served with pepper and Port wine sauce, potato crisps and Portuguese-style creamed greens)	Ribeye 19,90 Fillet 23,90
Aged Sirloin Steak (300 g) served with French fries and sautéed turnip greens	28,90
Premium Bone-in Rib Steak from a Native Portuguese Breed for 2 people - approximately 1 kg served with potato crisps and a tomato, onion and coriander salad	59,90

Children's menu

Spaghetti Bolognese includes soup	15,00
---	-------

No dish, food item or drink, including the bread and olives, may be charged unless ordered by the customer or rendered unusable by them. (Portuguese Decree-Law 10/2015)

All prices are in euros and include VAT at the applicable rate. A complaints book is available.

Allergen information is available - Regulation (EU) 1169/2011 of 25 October.



Chef's Specials

TREZE % / EN

Tuesday–Friday: dinner only | Saturday: lunch & dinner | Sunday: lunch only

TUESDAY

Salmon with a Portuguese Cornbread Crust 17,90
served with crushed roast potatoes and turnip greens

WEDNESDAY

Pork Secreto 18,90
served with crushed roast potatoes and turnip greens

THURSDAY

Brothy Rice with Prawns & Tiger Prawn 48,90
for 2 people
allow approximately 30 minutes

FRIDAY

Oven-Baked Duck Rice 18,90

SATURDAY

Salt Cod & Prawn Gratin 18,50

Oven-Roasted Veal 19,90
served with roast potatoes, Portuguese-style creamed greens and oven-baked rice

SUNDAY

Oven-Roasted Kid Goat 24,90
served with roast potatoes, Portuguese-style creamed greens and oven-baked rice

No dish, food item or drink, including the bread and olives, may be charged unless ordered by the customer or rendered unusable by them. (Portuguese Decree-Law 10/2015)

All prices are in euros and include VAT at the applicable rate. A complaints book is available.

Allergen information is available - Regulation (EU) 1169/2011 of 25 October.



Desserts

TREZE % / EN

Baked Apple with Cinnamon	4,20
*Cossart Gordon Bual 5 years	
Portuguese Custard with a Caramelised Sugar Crust	4,80
*Fonseca Tawny 10 years	
Dark Chocolate Mousse	4,80
*Taylor's Tawny 20 years / Crasto Vintage / Crasto LBV	
Natas do Céu — Portuguese Layered Cream Dessert	4,90
*Taylor's Tawny 10 years	
Banoffee Pie	5,20
*Fonseca Tawny 10 years	
Lime Tart	5,20
*Cossart Gordon Bual 5 years / Grandjo	
Red Berry Pavlova	5,20
*Cossart Gordon Bual 5 years	
Chocolate & Salted Caramel Tart	5,50
*Taylor's Tawny 20 years	
Apple Crumble with Vanilla Ice Cream	6,20
*Fonseca Tawny 10 years	
Scoop of Ice Cream (vanilla / lemon / chocolate)	3,00
Vanilla - *Fonseca Tawny 10 years	
Lemon - *Cossart Gordon Bual 5 years	
Chocolate - *Taylor's Tawny 20 years	
Seasonal Fruit	Varies
orange / apple - 2,50; pineapple / mango - 4,50; please ask about other fruit	
Cake Service Charge	1,50 / person
Chocolate Mousse Cake (advance order)	On request
Moist Orange Cake (advance order)	On request

No dish, food item or drink, including the bread and olives, may be charged unless ordered by the customer or rendered unusable by them. (Portuguese Decree-Law 10/2015)

All prices are in euros and include VAT at the applicable rate. A complaints book is available.

Allergen information is available - Regulation (EU) 1169/2011 of 25 October.



Dessert wine pairings

TREZE % / EN

Port · Madeira · Late harvest

Baked Apple with Cinnamon

Cossart Gordon Bual 5 years

Moderate acidity and dried-fruit notes enhance the baked apple and its hint of cinnamon.

Portuguese Custard with a Caramelised Sugar Crust

Fonseca Tawny 10 years

A smooth, caramel-like profile complements the creamy texture and caramelised topping.

Dark Chocolate Mousse

Taylor's Tawny 20 years / Crasto Vintage / Crasto LBV

The 20-year-old Tawny balances the intensity of dark chocolate with dried-fruit and spice notes. The red fruit in Crasto Vintage and LBV softens the perception of bitterness.

Natas do Céu — Portuguese Layered Cream Dessert

Taylor's Tawny 10 years

The wine's mellow richness complements the comforting flavours of this layered cream dessert.

Banoffee Pie

Fonseca Tawny 10 years

The wine's balanced character pairs with the sweet banana and buttery tart base.

Lime Tart

Cossart Gordon Bual 5 years / Grandjo

The freshness and acidity of these wines balance the citrus character of lime and refresh the palate.

Red Berry Pavlova

Cossart Gordon Bual 5 years

Fruity notes highlight the red berries, while the sweetness complements the light pavlova.

Chocolate & Salted Caramel Tart

Taylor's Tawny 20 years

The wine's richness and complexity complement the caramel and intense chocolate.

Apple Crumble with Vanilla Ice Cream

Fonseca Tawny 10 years

The 10-year-old Tawny complements the sweet crumble and smooth vanilla ice cream.

Scoop of Ice Cream (vanilla / lemon / chocolate)

Vanilla: Fonseca Tawny 10 years · Lemon: Cossart Gordon Bual 5 years · Chocolate: Taylor's Tawny 20 years.