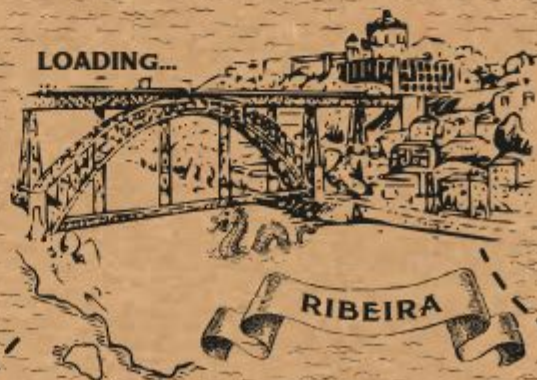




**BRASÃO**  
CERVEJARIA • BREWERY



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# THE ANATOMY OF A LEGACY



A Brasão is not born by chance; it is the synthesis of a life and the map that traces the path between our origins and the future we build. Every line is a memory, every element a foundation.

In the center of it all, the **five Quinas (I)** anchor our identity, which, just like in our flag, are the pride of being Portuguese and the constant reminder that we serve a culture greater than ourselves.

Surrounding this center flows the strength of our origins, represented by the duality between the **Sea and the Land (II)**. It is our homage to our ancestors and the Poveira roots of our founders. Here, the sea belongs to A-ver-o-mar, with its toil and the bravery of fishing; the land belongs to Aguçadoura, with the fertility of the fields and the nobility of agriculture. A tribute to our grandparents who, at sea or on the furrow, taught us the value of work.

Raised with pride, the **mug of wood and forged iron (III)** is the mirror of our house. It symbolizes not only our craft, but the very soul of our brewery, where ancient national arts come to life. The robustness of iron forged by fire and the warmth of wood, which shape our environment, are the frame of a hospitality that is, above all, honest, sincere, and made for sharing. This Brasão is also the home of our guests, because we only exist because you make us feel part of your family whenever you choose to occupy a seat at our table.

Embracing and grounding all this heritage, we created a **crown of hops (IV)**. Just as ancient laurels rewarded merit, our crown celebrates the ingredient that is the greatest base of beer. It is our green soul, but also the symbol of our team, which brings everything together. They are the faces that, daily, carry on a legacy, transforming hops and history into a living certainty served in every glass, every dish, every smile.

But this story is not over. The **white spaces (V)** in the design are not empty; they are the promise of what is yet to come, saved for the generations that will continue this path and for the new memories we will create together.

Finally, at the top, the **crown (V)**. It is the symbol of our restlessness and humility. It represents the firm ambition to make each day better. It is the unshakable will to surpass ourselves, transforming our history not into a reached destination, but into a continuous journey.

**This is our Brasão. It is your Brasão!**

**Made of memory, work, and, above all, of people, of you, of us, and of those who come in good faith.**

## COUVERT per person

Bread portion, smoked ham butter, rice chips or olives and capers 1.80

## SOUP

Vegetable creamy soup 3.80

## SNACKS

"Rissol picante do diabo" 2.90  
Vegetarian "rissol" 2.90  
Meat croquette 2.90  
Prawn croquette 3.10  
Codfish croquette 8.00  
Meat, mushroom and truffle "rissol" 3.20  
Rice chips and spicy mayonnaise 3.50  
Whole fried onion "e já foste!" 9.50  
"Alheira" (tradicional sausage) with egg 7.90  
Mushrooms and asparagus in smoked ham lard 9.50  
Laminated octopus with green sauce 16.00

## APERITIFS & COCKTAILS

Port tonic 8.00  
Vodka tonic 8.00  
Mojito 8.00  
Daikiri strawberry 8.00  
Margarita 8.00  
Caipirinha 8.00  
Amêndoa Limão 8.00  
Gin tonic 9.50  
Quinta de La Rosa Porto White Extra Dry 4.50

## MAIN COURSES



### SALAD AND VEGETARIAN

Goat cheese salad with honey and walnuts 14.70  
Romana lettuce salad with roast beef 14.70  
Zucchini tartare with vegetable croquettes 15.50  
Barley with mushrooms 15.50



### FISH

Codfish with onions "cebolada" (d) 24.50  
Creamy Gratin Salt Cod 24.00  
Oven rice with octopus from the coast (2 persons) 44.50



### FRANCESINHA

"Francesinha" in the oven 13.30 (1) | 11.30 (1/2)  
Vegetable "Francesinha" 13.30 (1) | 11.30 (1/2)  
"Francesinha à antiga" (roasted meat) 13.70 (1) | 11.70 (1/2)

\*Extras per person: With egg - 0,60€  
With beef tenderloin - 3,50€



### MINI-CHEF

Chopped steak with egg,  
french fries and rice 12.10

\*up to 12 years old



### MEATS

Steak sandwich with chips (d) 11.30  
Steak ham and cheese sandwich with chips (d) 11.80  
1/2 "Pica-pau" (1 person) (a) 16.70  
"Pica-pau" (2 persons) (a) 30.50  
Grilled pork rib in wine marinate (c) 19.90  
Oven rice, roasted peppers and sliced  
tenderloin (2 persons) 46.50  
Steak with egg (b) 20.30 (strip) | 24.90 (tenderloin)  
Steak onion sauce (b) 20.90 (strip) | 25.50 (tenderloin)  
Steak mushrooms (b) 20.90 (strip) | 25.50 (tenderloin)  
Steak Portuguese style (b) 20.90 (strip) | 25.50 (tenderloin)  
Steak cheese sauce (b) 20.90 (strip) | 25.50 (tenderloin)  
Steak tartare (b) 21.50 (tenderloin)  
Sliced ribeye (c) (2 persons) 46.50 (ribeye)

(a) Comes with french fries  
(b) Comes with mixed lettuce salad and chips  
(c) Comes with orange salad and chips  
(d) Comes with chips



### SIDE DISHES

White rice 2.20  
1/2 French fries 3.10  
French fries 4.20  
1/2 Chips 3.10  
Chips 3.90  
Sautéed turnip greens 3.20  
Mixed lettuce salad 3.40  
Orange and mustard salad 3.90  
Tomato salad 4.10

## DESSERTS

WTF custard tart "pastel de nata" 5.90

Pair it with Macieira Cream (5cl) 8.60

"Natas do céu" 5.60

Pair it with Fine Tawny Seara D'Ordens (5cl) 8.60

Cheese pudding 5.60

Pair it with Fine Tawny Seara D'Ordens (5cl) 8.60

Brownie 5.90

Pair it with LBV Seara D'Ordens (5cl) 9.10

Wafer cake 5.90

Pair it with Poças 10 anos (5cl) 9.10

Chocolate and hazelnut mousse 6.60

Pair it with Fine Ruby Seara D'Ordens (5cl) 9.40

Lemon pie "a partir com tudo!" 🍷 6.60

Pair it with Quinta de La Rosa White Extra Dry (5cl) 9.40

Seasonal fruit 3.00

Pineapple | Strawberry 4.00



Chocolate and pistachio 7.90

Chocolate ice cream, pistachio ice cream, dried pistachio, chocolate crumble and brownie

1 Scoop of ice cream 2.50

## BEER

### LOCAL

Super Bock 2.40 (0.25l) | 3.90 (0.40l)

Panache/Tango 2.40 (0.25l) | 4.00 (0.40l)

Super Bock Black 2.60 (0.25l) | 4.30 (0.40l)

Super Bock alcohol free 2.60 (0.25l)

### CRAFT BEER

Brasão IPA by Browers 🍷 3.90 (0.25l) | 6.20 (0.40l)

"Cerveja Mistério" Brasão 🍷 3.90 (0.25l) | 6.20 (0.40l)

Bavaria Weiss 3.60 (0.25l) | 6.10 (0.40l)

Grimbergen Double 3.60 (0.25l) | 6.10 (0.40l)

### INTERNATIONAL

Erdinger Weissbier 6.80 (0.5l)

Duvel 6.80 (0.33l)

## CIDER

Somersby 3.90



## SANGRIAS 🍷

White 7.10 (glass 0.40lt) | 19.90 (pitcher 1lt)

Red 7.10 (glass 0.40lt) | 19.90 (pitcher 1lt)

Rosé 7.10 (glass 0.40lt) | 19.90 (pitcher 1lt)



## WATER & JUICES

Water 0,37l 1.90

Water 0,75l 3.30

Pedras 0,25l 2.30

Sparkling water 0,75l 3.60

Coca Cola 2.40

Coca Cola Zero 2.40

Fuze Tea 2.40

Sprite 2.40

Fanta 2.40

Tonic Water 2.40

Fresh Fruit Juice 3.80

orange, pineapple, apple, mint or lemon

## WINES



### GLASS 16CL

Brasão Seleção White 5.20  
Brasão Seleção Rosé 5.20  
Lacrau 5.20  
Brasão Seleção Red 5.40

### SPARKLING WINE

#### BAIRRADA

Sidónio de Sousa Brut Nature 20.30

### WHITE



#### FRISANTE

Pica-Aço 16.50

#### VERDES

Brasão Seleção 18.00  
Pica-Aço 18.00  
Vinevinium Gerações 23.00

#### DOURO

Poças Colheita 19.50  
Lacrau 20.30  
Seara D'Ordens Reserva 22.30  
Contraste 22.60  
Poças Reserva 39.00

#### DÃO

Mob Lote 3 24.80

### RED

#### DOURO

Brasão Seleção 19.30  
Pica-Aço 19.30  
Poças Colheita 20.30  
Seara D'Ordens Reserva 23.60  
La Rosa 27.50  
Manoella 35.70

#### DÃO

Mob Lote 3 23.10

#### ALENTEJO

Herdade Grande 23.10

### ROSÉ

#### DOURO

Brasão Seleção 18.00

#### ALENTEJO

Dona Maria 23.10



### PORTOS 8cl

Fine Ruby Seara D'Ordens 4.90  
Fine Tawny Seara D'Ordens 5.50  
LBV Seara D'Ordens 6.60  
Poças 10 anos 7.10

## COFFEE AND TEA

Coffee 1.70  
Decaf 1.70  
Double coffee 2.60  
Lemon tea "carioca" 1.30  
Tea 2.30  
Cappuccino 2.90  
Coffee with milk 2.50



## GIN AND TONIC

Beefeater 9.00  
Gin Mare 10.00  
Hendrick's 10.00



## SPIRITS

Havana 3 4.40  
Macieira 4.40  
Macieira Cream 5.10  
Jameson 4.90

Amêndoa Amarga 5.00  
Licor Beirão 5.00  
Chivas 12 5.90  
CRF 7.50

