





ENTRADAS <i>STARTERS</i>	PREÇO € <i>PRICE</i>
<i>Tasca Zebra's Couvert</i>	6.5
Sopa Do Dia <i>Soup Of The Day</i>	3.5
Caldo Verde "à Zebras" c/ Broa Milho <i>Portuguese Cabbage Soup w/ Bio Corn Bread (Vegan)</i>	4.5
Creme de Marisco <i>Seafood Cream</i>	5.5
Sortido de Queijos c/ Pão Massa Mãe <i>(Vegetarian)</i> <i>Cheese Assortment & Sourdough Bread</i>	12
Pastel de Bacalhau <i>Codfish fritter</i>	2.2
Rissol de Camarão ou Berbigão <i>Shrimp or Cockle Rissole</i>	2.3
Croquete Atum <i>Tuna Croquette</i>	2.5
Peixinhos da Horta <i>(Vegetarian)</i> <i>Fried Tempura Green Beans</i>	9.0
Biqueirão Marinado Á Moda da Tasca c/ Pão Massa-Mãe <i>Marinated Anchovy Tasca's Recipe Served w/Sourdough Bread</i>	9.0
Pataniscas Bacalhau ou Legumes (3 un.) <i>(Vegetarian)</i> <i>Salt Codfish or Veggie Cakes (3 un.)</i>	9.0
Camarão "Al Ajillo" <i>Fried Shrimps w/ Garlic Sauce</i>	14
Salada de Polvo <i>Octopus Salad</i>	15
Gamba da Costa Cozida (150g) <i>Boiled Coast Shrimps Served Cold (150g)</i>	16
Pica Pau do Mar <i>Seafood & Fish Assortment, Homemade Shrimp Sauce</i>	16
Lapas dos Açores (9 ou 14 uni.) <i>Grilled Azorean Limpets (9 or 14 un.)</i>	14 / 18



CARNE

MEAT

Bife à Tasca (Bife da Vazia – 170g) <i>Tasca's Sirloin Steak (170g)</i>	21
Escalopes De Vitela Grelhados <i>Grilled Calf Cutlets</i>	19

PEIXE E MARISCO

FISH & SEAFOOD

Amêijoas “à Moda de Leiria” <i>Clams with Garlic. Coriander Sauce. Squared Fried Potatoes</i>	17
Camarão Tigre Grelhado (2 uni) c/ Batata Frita Caseira <i>2 Giant Tiger Shrimps Grilled w/ Homemade French Fries</i>	34
Bacalhau à Brás <i>Shreds of Salted Cod. Onions. Matchstick-sized Fried Potatoes</i>	18
Bacalhau à Lagareiro <i>Grilled Cod. Roast Potatoes. Sautéed Veggies. Garlic</i>	19
Polvo “À Lagareiro” c/ Agrião e Batata Assada <i>Grilled Octopus “Lagareiro”. Watercres. Roasted Potato</i>	20
Prego de Atum c/ Batatas Fritas Caseiras <i>Special Tuna “Prego” w/ Homemade French Fries</i>	17
Atum de Cebolada <i>Sautéed Tuna. Tomato. Onions. Red Pepper. Roasted Potatoes</i>	18
Bitoque De Atum <i>Tuna Steak. Fried Egg. Homemade French Fries & Rice</i>	18
Filete de Dourada Grelhada <i>Grilled Sea Bream Fillet. Roasted potatoes & Sautéed Veggies</i>	19
Arroz de Polvo Malandrinho <i>Octopus Rice & Cilantro</i>	22
Arroz Malandrinho de Peixe & Gambas <i>Fish & Seafood Rice</i>	23

ACOMPANHAMENTOS

SIDERS

Batatas Fritas Caseiras <i>Homemade French Fries (Vegan)</i>	5.0
Batatas Fritas Doces <i>Sweet Potato Fries (Vegan)</i>	5.0



Batatas Assadas <i>Roast potatoes (Vegan)</i>	4.8
Legumes Salteados <i>Sautéed Vegetables (Vegan)</i>	6.0
Salada de Tomate <i>Tomato Salad (Vegan)</i>	5.0
Arroz de Tomate Malandrinho <i>Tomato Rice (Vegan)</i>	7.0
Arroz Branco <i>Plain Rice (Vegan)</i>	4.5
Ovo Estrelado <i>Sunny Side Up Egg</i>	2.2

SOBREMESAS

DESSERTS

A Mousse de Chocolate <i>"The" Chocolate Mousse</i>	6.0
Pudim Flan <i>Homemade Egg Pudding</i>	4.8
Pêra Bebeda <i>Drunken Pear (Baked Pear, Oporto wine, Cinnamon)</i>	4.5
Tarte de Chocolate <i>Vegan Chocolate Pie (Vegan, No Glúten, No Sugar)</i>	6.0
Cheesecake Caseiro <i>Homemade Cheesecake</i>	5.0
Arroz Doce Caseiro <i>Homemade Rice Pudding</i>	4.5

BEBIDAS QUENTES

HOT DRINKS

Espresso /Descaf.	1.6 / 1.8
Cortado	2.3
Americano	2.5
Cappuccino	3.0
Galão <i>Latte</i>	3.2
Chà <i>Tea</i>	3.5



VINHO À GARRAFA
WINE BY THE BOTTLE

OU COPO:
OR BY THE GLASS

PREMIUM 6.5€ / SUPER PREMIUM 7.5€

PREÇO € (GARRAFA)
PRICE (BTL)

ESPUMANTES
SPARKLING WINE

2021 Terras do Demo Bruto
TÀVORA - VAROSA
Malvasia Fina 27

BRANCOS
WHITE WINE

2022 Safadinha (*Vegan*)
Vinho da Casa / House Wine
VINHO VERDES
Loureiro 19,5

2023 Marel
ALENTEJO
Antão Vaz, Rabo-de-Ovelha 25

2022 Golpe
Sustainable Grape Growing
DOURO
Rabigato, Viosinho, Gouveio 26

2023 Tourino
DOURO
Semillion, Arinto, Viosinho, Esgana Cão 27

2022 Monte Bonança Colheita (*Vegan*)
ALENTEJO
Antão Vaz, Arinto, Malvasia Fina, Roupeiro 27

2023 Odisseia
DOURO
Rabigato, Viosinho, Gouveio 28

2021 Arinto Na Anfôra
Orange Wine, Manual Harvesting, Spontaneous Fermentation
BEIRA INTERIOR
Baga 31

2022 Vira Cabeças
Hand-picked Harvest, Natural Fermentation
ALENTEJO
Vinhas Velhas 32



2020 Entre Pedras 60
AZORES PICO ISLAND
Verdelho dos Açores

RÓSES

RÓSE WINE

2021 Soito 24
DÃO
Touriga Nacional, Alfrocheiro, Tinta Roriz

2021 Baga Na Barrica 26
Artisanal, Manual Harvesting, Spontaneous Fermentation
DOURO
Touriga Franca, Tinta Roriz e Tinta Barroca

PET-NAT, SPARK & BIOLÓGICO

PET-NAT, SPARK & BIO

2022 Vida Amarantina 24
Artisan Wine, Unfiltered
DOURO LITORAL
Azal, Arinto

2022 Uivo Pet Nat 26
Ancestral Method
DOURO DOC
Alvarinho, Rabigato, Moscatel Galego, Bical, Arinto

2022 Duckman Spark White (Vegan) 26
BAIRRADA
Maria Gomes

2023 Ciclo Pet-Nat Branco 27
ALENTEJO
Arinto

2022 Tubarão Pet-Nat Rosé 28
Artisan Wine
DOURO LITORAL
Vinhão, Loureiro

TINTOS

RED WINE

2022 Pacto 25
Palhete
DOURO
Tourigas Francesa, Nacional, Tinta Roriz, Tinto Cão

2017 Pegos Claros Reserva 26
SETUBAL
Castelão



2022 Monte Bonança Colheita <i>(Vegan)</i> ALENTEJO <i>Alicante Bouschet, Aragonez, Trincadeira</i>	27
2020 Odisseia DOURO <i>Tourigaz Franca, Nacional, Tinta Roriz</i>	27
2021 Howard's Folly Aldeia ALENTEJO <i>Syrah, Aragones</i>	29
2021 Barroca da Malhada <i>Whine Trophy 2024</i> BEIRA INTERIOR <i>Baga</i>	31

DESTILADOS & APERITIVOS

SPIRITS & APERITIFS

Amêndoa Amarga	7.0
Aperol Spritz	9.0
Porto Tonic Extra Dry <i>(Noval Oporto Wine)</i>	9.0
Ginjinha <i>(Sour Cherry Liqueur)</i>	6.0
Licor Beirão	8.0
Medronho	8.0
Jameson 12 / Black Barrel	8.0 / 10
Cutty Sark Blended - Scotch Whisky	8.0
J.W Red Label / Black Label - Scotch Whisky	8.0 / 10
Aguardente CRF Reserva	10
Beefeater Gin Tonic	9.0
Gin Tónico Artesanal / Local Distilled Gin tonic	11
Tanqueray N10 - Gin Tonic	12
Rum Havana 7 Anos	14

DOCES E FORTIFICADOS

SWEET & FORTIFIED WINE

N/V Quinta da Prelada Ruby Reserve PORTO <i>Vinhas Velhas – Old Vines</i>	9.0
N/V Barbeito 5 anos MADEIRA <i>Boal</i>	7.0



CERVEJA

BEER

Lambreta 15cl <i>Super Bock Draft Beer 15cl</i>	1.7
Imperial Super Bock 20cl <i>Super Bock Draft Beer 20cl</i>	2.5
Imperial Super Bock 40cl <i>Super Bock Draft Beer 40cl</i>	4.8
Imperial Super Bock 50cl <i>Super Bock Draft Beer 50cl</i>	6.0
Panaché 20cl <i>Super Bock Draft Beer w/ Sprite</i>	2.8
Heineken 0.0 <i>Alc. Free Beer</i>	2.5
Brlo Naked 0.0 <i>Alc. Free Pale Ale</i>	4.8

REFRIGERANTES

NON ALCOHOLIC BEVERAGES

Água C/ Gás Castello Finna 0.33L / 0.75L <i>Sparkling Water 0.33L / 0.75L</i>	2.8 / 5
Água Lisa 0.25L / 0.75L <i>Still Water 0.25L</i>	2.8 / 5
Coca-Cola / Zero / Fanta / Nestea	3.2
Sumo Prensado A Frio <i>Cold Press Juice</i>	5.0

PRATOS A FAZER NO MOMENTO

Pratos feitos no momento sujeitos ao periodo do tempo de confeção.
Dishes made at the moment subjected to the cooking time period.