

LEO'S

Restaurant, Bar & Lounge

INTERNATIONAL FLAVORS



PORTUGAL
FOOD FESTIVAL
Taste the Tasca



A SMALL STORY ABOUT CHEF RUI LIMA SANTOS

A native of Santarém, Rui Lima Santos grew up immersed in the traditions of the Ribatejo region—an influence that sparked his passion for cooking from an early age.

After gaining experience in projects such as Wasabi Sushi Bar and working in respected kitchens across Portugal and Spain.

In 2024, he launched his first solo venture, Deselegante, a restaurant that challenges convention by reinterpreting traditional Ribatejo cuisine through a bold, contemporary lens. With a strong focus on creative tasting menus, seasonal local ingredients, and a relaxed, informal atmosphere, the project quickly gained attention both locally and nationally, earning him a nomination for the prestigious TheFork Awards in the same year.

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APPETIZER

A traditional Portuguese couvert, celebrating the ritual of the table

Fresh bread, butter, virgin olive oil, cheeses and cured meats, meant to be shared and savoured slowly.

STARTER

Peixinhos da Horta

Crisp green beans in a light batter, one of Portugal's most iconic small bites - simple, addictive, and deeply rooted in tradition.

Beef Anger Steak "Pica-Pau"

Tender Beef sautéed with garlic and pickles, a bold and convivial dish traditionally enjoyed with a bottle of wine among friends.

Partridge "Escabeche"

Rabbit preserved in a delicate vinegar marinade, offering a refined balance of acidity, spice and depth.

Clams "à Bulhão Pato"

Fresh clams cooked with garlic, olive oil and coriander - a signature expression of Portugal's coastal cuisine.

Peas with Poached Eggs

Sweet green peas gently stewed and finished with soft poached eggs - a comforting and elegant classic.

"Farinheira" with Scrambled Eggs

A rich, smoky Portuguese sausage folded into soft scrambled eggs - indulgent, rustic and full of flavour.

Octopus Salad with Onions and Cornbread

Tender octopus with onions and olive oil, served with cornbread - a vibrant dish that captures the Atlantic spirit.

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MAIN COURSES

"Bacalhau à Brás"

Salt cod with scrambled eggs, onions and crispy potatoes
- one of Portugal's most beloved dishes, rich in texture and history.

Duck Rice

Slow-cooked duck with aromatic rice, finished in the oven for a deep, comforting and layered flavour.

DESSERTS

"Farófias"

Light poached portuguese meringue served with a silky lemon cream - delicate, fragrant and nostalgic.

Chocolate Mousse with Olive Oil and Fleur de Sel

Dark chocolate mousse elevated with Portuguese olive oil and a touch of sea salt - intense, smooth and balanced.

Arroz Doce

Traditional Portuguese rice pudding with cinnamon - creamy, comforting and timeless.

Taste the

TASCA

visit  Portugal



COMPETE 2020

2030

Conferenciado pela União Europeia



EMBAIXADA DE PORTUGAL, LISBOA
ENVIADO DE PORTUGAL, NA CASA

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COCKTAIL

12.5

Porto Tonic

Porto Tonic is a refreshing Portuguese cocktail made by mixing dry white port with tonic water known for its sweetness.

WHITE

Churchill's Grafite Grande Reserva Branco 8.5 | 42.5

Grafite Grande Reserva White is made from grapes sourced from carefully selected plots in our Douro estates and captures the elegance, freshness, and deep character of the region's high-altitude terroir.

Esporão reserva Branco

8.5 | 42.5

The wine is intriguing in aroma: an abundance of fruit, like peach, mandarin, lemon, and grapefruit.

RED

Churchill's Grafite Douro Tinto

8.5 | 42.5

Churchill's Grafite Estates Douro Tinto, a Portuguese red wine with deep, rich flavors of ripe red fruit and a light touch of wood.

Esporão Reserva Tinto

8.5 | 42.5

Made from alicante bouschet, aragonez, trincadeira and cabernet sauvignon. Flavors of berry jam, spices and cocoa.

