



30 YEARS OF HISTORY, FLAVOR, AND TOGETHERNESS

Three decades ago, Doca de Santo opened its doors and became a landmark in Lisbon. Through toasts, gatherings, and unforgettable moments, our legendary Prego has won over generations.

Today, we celebrate this journey with exciting new additions while staying true to the essence that brought us here.

Join us in this celebration and discover the new menu, crafted to continue the story of those who make Doca de Santo what it is: you.

Thank you for 30 years at our table.



DAILY SPECIALS

MONDAY TO FRIDAY AT LUNCH

Main dish + Drink 14,5
Main dish + Drink + Coffee + Lisboeta 16,5

Monday Croquettes with Tomato Rice
Tuesday Tuna Steak with Tomato Bread Soup **NEW**
Wednesday Grilled Chicken, Garlic and Coriander Rice, Salad
Thursday Shrimp Massada
Friday Pork Cheek with Mashed Potatoes **NEW**

Couvert (per basket) 4

mafra bread, olives bread, chorizo butter,
balsamic olive oil and marinated olives

FOR SNACKING

Tomato Soup and Poached Egg 5

Creamy Vegetables Soup 3,5

Beef Croquettes with Mustard (2 un.) 5

Codfish Cakes with Lemon Mayonnaise (2 un.) 5 NEW

Tender Pastries (2 un.) 6,8

Stuffed oxtail pastries with garlic mayonnaise

Loin *Pica-Pau* 10

Cubed sautéed beef loin with portuguese flavors

Eggs *Professor Style* 7

BT eggs, chorizo cubes and shoestring potatoes

Clams *Doca Style* 19 SPECIALTY

Classic *Bulhão Pato* clams with coriander butter

***Peixinhos da Horta* 6,5**

Deep fried tempura green beans with garlic mayonnaise

Prawns *Doca de Santo Style* 10,5

Pan fried prawns in olive oil flavoured with garlic, chili and coriander



SALADS

Salmon Salad with Cream Cheese Craked 14,9

Romain and coop lettuce, smoked salmon, sliced almonds, avocado cream, red onions, with lemon vinaigrette, yogurt sauce with chives and rustic crackers with cream cheese

Doca Salad 13,9

Romain lettuce, prawns, cherry tomato, wild rice, red cabbage, cashews, coriander, avocado cream and lemon rind

Goat Cheese Salad 14,9

Lettuce mix, grilled zucchini, goat cheese, sweet potato, walnuts, balsamic vinaigrette and honey

Salad with Quinoa and Avocado 14,5

Romain lettuce, cherry tomato, red onion, avocado, pine nuts, pineapple, balsamic vinaigrette and yogurt sauce

VEGETARIAN

Mushrooms Risotto 15

Carnaroli rice with sautéed Portobello mushrooms, parmesan cheese and fresh basil leaves

Thai Vegetable Curry 14,9

Green thai vegetable curry with courgette, carrot, sweet potato and grilled red onion, served with thai rice



FISH

Tuna Tartare 15 NEW

Tuna from Azores in a slightly spicy marinade, wrapped in quinoa, cherry tomatoes, avocado and chives

Thai Prawn Curry 16

Creamy thai prawn curry with grilled vegetables served with thai rice

Cod Brás Style 17

Shredded cod wrapped in onion, potato sticks, eggs, parsley and black olives

Roasted Octopus with Squashed Potatoes and Turnip Greens 20

Octopus tentacles cooked to perfection, with squashed potatoes and sautéed turnip greens, finished off with garlic and red pepper infused olive oil

Seafood Rice 19 NEW

Broth of shellfish, clams, mussels, shrimp, croaker and octopus

Cod Tempura with Turnip Greens Rice 15 NEW

Cod in tempura, turnip greens rice and boiled egg

MEAT

Sirloin Tartare with French Fries 19

Sirloin tartare seasoned with Dijon mustard emulsion served with crunchy french fries

Roast Beef with Beetroot and Cottage Cheese Salad 19,5 NEW

Roast beef of veal, canonical, pine nut, cottage cheese, Dijon mustard, roasted beets and accompanied by fried slices

Hamburger 13,9

Served with breads, fried egg, onion confit and fries



[OUR PREGOS]

Since 1995, the *Prego* has held a place of honor at *Doca de Santo*.
More than just a dish, it's a legacy—a story served at the table,
marked by the sizzle of the pan and the unmistakable taste of tradition.

For 30 years, the *Prego* has been an icon on our menu in
two forms: the ***Prego na Frigideira 1995***, a timeless classic,
and the ***Prego do Lombo na Frigideira do séc. XXI***,
bringing tradition into modern times.

This year, to celebrate three decades of flavor and unforgettable
gatherings, we welcome the ***Prego à Portuguesa*** - a unique tribute
to a dish that has won over generations and remains
a favorite at every table.

Three Pregos. Three eras. Thirty years of history.
Sit back, savor, and celebrate with us.

PREGOS

***Prego do Lombo à Portuguesa* 16** NEW

Sirloin steak, with fried egg, ham, sliced fries
and Portuguese bay leaf, garlic and white wine sauce

***Prego na Frigideira 1995* 14,5**

The classic *prego* in the pan of *Doca de Santo*,
with fried egg, sliced fries and cream sauce

***Prego do Lombo na Frigideira – séc. XXI* 16,5**

The new *prego* in the pan. Sirloin steak, steak sauce,
fried egg and fries



DESSERTS

Walnut Cake, Egg Jam and Lemon Sorbet 6

Orange Pie 5,5

Traditional orange tart, almond and orange crumble and orange ice cream

Orange Crème Brûlée 5,5

Crème brûlée flavored with orange and vanilla, with a crunchy layer of caramelized sugar

Chocolate Doca de Santo Style 6

Perfect trio: chocolate mousse, chocolate ice cream and chocolate sponge

Red Berry Cheesecake 4,95

The quintessential juice red berry cheesecake

Lat.A Pie 6

A Lat.A Hit: Pie with dulce de leche filling, caramel foam, lime zest and fleur de sel

Laminated Fruit 5

Mango or Pineapple

Gelado 1 Bola: 3,7 | Gelado 2 Bolas: 5,1

Lemon, Strawberry, Raspberry, Vanilla, Chocolate, Orange, Mango

ETNA 9,6

Black Chocolate, Milk Chocolate, White Chocolate
[Official point of sail]

KIDS

[up to 10]

Soup 3 | Main course 9,5

Menu 10

Soup + Main course + Drink (Water or Bongo)

Choose 1 Main course

Grilled Chicken with sliced fries

or

Croquettes whit Thai Rice





DRINKS

CHAMPAGNE AND SPARKLING WINE

Filipa Pato 3B Blanc des Blancs – Bairrada 25

Perriet Jouet Grand Brut – Épernay 95

WHITE WINE

Aveleda Alvarinho – Minho 17,5

Assobio Esporão – Douro 4 16

Quinta de Porrais – Douro 18,5

Casa da Passarella À Descoberta – Dão 17,7

Dona Ermelinda Reserva – Palmela 21,9

Pouca Roupá – Alentejo 5 16,75

Esporão Colheita Bio – Alentejo 6 26

Esporão Reserva – Alentejo 33,3

ROSE WINE

Assobio Esporão – Douro 4 16

Dona Ermelinda Pinot Noir & Merlot – Palmela 25

RED WINE

Assobio Esporão – Douro 4 16

Quinta Nova Colheita – Douro 25

Vallado Touriga Nacional – Douro 41,6

Dona Ermelinda Reserva – Setubal 21,9

Pouca Roupá – Alentejo 5 17,5

Esporão Colheita Bio – Alentejo 7,5 30,2

Esporão Reserva – Alentejo 34,4



SANGRIAS

White or Red 1L 17 2L 25
Sparkling Wine or Red Fruits 1L 18 2L 27

BEERS & CIDER

Super Bock 20cl 2,4 40cl 4,4 Super Bock Stout 3,7
Seleccção 1927 3,7
Non Alcoholic Beer 3,7
Somersby 3,4

WATERS AND SOFT DRINKS

Água Vitalis 75cl 2,9
Água das Pedras 25cl 2 75cl 4,5
Água do Castelo 25cl 2,3 | Tonic Water 2,4
Coca-Cola 3 | Coca-Cola Zero 3 | Sprite 3
Fanta Orange or Pineapple 3 | Compal 3
Fuze Tea 3 | Guaraná 3 | Ginger Ale 3,5

NATURAL JUICES

Mint Lemonade 2,9 | Red Fruits Lemonade 2,9
Our House Cold Tea 2,4
Orange 3,8 | Mango and Orange 5,1 | Pineapple 5,2

CAFETERIA

Coffee 1,85 | Decaf 1,9
Double Coffee 3,25 | Cappuccino 3,25 | Coffee and Milk 3,25
Tea 3
Peppermint, Basil and Cinnamon, Lemon Balm,
Thyme and Lemon, Lemon Verbena, Lemongrass



MOCKTAILS

NON ALCOHOLIC

(from our “neighbour” Lat.A)

Pablo with no Escobar 5

Martini Floreale 0% alcohol, lime, mint, pineapple

Frida with no Kahlo 5

Martini Vibrante 0% alcohol, red fruits infusion, lime, cardamom

Gisele with no Bündchen 5

Passion fruit, strawberry, orange

COCKTAILS

ALCOHOLIC

Classic Mojito 9

Bacardi Carta Blanca, lime, mint

Mojito Fruit 9,5

Bacardi Carta Blanca, lime, mint, strawberry, mango, passion fruit, pineapple

Caipirinha 9

Cachaça 51, lime, sugar

Caipiroska 9

Vodka42 Bellow, lime, sugar

Caipi Fruit 9,5

Vodka42 Bellow ou Cachaça 51, lime, mint, strawberry, mango, passion fruit, pineapple

Margarita 9

Tequila Cazadores, Triple Sec, lime

Margarita Fruit 9,5

Tequila Cazadores, Triple Sec, lime, strawberry, mango, passion fruit, pineapple

Pisco Sour 9,5

Basil Smash 9

Bombay Sapphire, basil, lime, sugar

Spritz 9

Martini Fiero, Martini Bianco, água Castello, sparkling wine

Dark and Stormy 9

Bacardi Spiced, ginger beer, lime

Moscow Mule 9

Vodka 42 Bellow, ginger beer, lime, soursop foam

Expresso Martini 9,5

Vodka 42 Bellow, Giffard coffee licour, expresso

Doca Sour 9,5

Dewar's, lemon, sugar, passion fruit, Vinho do Porto



GIN & TONIC

Bombay Dry 8,4
Bombay Sapphire 9,4
Bombay Premier Cru 11,5
Oxley 13
Sharish 11,5
Monkey47 15,6
Gin More 11,5
Hendricks 11,5
Martin Millers 11,5

WHISKY

BLEND

Dewar's White Label 8,4
Dewar's 12 years 10
Dewar's 15 years 15
Johnnie Walker Red Label 8,4
Johnnie Walker Black Label 10
Famous Grouse 8,4

SINGLE MALT

Aberfeldy 12 years 14

OTHERS

Nikka From the Barrel 14
Jameson 8,4
Bushmills 8,4
Bulleit 10
Jack Daniels 8,4



APERITIFS & LIQUEURS

Martini Rosso 6,25

Martini Bianco 6,25

Martini Dry 6,25

Martini Bitter 6,25

Martini Fiero 6,25

Monkey 47 15,6

Licor Beirão 6,25

Ginja Albergaria 6,25

Amarguinha 6,25

Green Chartreuse 8

Limoncello 6,25

AGUARDENTE & COGNAC

Macieira XO 12

Martell VS 10

Martell VSOP 12

Courvoisier VS 14

VODKĀ, RUM & CĀCHĀÇĀ

42 Bellow 8,4

Grey Goose 10

Bacardi Carta Blanca 8,4

Bacardi Ocho 10

Bacardi Spiced 9

Santa Teresa 1796 12

Cachaça 51 8,4



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All prices are in euros and include VAT at the legal rate in force. No food or beverage products may be charged if it is not requested by the customer or unused by him (DL No. 10/2015, of 16 January – art. 135). In case of allergies or food intolerances, you should inform our team (EU Regulation No. 1169/2011). No ingredient swapping allowed (only allowed remove ingredients). The Doca de Santo restaurant presents, in a discriminated way in the customers' accounts, a suggested gratuity value. The payment of this amount is optional, and fully delivered to the team. We are not responsible for any failures of the ATM network. This establishment has a complaints book.