EMMA restaurante

Emma means "All", "Universal" and that is our purpose.

Cuisine for everyone, tranquility, harmony and the beauty that surrounds us.

Here you'll find an ideal place to share good times with family and friends.

Welcome!



@emma.cascais







Starters

Couvert 5€

bread, butter and olives

Padrón Peppers 7€

sautéed with olive oil and fleur de sel

Green Bean Tempura 8€

with homemade aioli

Meat (Veal) Croquette 3€

mustard and fresh chives

Vegetarian Croquette 3€

Vegetable Soup of the Day 6€

Seafood Soup of the Day 8.5€

Burrata 17€

arugula, cherry tomatoes and fresh pesto

Burrata Muhammara 18€

with muhammara, caramelized walnuts with lemon olive oil

Smoked Veal Tartar 16€

with toasted bread and red onion pickels

Chicken Wings 10€

marinated in soy, ginger and sesame sauce

Algarve Octopus 14€

smoked paprika, olive oil and fleur de sel

Sautéed Shrimps 19€

with garlic, bay leaf and brandy

Shrimp Taco 14€

red onion, cilantro, tomato, fresh mango and yogurt sauce

Fried Cuttlefish 12.5€

with homemade aioli

Tenderloin "Pica-Pau" 18€

garlic, bay leaf, white wine

Octopus Salad 18€

red onion pickles, red pepper paste and crème fraîche

Fish Ceviche 16€

with citrine sauce, onion, peppers, avocado purée and nachos









Winter Specials

Squid 18€

with curry sauce, green apple and padrón peppers

Mackerel Tartare 15€

with tomato sauce and rye bread toast

Fried Whitebait 16€

with lemon and coriander mayonnaise

Confit Cod 22€

with pil-pil sauce, pistachios and mashed potatoes with cuttlefish ink

Braised Ossobuco 18€

with bread and tomato "migas", seasonal vegetables

Slow-Cooked Pork Cheek 20€

with chestnut purée, pickled onions and red wine sauce

Creamy Duck Rice 22€

confit with smoked magret

Huevos Rotos 12.5€

french fries and iberian ham









Meat

Chicken Paillard 18€

mashed potatoes, chimichurri, sautéed spinach and cherry tomatoes

Emma Steak 23€

(180 gr sirloin) white rice, french fries, fried egg and portuguese-style sauce

Black Angus Sirloin 24.5€

french fries and arabic rice

Grain Fed Picanha 22.5€

feijoada (bean stew) and french fries

Meat Board 2pax 58€

arabic rice, french fries and mixed salad

Fish

Octopus Tentacles 19.5€

with brava sauce and cubed french fries

Fish of the Day 18€

with dried fruits crust, boiled potatoes and sautéed vegetables

Baked Salmon 18.5€

roast potatoes and sautéed green beans

Prawn Linguine 20€

cherry tomato, lemon and fresh herbs

Emma's Octopus Rice 23€

peppers, chorizo, fresh herbs and octopus fillet

Grilled Squid 19€

with french fries or boiled potatoes, sautéed vegetables









Salads

Chicken Salad 16€

sweet potato, avocado purée, sautéed spinach, cherry tomatoes and walnuts

Salmon Poké 16€

quinoa, cherry tomatoes, mango, radish, red onion and cilantro

Russian Salad 15€

(chicken, salmon or tuna)

boiled potatoes with carrot pickles, green beans and bolied eggs

Ceaser Salad 15,20€

cherry tomato, red onion, croutons, parmesan, grilled chicken, bacon and ceaser sauce

Shrimp Salad 18€

cherry tomato, red onion, croutons, parmesan, sautéed shrimps and ceaser sauce

Vegetarian

comes with french fries

Mushroom Sandwich 16€

sautéed pleurotus mushrooms, spinach, red onion jam and labneh

Snacks

comes with french fries

Emma Steak Sandwich 14€

veal steaks fried in garlic, bay leaves, butter and white wine

Club Sandwich 15€

grilled chicken, lettuce, tomato, ham, cheese, bacon, boiled egg and mayonnaise

Wagyu Cheeseburger 18€

brioche bread, 160 gr wagyu, cheddar cheese and pickles

Classic Cheeseburger 15€

brioche bread, 160 gr black angus, cheddar cheese and pickles









Kids

Cheeseburguer 10.9€

120 gr black angus, ketchup e cheddar cheese and french fries

Fish Fillets 9.9€

white rice and french fries

Extras

French Fries 3€

Sweet Potato French Fries 6€

Mashed Potatoes 4€

White Rice 2.5€

Arabic Rice 4€

Beans 4.5€

Fried Egg 3.5€

Sautéed Vegetables 5€

Mixed Salad 4.5€

Desserts

Chocolate Brownie 8€

with vanilla ice cream

Pear and Almond Crumble 8€

with mascarpone, vanilla and salted caramel

Tiramisu 8€

Wild Strawberry Cheesecake 8€

Vanilla Riz Au Lait 8€

with salted caramel and cinnamon crumble

Fruit Selection of the Day 5€









Açaí

Bowl with granola and fruit 10.2€

Bowl with crumble and fruit 10.2€

Bowl with fruit 10.2€

Drinks

Emma Water 1l 2€

Emma Sparkling Water 1 3€

Pint 4.5€ Sagres | Cider

Heineken Pint 5€

Half Pint 2.5€ Sagres | Cider

Heineken Half Pint 3€

Fresh Juice 5€

Orange | Lemon | Pineapple | Passionfruit

Soft Drinks 2.2€

Coke | Coke-zero | Sprite | Fanta | Iced Tea

Kombucha Homelab 8€

Ginger Lemon | Turmeric Pepper | Sencha | Hibiscus

Kombucha Komvida 6€

Fiber | Ginger and Lemon | Superglow | Supergreen | Kombujito | Berry

Homemade Sodas

Ginger and Mint 5€

Hibiscus flower 5€

Jamaican pepper 5€

Red berries 5€









Special Edition Cocktails

14€

Winter Song

vanilla-infused whiskey, apple brandy, ginger cordial, cinnamon syrup and honey

Twilight

rum blend, mint liqueur, chocolate-and-pepper syrup

Salted Martini

tequila, salted caramel, baileys, coffee liqueur, espresso

Douro Night

gin, hazelnut liqueur, Porto wine syrup, orange-infused vermut

Porto Negroni

pomegranate-infused gin, campari, Porto tawny

Sunset

white cachaça, aged cachaça, aperol, orange honey, salted passionfruit cordial, saline solution, lemon juice and pepper

Frescor

camomille, basil and thyme-infused gin, lemon, cinammon syrup, ginger syrup and ginger ale

Tropical Paradise

citrine-infused vodka, passionfruit purée, strawberry and beetroot shrub, balsamic cream, grapefruit tonic and ginger foam

Mocktails



Virgin Mojito

Virgin Sunset

Virgin Tropical

Virgin Moscow Mule

Virgin Frescor









Cocktails

12€

Aperol Spritz

brut sparkling wine, aperol, sparkling water and orange

Daiquiri

rum, sugar and lemon juice

Caipirinha

cachaça, sugar and lime juice

Caipiroska

vodka, sugar and lime juice

Dry Martini

gin, white dry vermute, olives

Espresso Martini

vodka, espresso, coffee liqueur and sugar

Margarita

tequilla, triple sec and lemon juice

Mojito

rum, mint, lime juice, sugar and sparkling water

Whiskey Sour

whiskey, lemon juice, sugar and egg white

Basil Smash

gin, basil syrup and lemon juice

Pornstar Martini

vodka, passionfruit, vanilla, lemon

Moscow Mule

vodka, lemon juice, ginger beer, ginger foam

acohol-free versions available









Sangria

Red 1L 22€

cinnamon, orange, mint

White 1L 22€

green grapes, lime, mint

Sparkling 1L 22€

strawberry, passionfruit, basil

Red Glass 7€

cinnamon, orange, mint

White Glass 7€

green grapes, lime, mint

Sparkling Glass 7€

strawberry, passionfruit, basil

Wines

Red

Argilla 5€ | 18.5€

Alentejo

Scalab Cabernet Sauvignon 5.5€ | 20€

Tejo

Pegos Claros 21€

Palmela

Casal Branco Syrah 21€

Tejo

Quinta da Ribeira da Pega Bufete 23€

Beira Interior

Boina 24€

Douro

Parapente 39€

Trás-os-Montes









Wines

White

Lagar Darei 5€ | 16€ Dão

Quinta do Escudial 5€ | 17€ Dão

Quinta do Vallado 5€ | 18€ Douro

Quinta do Sobreiró Reserva 6€ | 19€ Trás-os-Montes

> Scalab Sauvignon Blanc 20€ Tejo

> > Val Moreira 22€ Douro

Falcoaria Fernão Pires Vinhas Velhas 29€ Tejo

Rosé

Pegos Claros 5€ | 18€ Palmela

Quinta do Vallado 5€ | 18€ Douro

Quinta do Poço do Lobo Reserva 26€ Bairrada

Green

Casa de Paços Loureiro e Arinto 5€ | 13€ Barcelos

Sparkling

São João Reserva Bruto 16.5€ Bairrada

Quinta do Poço do Lobo Arinto & Chardonnay 24€ Bairrada









Coffee

Espresso 1.5€

Americano 2.8€

Double Espresso 2.5€

Flat White 2.8€

Latte 3.3€

Cappuccino 3.8€

Espresso Macchiato 1.9€

Cortado 1.9€

Vanilla Latte 3.8€

Caramel Latte 3.8€

Honey Latte 3.8€

Irish Coffee 7€

Hot Chocolate 3.5€

Espresso Tonic 4.5€

*Decaffeinated and vegetable options

Tea

Camomile 3.3€

Lúcia Lima 3.3€

Mint 3.3€

Lemon 3.3€

Green Tea 3.3€

Black Tea 3.3€









Iced Coffee

Iced Coffee 2.8€

Iced Latte 4.3€

Vanilla Iced Latte 4.8€

Honey Iced Latte 4.8€

Caramel Iced Latte 4.8€

*Decaffeinated and vegetable options

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se nao for solicitado pelo cliente ou este for inutilizando.

DL n 10/2015 art 135 de 16 janeiro





