SOÃO

TABERNA ASIÁTICA

CARLOS SANTOS

CHEF

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Uma taberna asiática onde os aromas e a agitação do Oriente chegam ao coração de Lisboa.

Na asian tavern where the aromas and bustle of the Orient reach the heart of Lisbon.

Entre os barris de sakê, lanternas de papel, gaiolas de aves, gravuras kakemono e mil e um objetos que trazem a autenticidade da cultura asiática.

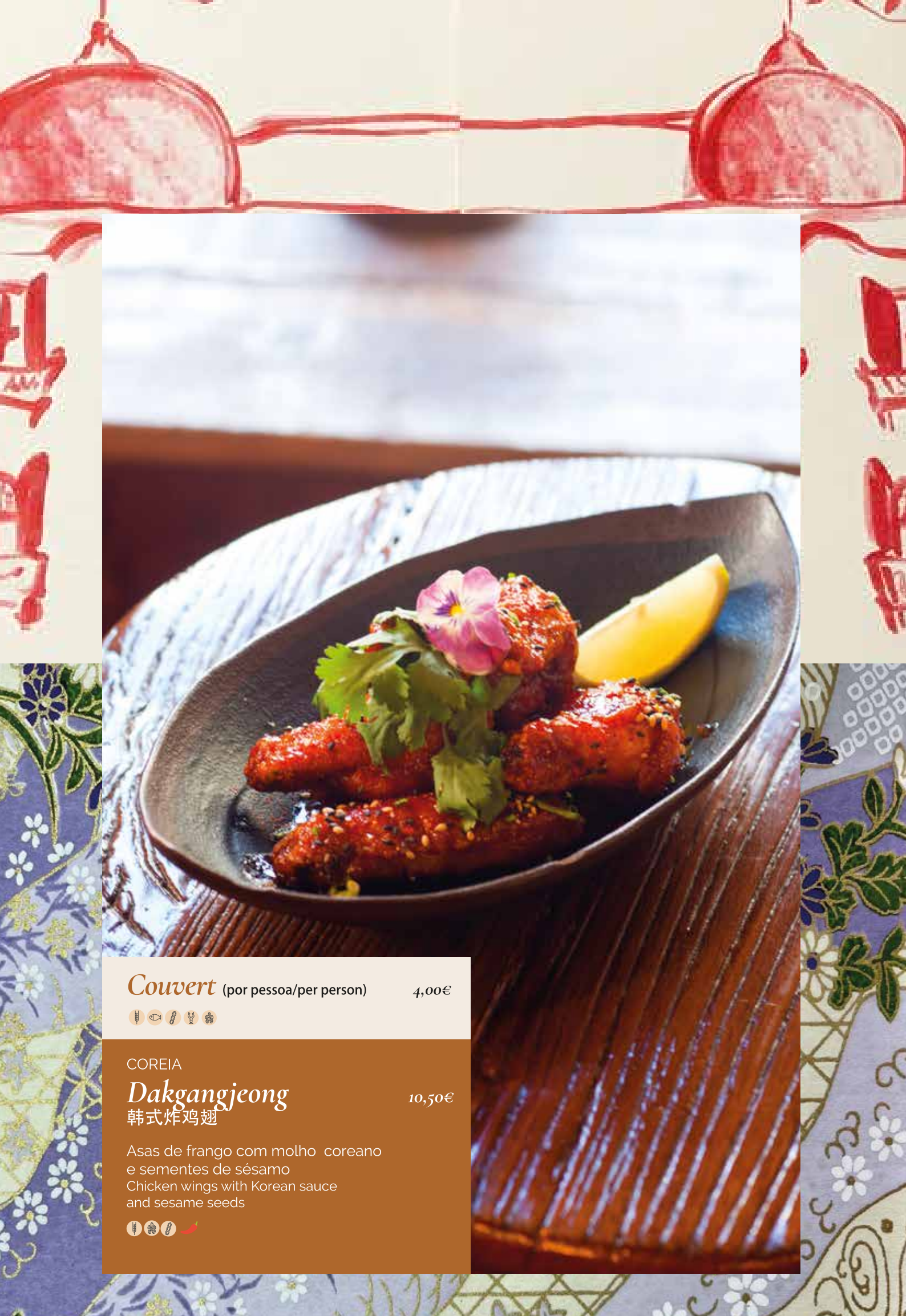
A gastronomia é o epicentro do restaurante. A robata aberta, o fogo do wok ou a técnica japonesa da arte do sushi, trazem ao soão uma complexidade única na cidade.

Among sake barrels, paper lanterns, birdcages, kakemono prints, and countless objects that bring the authenticity of Asian culture.

Gastronomy is the epicenter of the restaurant. The open robata grill, the heat of the wok, and the Japanese art of sushi come together to create a unique complexity in the city.

Enquanto escolhe, prove...

While you choose, try...



Couvert (por pessoa/per person) *4,00€*

COREIA

Dakgangjeong *10,50€*
韩式炸鸡翅

Asas de frango com molho coreano
e sementes de sésamo
Chicken wings with Korean sauce
and sesame seeds

VIETNAME

Gôi Cuôn 12,50€

越南春卷

Rolo primavera de camarão, pepino, basílico e amendoim.
Spring roll with shrimp, cucumber, basil, and peanuts.

ÍNDIA

Keema Samosa 9,90€

脆皮三角饼

Chamuça de cabra, caril, chutney de manga, e molho de iogurte e menta.
Goat samosa, curry, mango chutney, and yogurt and mint sauce.

TAILÂNDIA

Tung Tong *(Thai Money Bags)* 12,00€

金钱袋

Dim sum frito de frango e castanha de água.
Fried chicken dim sum and water chestnuts.

ÍNDIA

Frango Pakora com caril *Chicken pakora with curry sauce* 13,00€

咖喱鸡肉帕可拉

Frango frito temperado com caril.
Deep fried chicken with curry sauce.

JAPÃO

Maguro Tartar com arroz crocante
Maguro tartar with crispy rice

16,00€

金枪鱼鞑靼配锅巴

Crocante de arroz com tártaro de atum, molho ponzu, maionese japonesa, kizami wasabi e sésamo.
Crispy rice with tuna tartare, ponzu sauce, Japanese mayonnaise, kizami wasabi and sesame.

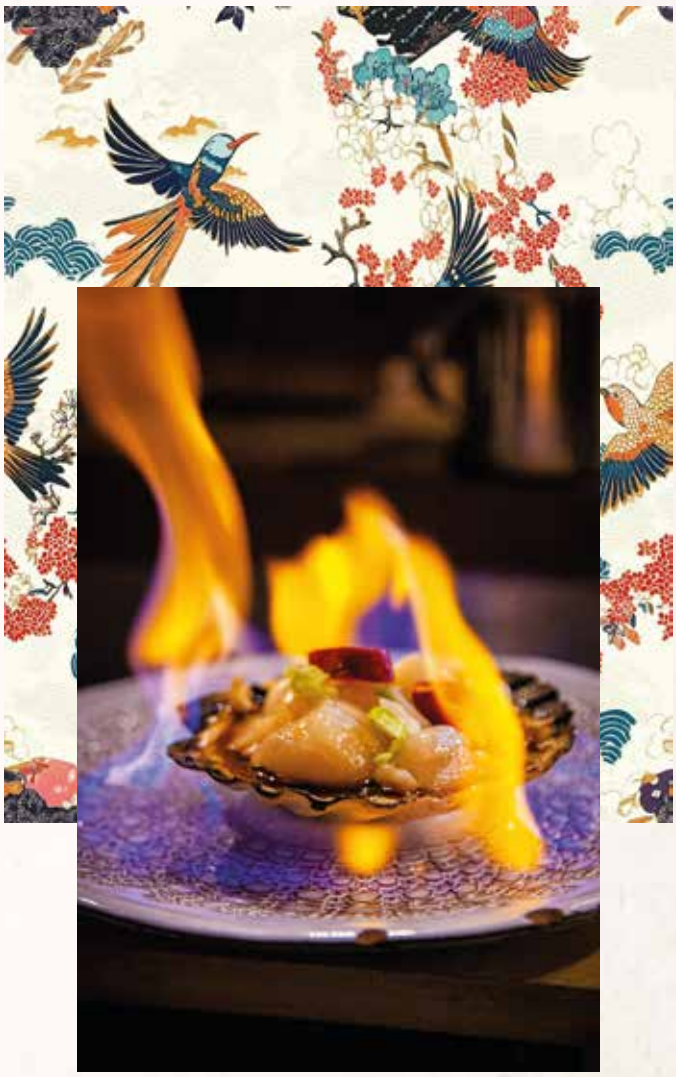
TAILÂNDIA

Camarão Tigre com Tamarindo
Tiger Prawn and Tamarind

22,50€

罗望子虎虾

Camarão tigre na robata com molho tamarindo.
Grilled tiger prawn with tamarind sauce.



JAPÃO

Robata no Hotate

23,50€

炉端烧干贝

Robata de vieira selada em manteiga, cogumelos shimeji e molho nikiri.
Seared scallops in butter, shimeji mushrooms and nikiri sauce.

CANTÃO

Dim Sum 点心

Champanhe, lavagante e gambas 12,00€
Champagne, lobster and prawns

Carabineiro com tinta de choco 19,90€
Scarlet prawn with cuttlefish ink

CANTÃO

Gua Bao 卦宝

Caranguejo de casca mole com maionese kimchi, pepino e pêra asiática — *15,50€*
Soft-shell crab with kimchi mayonnaise, cucumber and Asian pear.

Pão chinês recheado com porco e mel — *6,50€*
Chinese bread filled with pork and honey.

Ostras Panadas em Panko e molho tártaro 9,90€
Breaded oysters in panko and tartar sauce

Pato com laranja, lima kaffir e teriyaki 9,90€
Duck with orange, kaffir lime and teriyaki sauce

Porco desfiado, molho de feijão preto, coentros, pepino e amendoim 9,90€
Pulled pork, black bean sauce, coriander, cucumber and peanuts

Lavagante, coleslaw asiática, pepino doce e tobiko 15,50€
Lobster, asian coleslaw, sweet cumcumber and tobiko

Arroz, noodles, robata & sopas

Rice, noodles, robata & soups

TAILÂNDIA

Pad Thai Vegetariano / Gai/ Kung *22,50€/ 22,50€/ 23,50€*

泰式炒河粉/虾肉炒粉

Massa de arroz salteada com ovo, frango/camarão, cebolo, amendoim, rebentos de soja e tamarindo.
Stir-fried rice noodles with egg, chicken/shrimp, onion, peanuts, bean sprouts, and tamarind.

INDONÉSIA

Nasi Goreng Ayam — *18,50€*
Nasi Goreng Udang — *19,50€*

炒饭鸡肉/虾

Arroz frito com rebentos de soja, cenoura, ovo estrelado, molho de soja doce, frango/camarão e chips camarão.
Fried rice with bean sprouts, carrots, fried egg, sweet soy sauce, chicken/camarão, and shrimp chips.

TAILÂNDIA

Pad See Ew — *24,50€*

垫见

Massa de arroz salteado com ovo,novilho, gai lan, molho de soja, molho de ostra.
Pad see ew stir-fried rice noodle dish with eggs, beef, gai lan, soy sauce, oyster sauce.

COREIA

Galbi de Porco — *21,50€*

갈비

Rib com molho BBQ coreano.
Ribs with korean BBQ sauce.

TAILÂNDIA

Caril Verde/Vermelho Green/ Red Curry 21.00€/23.50€

绿咖喱

Caril de frango/camarão com leite de côco, manjericão, pimentos, lima kaffir e arroz Thai.
Chicken/shrimp curry with coconut milk, basil, bell peppers, kaffir lime, and Thai rice.
Stir-fried rice noodles with egg, chicken/shrimp, onion, peanuts, bean sprouts, and tamarind.

JAPÃO

Tataki Lombo de Novilho Tataki Beef Loin 29,00€

泷和牛

Tataki de lombo de novilho com puré de batata japonês, crocante de batata e alho e teryaki.
Beef tenderloin tataki with Japanese mashed potatoes, crispy potatoes and garlic, and teriyaki sauce.

TAILÂNDIA

Pad Thai Kung Hxy Cchell 47,00€

泰式泰式虎虾扇贝

Massa de arroz salteada com ovo, camarão tigre e vieira, cebolo, amendoim, rebentos de soja e tamarindo.
Stir-fried rice noodles with egg, tiger prawns and scallops, spring onions, peanuts, bean sprouts and tamarind.

Acompanhamentos 配菜

Arroz de Jasmim / Jasmine Rice	3,90€
Arroz Glutinoso / Glutinous Rice	3,90€
Arroz Frito/Fried Rice	3,90€
Bao simples / Plain bao	3,90€
SHARI	3,90€
KIMCHI (pickles de couve, cenoura e nabo conservados em kimchi / pickled napa cabbage, carrots and turnip fermented in kime)	4,00€

COREIA

Lula na Robata 23,00€

和牛配蘑菇

Lula Grelhada na Robata com molho koreano picante.
Grilled squid robata with korean sauce.

JAPÃO

Robata Wagyu to Kinoko 55,00€

和牛配蘑菇

180gr de bife wagyu grelhado com molho teriyaki.
180g of grilled wagyu beef with teriyaki sauce.

TAILÂNDIA

Tom Yum Kung 16,50€

泰式虾肉/鸡肉酸辣汤

Sopa temperada com erva príncipe.
Lima kaffir, chili, cogumelos, camarão.
Soup seasoned with lemongrass, kaffir lime, chili, mushrooms and shrimp.

VIETNAME

Pho 19,90€

脆皮三角饼

Sopa de massa de arroz com rabo de boi, novilho aromatizada com especiarias vietnamitas.
Rice noodles, soup with oxtail, veal, flavoured with vietnamese spices.

Sushi & Sashimi

Salmon Skin (8 peças) *19,50*
鮭の皮巻き

Rolo de pele de salmão crocante e maionese japonesa, pepino doce e coberto com salmão e ovas.

Crispy salmon skin roll with Japanese mayonnaise, sweet cucumber, and topped with salmon and roe.

Neguitoro Maki (6 peças) *22,00€*
ネギトロ巻き

Rolo de barriga de atum com cebolinho e sésamo.

Tuna belly roll with chives and sesame seeds.

Gyaku Maki (8 peças) *17,00€*
逆巻き

Rolo de salmão, abacate e camarão.

Salmon, avocado and shrimp roll.

COREIA

Usuzukuri Pregado /Turbot *17,00€*
逆巻き

Sashimi fino de pregado com ponzu, trufa e caju.
Thin sashimi of turbot with ponzu, truffle and cashew.

Ebi Maki (10 peças)
海老巻き

29,50€

Rolo de camarão tigre
com espargos
Tiger prawn roll with asparagus

Soão Maki (8 peças) *37,00€*
海老巻き

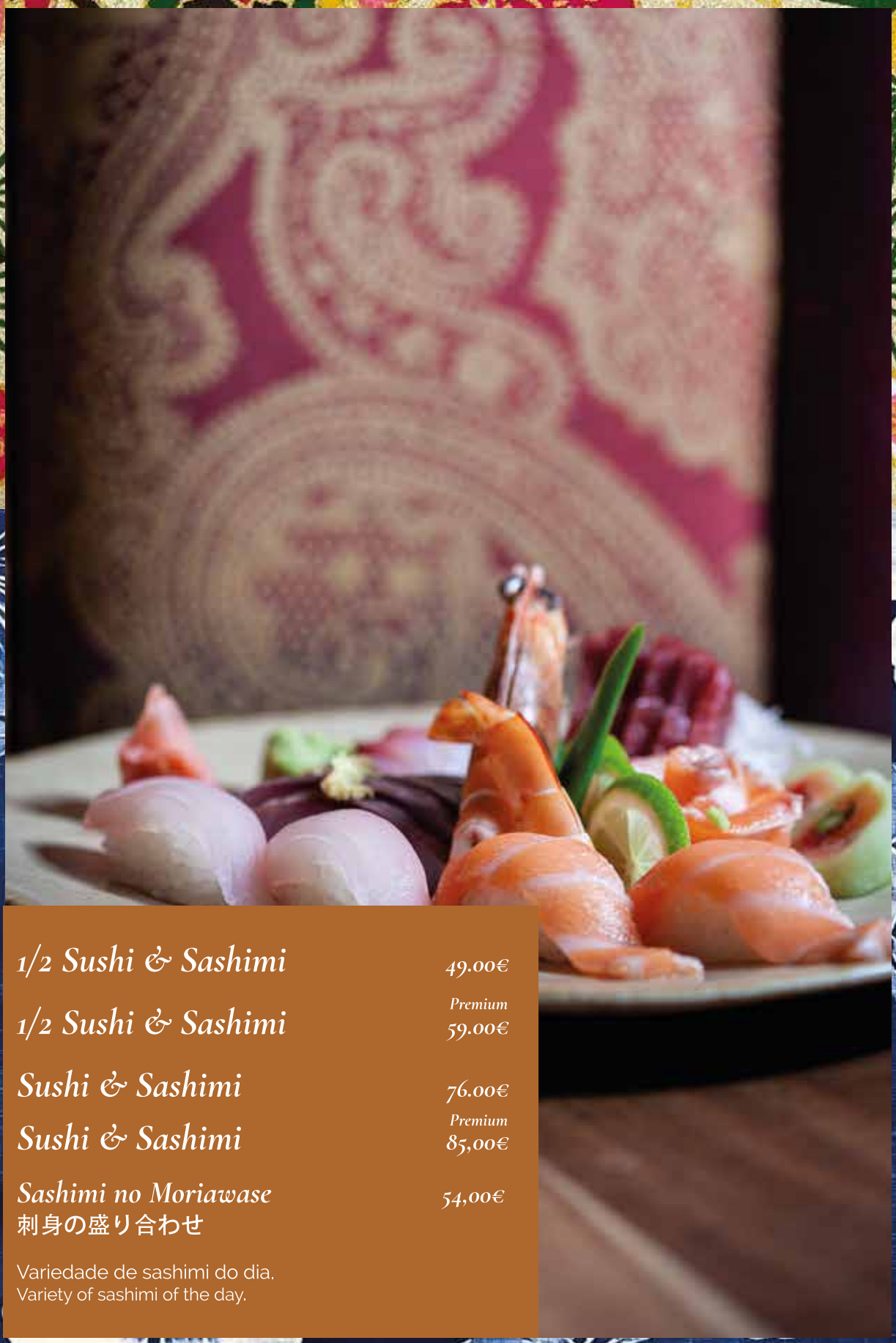
Rolo de enguia, espargos, abacate, coberto
com barriga de atum, teryaky e yukari.

Eel roll with asparagus and avocado,
topped with tuna belly, teriyaki sauce, and yukari.

Soft shell crab maki (8 peças) *21,00€*
ソフト殻蟹巻き

Rolo de caranguejo de casca mole, abacate,
cebolo e ovas de peixe voador.

Soft-shell crab roll with avocado, scallions,
and flyin fish roe.



1/2 Sushi & Sashimi	*49.00€*
1/2 Sushi & Sashimi	*Premium* *59.00€*
Sushi & Sashimi	*76.00€*
Sushi & Sashimi	*Premium* *85,00€*
Sashimi no Moriawase 刺身の盛り合わせ	*54,00€*

Variedade de sashimi do dia.
Variety of sashimi of the day.

SOÃO

TABERNA ASIÁTICA

Alergénios:

Trigo Glúten | Ovo | Leite | Peixe | Marisco | Molusco | Amendoim | Mostarda | Sésamo | Soja | Frutos Secos | Sulfitos