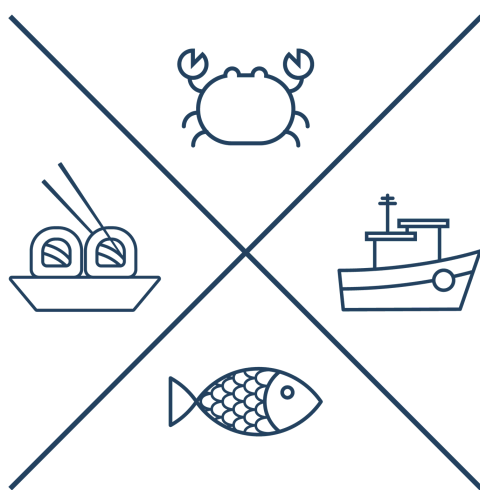


PEIXARIA NEVES

PEIXE · MARISCO · SUSHI

Like the changing tides, our Chef's creations shift with time. Guided by the sea's daily offerings, the rhythm of the seasons, or a spark of culinary inspiration, our menu evolves. What remains constant is our commitment to bringing you the very best the ocean has to give.

Enjoy it today, it might not be available tomorrow.



Starters

Sardine Bao with Shiitake Reduction	13€
<i>Steamed bao bun with sardines, port wine reduction and shiitake mushrooms</i>	
Soft Shell Crab Sandwich	Best-seller 18€
<i>Crispy fried soft shell crab served on a brioche bun</i>	
Tropical Nikkei Sashimi	15€
<i>Salmon sashimi with plaitain and avocado in passion fruit sauce</i>	
Crispy Shrimp Taco	10€
<i>Shrimp taco with ceviche-style sauce</i>	
Amberjack Carpaccio in Tulum Sauce	19€
<i>Amberjack in dashi broth with citrus notes, jalapeño and avocado</i>	
Scallop in Parmesan Foam	12€
<i>Seared scallop served with cold parmesan foam and lime</i>	
Stuffed Crab and Cornbread*	The one! 14€
<i>Creamy filling with succulent pieces of crab from our Atlantic waters</i>	

*extra cornbread +2€

If you have any allergies or food intolerances, please inform our staff. VAT included.

From the Sea

Grilled Salmon with Quinotto <i>Quinoa risotto with grilled salmon and chilli dulce sauce</i>	19€
Sea Bass Escabeche <i>Sea bass in peruvian escabeche with rice and andean corn</i>	23€
Latin-Style Grilled Octopus <i>Octopus w/ chimichurri, feta cheese and peppers sauce, and roasted potatoes</i>	22€
Salmon Burger <i>Salmon burger with kimchi sauce in a brioche bun, served with crispy potato chips</i>	16€

Seafood

Subject to availability*

**that's just how the sea is - beautiful, yet unpredictable.*

Catch of the Day Grilled

To the price of the fish (€/kg), a per-person preparation fee is added <i>Served with smashed potatoes and salad</i>	14€
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Sushi

Chef's Selection

Mix Sashimi (8 pcs)	19€
Mix Nigiri (4 pcs)	17€
Mix Gunkan (4 pcs)	20€
Mix Osaka (16 pcs)	44€
<i>6 Sashimi, 5 Nigiri and 5 Gunkans</i>	

Combos

Mix 16	21€
Mix 32	39€

Hot Roll

Salmon	14€
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Temaki

Salmon	8€
Bluefin Tuna	13€

Poke Bowl

Tuna, Salmon or Crispy Fried Shrimp	14,5€
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Executive Menu

Tuesday to Friday from 12:00PM to 2:30PM

Fish Dish 16€

Bread with House-Made Butter or Salad, Dish, Drink* and Dessert

Sushi 23€

Mini Salmon Temaki, Mix 16, Drink* and Dessert

Poke Bowl 16€

Salmon, Tuna or Fried Shrimp Poke Bowl, Drink* and Dessert

**Water, tea, lemonade, glass of wine, or draft beer*

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Wine, Sparkling Wine & Champagne

White Wine

	Glass	Btl
Casa de Sezim Reserva, Vinho Verde, Portugal		16€
Calheiros Cruz, Douro, Portugal	4€	15€
Taboadella, Dão, Portugal	6€	25€
Pousio Antão Vaz & Alvarinho, Alentejo, Portugal		23€
Firmado Reserva, Douro Doc, Portugal		43€

Rosé Wine

Quinta Picouto de Cima, Vinho Verde, Portugal		15€
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Sparkling Wine

Louis Perdrier Brut Excellence, Burgundy, France		23€
Dinamite Blanc de Blancs Brut Nature, Bairrada, Portugal		29€

Champanhe

Billecart-Salmon Brut Rosé, Champagne, França		115€
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Sangria

Sparkling Wine Sangria (Passion Fruit)	7,5€	23€
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Cocktails

Pisco Sour		11€
<i>Pisco 1615, Lime, Egg White, Sugar, Angostura Bitters</i>		
Gin Basil & Cucumber Smash		11€
<i>Hendricks, Basil, Cucumber, Sugar</i>		

VAT included.

Others

Natural Drinks

Mineral Water	1,5€
Sparkling Water	1,5€
Lemonade	2,5€

Sodas

Coca-Cola	2,5€
Coca-Cola Zero	2,5€
Strawberry Ramune	3,5€
Yuzu Ramune	3,5€

Beers

Draft Beer (Heineken) 25cl	2,5€
Asahi Super Dry 33cl	4€
Sapporo 33cl	4€
Heineken 0.0	2,5€

Desserts

Dessert of the Day	6€
Mochi	3,5€
Segreti Artisan Ice Cream	4,5€

Coffee

Espresso	1,5€
Decaf	1,5€

VAT included.