



M'TO

There's Light on Nothingness

"Much of the efficiency of what we do, what we chew, depends above all on what we cannot see. (...) Because these are the things that are inside us and that no one notices when they look at us. We have a very large landscape that cannot be seen unless we delve within ourselves and show what we can remember. Nothing is as strong as the things you don't see ..."
(CAUZ, A. 2011 - loosely translated)

The inside of our body carries the weight of organs and bones. We think that, beyond that, we are hollow inside. But our baggage is much richer in content, overflowing with sensitivity.. This nothingness, to which we do not have direct access, is where most of the light can live. This set of works that dialogue, here and now, with you, present results that are small exteriorizations of that light, which communicate the forms that wanted to be born and grow on the support.

Through its diaphanous language, an expressive gesture of lines, stains and colors was defined, as it can be understood in the entire set of paintings. In the light boxes, the image that each one contains reveals itself in its entirety as soon as they are illuminated, until all its layers merge into one. In the case of blown glass works, for now, despite being ephemeral like any other life, they live without time, trapped in their last breath.

Catarina Bach's Exhibition

Menu
Cocktails
Wine
Drinks
Tea&Coffee

M · T O

Couvert	2, 5c
Sourdough bread, pickled onion, olive butter	
Beef croquets	4c
chorizo mayo	
"Bola de Berlin"	4c
pata negra ham and bacon doughnut	
Peixinhos da horta"	6c
Fried green beans in batter, toffee and citrus mayonnaise	
Catch of day crudo	14c
citronella, sea lettuce escabeche, grape leaf and botarga oil	
Carrot	14c
yellow beetroot, kusquat, pine nuts, black cumin, carrot syrup and crackers	
Green bean salad	12c
seed crackers, spice and leaves emulsion	
Rump steak tartar	18c
wine and garlic marinated yolk, labneh, flat bread, bone marrow and garlic butter	

<i>Cod cheek</i>	16€
<i>Cod cheek escabeche, potato and parsley oil</i>	
<i>Tomato gnocchi,</i>	16€
<i>roasted pepper, almond, purslane and basil oil</i>	
<i>Shrimp omelet</i>	16€
<i>Omelet, Algarve pink shrimp, shrimp oil, kimchi</i>	
<i>Monkfish and shrimp rice (2pax)</i>	48€
<i>Sado's rice, monkfish, shrimp, sriracha, curry, herbs</i>	
<i>Entrecôte, 45 days dry aged (450g)</i>	42€
<i>Black pork chop, 20 days dry aged (220g)</i>	20€
<i>Turbot (230g)</i>	36€
<i>French fries</i>	2,5€
<i>Ox-heart tomato salad</i>	3€
<i>Onion rings</i>	2,5€
<i>Roasted vegetable rice</i>	3,5€

<i>Lemon verbena mousse</i>	6, 5e
<i>Fundão cherry jelly, strawberry sorbet, River mint</i>	
<i>Banana french toast</i>	6, 5e
<i>Madeira's Banana french toast, citrus toffee,</i>	
<i>Azores' pineapplecitrus toffee, Azores' pineapple</i>	
<i>Chocolate tartlet</i>	6, 5e
<i>olive oil ganache and tangerine ice cream</i>	

Cocktails

M · T O

COCKTAILS

"From the kitchen to the bar" by Lia Igreja

Caqui 10€
Kahi, noisette butter, Froggy B vodka, Calvados, citrus

Honey bee 10€
Fermented garlic honey, bee pollen, Citadelle Gin, Medronho Salista, Dry Curaçao Pierre Ferrand, citrus

Margarita puta madre 12€
Miso, mischi salt, agave syrup, José Cuervo Tradicional Silver Tequila, citrus

Butty manhattan 10€
Hazelnut, walnut, cocoa, Bourbon 4Roses, Vila das Rainhas Ginja d' Óbidos Liqueur, angostura

Make it clear 10€
Cold brew Menia Senza, Speculoos, Porto Ruby Poças, Froggy B vodka, GIFFARD coffee liqueur

Meu uêio 12€
Mint, Plantation Pineapple Rum, AK Kombucha Peppermint, Citrus

Pear me up 12€
June G'Vine pear and cardamon, coffee peel, Le Tribute, citrus, soda

Taquito 12€
Safflower, Nixta Corn Liqueur, Jameson, Citrus, Soda

Sparkling wines
Pet Nat
Champagnes
White wine
Red wine

M · T O

SPARKLING WINES, PET NAT, CHAMPAGNES

Pedro Milanes Pet Nat 32€
Pedro Milanes, Douro

Alvarinho Super Reserva 28€
Cortinha Velha, Monção e Melgaço

Vinha Pan 40€
Luís Pato, Bairrada

Les Vignes de Montigny Extra Brut 65€
André Robert, Champagne

Grains de Celles Extra Brut 62€
Pierre Gerbaix, Champagne

WHITE WINE

	Cup	Bottle
Inculto Casa Agrícola Pinto Barbosa, Douro	6e	20e
Invencible n°1 Companhia dos vinhos invencíveis, Douro	6e	20e
Fera da Série Plano B Poças, Douro		42e
Poças Reserva Poças, Douro		28e
Alvarinho Reserva Cortinha Velha, Monção e Melgaço	8e	22e
Muros Antigos Loureiro Anselmo Mendes, Vinho Verde		18e
Gamine Rose Grande Cuvée Gamine Rose Wines, Dão		40e
Prinado Encruzado Manuel Pereira de Melo		36e
Monte da Casteleja Clássico Monte da Casteleja, Algarve		40e
Minha Sauvignon Blanc João Barbosa, Tejo		22e
Dona Maria Amantis Júlio Bastos, Alentejo		28e
Arinto dos Açores Insula, Açores		45e
Upside Down 2021 Grande Birra, Bairrada		70e

RED WINE

	Cap	Bottle
Inculito Casa Agrícola Pinto Barbosa, Douro	6e	20e
Invencible n°1 Companhia dos vinhos invencíveis, Douro	6e	20e
Fera da Série Vinho da Roga Poças, Douro		40e
Pedro Milanes Colheita Pedro Milanes, Douro		24e
Marufa Quinta da Costa do Pinhão, Douro		34e
Preconceito Cortinha Velha, Monção e Melgaço		36e
Chibu Casa de Mouraz, Dão		34e
Prinado Manuel Pereira de Melo		43e
Lagar de Baixo Niepoort, Bairrada		32e
Baga Duck Duckman, Bairrada	8e	28e
Anantis Dona Maria, Alentejo		36e
Arvad Arvad, Algarve		24e

Spirits
Aperitif

M · T O

BRANDY

<i>Crf reserva extra</i>	15€
<i>Crf XO fine and rare</i>	45€
<i>Macieira Coleção de Autor</i>	8€
<i>Macieira XO</i>	15€

CACHAÇA

<i>Velho Barreiro Cachaça</i>	6€
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GIN

served with Fever Tree tonic water

<i>Citadelle</i>	12€
<i>Hendrichs</i>	14€
<i>Le Tribute</i>	14€
<i>NG</i>	10€
<i>Monkey 47</i>	18€
<i>Nikka coffey</i>	16€
<i>Gin Nordés</i>	12€
<i>GinRaw</i>	14€

LIQUOR

<i>Aperol</i>	6€
<i>Campari</i>	6€
<i>Disaronno</i>	6€
<i>Giffard café</i>	6€

RUM

<i>Plantation 3 Stars</i>	7,5€
<i>Plantation Original Dark</i>	8€
<i>Plantation Pineapple</i>	10€
<i>Plantation Gran Anejo</i>	14€

TEQUILA

<i>Jose Cuervo Reposado</i>	3,5€
<i>Jose Cuervo tradicional Silver</i>	4,5€

VERMUTE

<i>Soberbo Poças</i>	6€
<i>La Quintinye</i>	8€
<i>PadrósCo Blanco</i>	8€
<i>PadrósCo Rojo</i>	8€

VODKA

<i>Froggy B</i>	8€
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WHISKY

<i>Four Roses</i>	8€
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<i>Jameson</i>	8€
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<i>Johnnie Walker Black Lable</i>	10€
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<i>Nikka from the barrel</i>	12€
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<i>Nikka Taketsuru</i>	20€
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<i>The Macallan Sherry Oak 12 anos</i>	30€
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<i>The Macallan 12 anos Double Oak</i>	12€
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LIQUEUR WINE

<i>Poças LBV 2015 0,375cl</i>	40€
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<i>Poças Tawny 10 anos</i>	8€
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<i>Poças Tawny Junior</i>	6€
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<i>Porto Poças 10 anos Branco</i>	8€
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<i>Petit Manseng</i>	12€
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Beers
Sangria
Tonics
Soft Drinks
Water

M · T O

BEERS

<i>Sovina IPA</i> 33cl	4,5€
<i>Sovina Amber</i> 33cl	4,2€
<i>Sovina Lager</i> 33cl	4,2€

SANGRIA

	<i>Cup</i>	1L
<i>Red sangria</i>	5€	18€
<i>White sangria</i>	5€	18€
<i>Sparkling sangria</i>	6€	20€

TONICS

<i>Fever Tree Indian</i>	3,5€
<i>Fever Tree Mediterranean</i>	3,5€
<i>Fever Tree Elderflower</i>	3,5€

SOFT DRINKS

<i>Aquela Kombucha Original</i>	3,5€
<i>Aquela Kombucha Hibiscus e Morango</i>	3,5€
<i>Aquela Kombucha Gengibre</i>	3,5€
<i>Aquela Kombucha Hortelã-Pimenta</i>	3,5€
<i>Aquela Kombucha Citrus Tropical</i>	3,5€
<i>Fever Tree Ginger Ale</i>	3,5€
<i>Fever Tree Ginger Beer</i>	3,5€
<i>Coca-Cola</i>	3€
<i>Coca-Cola zero</i>	3€
<i>7up</i>	3€

WATER

<i>Filtered still</i>	3€
<i>Filtered sparkling</i>	3€

Tea&Coffee

M'TO

TEA

- Luso tea organic* 4€
(200ml) organic Portuguese green tea, fresh green, natural sweetness with a whiff of the sea, some caffeine
- White tea Azores* 4€
(200ml) portuguese white tea, delicate aromas with slight sweetness, some caffeine
- Pipachd Organic* 5€
(200ml) Oolong tea matured in portwine casks, flavour of dried fruits and honey with an elegant portwine nose and finish , little caffeine
- Green tea with lemon grass Organic* 4€
(200ml) a portuguese mixture, refreshing lemon flavour with elegant green tea body, little caffeine
- Dancing flowers Organic* 3, 5€
(200ml) portuguese edible flowers and herbs, floral flavours, mint and a touch of cinnamon, no caffeine



Chá Camélia was born from a dream, in 2011. It all started with 300 *Camellia sinensis* plants, which are now more than 12 thousand, that were planted in Fátima/Vila do Conde and grown in an organic system. Inspired by the ancient Asian tea culture, from Japan in specific, they grow high quality green tea using artisanal techniques, that begin with the manual harvesting of the leaves. Besides their own production of tea, they work with teas from their partner Marimota and other small family producers in Japan. This is how Chá Camélia brings East and West closer together.

COFFEE

<i>Espresso</i>	1, 5€
<i>Decaffeinated</i>	1, 5€
<i>Coffee with milk</i>	1, 5€
<i>Flat white</i>	3€
<i>Cappuccino</i>	3€
<i>Latte</i>	3€

M'TO

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Reservations @ mitorestaurantes.pt

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*Standard cost national landline call.

All prices include VAT at current tax.

No dish, food product or drink, including the concert, can be charged if it is not requested by the customer or if it is not consumed (Cancellation fee: 10€/dish)

In effect from the 1st of August 2021