

JNcQUOI

AT HOME

READY TO EAT

— STARTER —

VEGETABLE SPRING ROLL 4un
14€

**ALASKAN KING CRAB SALAD WITH AVOCADO
AND TRUFFLE VINAIGRETTE**
25€

CHICKEN CAESAR SALAD
17€

— SUSHI —

Available every day.

NEGITORO
24€

SASHIMI SELECTION 20un
58€

SUSHI & SASHIMI SELECTION 14un
36€

SUSHI & SASHIMI SELECTION 25un
62€

JNcQUOI SUSHI & SASHIMI SELECTION 34un
130€

— SANDWICH —

JNcQUOI HAMBURGUER
Brioche, lettuce, onion, tomato, cheddar cheese,
bacon, barbecue sauce
Garnish french fries
20€

— WOK —

PHAD THAI GOONG
29€

NASI GORENG
24€

CRAB STIR FRIED RICE
26€

SIMPLE STIR FRIED RICE
12€

BLACK PEPPER AND CHILLI TIGER PRAWNS 🍷
WITH JASMINE RICE
45€

**STIR FRIED BEEF WITH OYSTER SAUCE
AND JASMINE RICE**
29€

**STIR FRIED VEGETABLES WITH MUSHROOMS
AND EGG**
22€

STIR FRIED GREEN BEANS
14€

STIR FRIED BROCCOLINI WITH XO SAUCE
19€

STIR FRIED BOCK CHOY WITH OYSTER SAUCE
12€

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AT HOME

READY TO EAT

— ROBATA AND TANDOORI —

CHICKEN SATAY

14€

GRILLED LAMB CUTLETS WITH SPICES 🌶️

36€

GRILLED BEEF FILET WITH YAKINIKU SAUCE

35€

CARAMELIZED PORK SPARERIBS 🌶️

26€

BLACK CODFISH WITH MISO

46€

NASU DENGAKU

10€

— CURRIES —

THAI GREEN CHICKEN CURRY 🌶️🌶️ WITH JASMINE RICE

28€

THAI GREEN LOBSTER CURRY 🌶️🌶️ WITH JASMINE RICE

65€

VINDALOO CURRY WITH BASMATI RICE 🌶️🌶️

28€

DUCK RED CURRY WITH JASMINE RICE 🌶️

28€

DAL, LENTILS CURRY WITH BASMATI RICE 🌶️

28€

— DESSERTS —

PORTUGUESE SWEET EGG PUDDING — ABADE DE PRISCOS

9€

RHINOCEROS DROOL

9€

DINOSAUR DROOL

9€

LEMON MERINGUE PIE

9€

HAZELNUT BISCUIT WITH TWO CHOCOLATES

9€

How to order:

Through our email, telephone, website and glovo.

E. athome@jncquoi.com

T. +351 219 369 900

www.jncquoi.com

<https://athome.jncquoi.com/>

JNcQUOI at Home offers a menu with your favourites, directly from our kitchen to your table.

JNÛQUOI

AT HOME

PRE-COOKED MEALS TO FINISH AT HOME

— STARTERS —

FISH AND SEAFOOD SOUP
18€

TOMATO CREAM SOUP WITH POACHED EGG
13€

— FISH —

**TRADITIONAL CODFISH FILLET WITH CORNBREAD
CRUST, POTATOES AND TURNIP GREENS**
31€

**ROASTED GROUPER FILLET WITH POTATOES
AND VEGETABLES**
32€

— MEAT —

**BEEF MEDALLIONS WITH MORILLES
AND POTATOES AU GRATIN**
39€

**SHOULDER TENDER WITH TURNIP GREENS
AND POTATOES AU GRATIN**
39€

DUCK CONFIT WITH POTATOES AU GRATIN
24€

CHICKEN FRICASSÉ WITH MORILLES AND RICE
35€

— SIDE ORDERS —

RICE ✓
7€

SAUTÉED TURNIP GREENS ✓
7€

SAUTÉED VEGETABLES ✓
7€

POTATOES AU GRATIN
7€

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The dishes which require a finalization at home,
can be prepared in a very simple way, detailed
on the packaging.
This preparation takes about 10 minutes.

JNÊQUOI

AT HOME

WINES

— CHAMPAGNE & SPARKLING WINE —

SÍLICA SUPER RESERVA “BLANC DE NOIR” Brut
Raúl Riba D’Ave, Bairrada, Portugal
20€

BELLINI CIPRIANI
Cipriani, Veneto, Italy
25€

CARBON Brut
Carbon, Champagne, France
260€

CARBON ROSÉ Brut
Carbon, Champagne, France
445€

TAITTINGER PRESTIGE ROSÉ Brut Rose
Taittinger, Champagne, France
75€

PERRIER JOUET GRAND BRUT
Perrier Jouet, Champagne, France
55€

— ROSÉ WINE —

QUINTA POÇO DO LOBO RESERVA ‘19
Caves de S. João, Bairrada
28€

L’OSTAL CAZES ‘19 (150CL)
Jean Michel Cazes, IGP Pays D’Oc, France
35€

— WHITE WINE —

SOALHEIRO PRIMEIRAS VINHAS ‘19
Quinta de Soalheiro, DOC Vinhos Verdes
23€

CRASTO ‘19
Quinta do Crasto, DOC Douro
19€

QUINTA DOS CARVALHAIS ENCRUZADO ‘19
Quinta dos Carvalhais, DOC Dão
28€

NINFA ESCOLHA SAUVIGNON BLANC ‘19
João M. Barbosa, Tejo
24€

“Y” D’YQUEM ‘18
Château D’Yquem, Bordeaux, France
240€

— RED WINE —

ROQUETTE & CAZES ‘17
Quinta do Crasto & Château Lynch
Bages, DOC Douro
28€

GIZ VINHAS VELHAS ‘17
Luís Gomes, DOC Bairrada
32€

MALHADINHA ‘18
Herdade da Malhadinha Nova, IGP Alentejano
55€

**DOMAINE ARMAND ROUSSEAU GEVREY
CHAMBERTAIN AOC ‘17**
250€

JNcQUOI

AT HOME

DRINKS

— WATER —

EVIAN 33CL

Still water
2.80€

EVIAN 75CL

Still water
4.90€

SAN PELLEGRINO 75CL

Still water
4.00€

ÁGUA DAS PEDRAS COM GÁS 25CL

Sparkling water
1.50€

ÁGUA DAS PEDRAS COM GÁS 75CL

Sparkling water
3.50€

— SOFT DRINKS —

COCA-COLA 33CL

2.20€

COCA-COLA ZERO 33CL

2.20€

ICE TEA LEMON | PEACH | MANGO

2.20€

— BEER —

SAPPORO JAPANESE 33CL

4.00€

SINGHA THAI 33CL

4.00€

JAPANESE RICE LAGER 33CL

4.00€

SOMERSBY APPLE CIDER 33CL

4.00€

NO ALCOHOL 33CL

2.20€

STOUT 33CL

2.20€

— COCKTAILS TO GO —

MOSCOW MULE

Vodka, lemon juice, sugar syrup and ginger
beer
7€

NEGRONI JNcQUOI

Gin flavoured with coffee beans, Vermouth
Rosso and Campari
2 pax — 16€

OLD FASHIONED JNcQUOI

Blend of aged rum in Pedro Jimenez barrel,
Lapsang Souchong syrup and Chocolate
bitter
2pax — 16€

ESPRESSO MARTINI

Vodka Ketel One, espresso coffee, cocoa
liqueur and Kahlua.
2pax — 16€