

JNĈQUOI

AT HOME

MENU

— STARTERS —

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

CHICKEN CAESAR SALAD
17€

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€

— CURRY —

THAI GREEN CHICKEN CURRY WITH RICE 🌶️🌶️
28€

— DESSERTS —

SWEET EGG PUDDING
10€

RHINOCEROS DROOL
10€

DINOSAUR DROOL
10€

MERINGUE LEMON TART
10€

HAZELNUT BISCUIT WITH TWO CHOCOLATES
10€

— SIDE ORDERS —

RICE 7€ ✓

SAUTÉED TURNIP GREENS 7€ ✓

SAUTÉED VEGETABLES 7€ ✓

How to order:

Through our email, telephone and website.

E. athome@jncquoi.com

T. +351 219 369 900

www.jncquoi.com

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

JNcQUOI at Home requires a very simple finalization at home which is explained in detail on the packaging.
This preparation takes about 10 minutes.

JNcQUOI

AT HOME

DAILY SPECIALS

— MONDAY —

ROASTED DUCK RICE
28€

OCTOPUS CONFIT
28€

— TUESDAY —

CODFISH "À GOMES DE SÁ"
28€

BRAISED PORK CHEEKS WITH CHESTNUTS
28€

— WEDNESDAY —

PRAWN CURRY
28€

PORTUGUESE BEANS STEW "À TRANSMONTANA"
28€

— THURSDAY —

DUCK LEG CONFIT
28€

GROUPEL PORTUGUESE PASTA
28€

— FRIDAY —

COQ AU VIN
28€

FISH RICE WITH PRAWNS
28€

— SATURDAY —

ROASTED LAMB "À PORTUGUESA"
28€

PORK LOIN WITH PRAWNS
28€

— SUNDAY —

**ROASTED PORK SHANK WITH SAUSAGE
AND CHUCRUTE**
28€

DUCK SHEPHERD'S PIE
28€

JNcQUOI at Home offers daily suggestions for your lunches and dinners. These will be ready to eat JNcQUOI meals, directly from our kitchen to your table.

We kindly remind you that Daily Suggestions may alter subject to product availability.

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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 —

MUNICH DUNKEL 75CL

9.50€

BENGAL AMBER IPA 75CL

9.50€

JAPANESE RICE LAGER 75CL

9.50€

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€