

Beverages

- 150. Water 0.50 cl/1 L
- 152. Canned soft drinks
- 153. Nectar
- 154. Natural Juices
- 155. Regular or Decaffeinated Coffee
- 156. Tea

- 160. Draught beer 0.20cl/0.33cl/0.50cl
- 161. Bottled beer 0.20cl/0.33cl
- 162. Bottled beer with 0% alcohol 0.33cl
- 163. House wine Glass / ½ L / 1Ll.
- 164. White / Red Sangria
- 165. Rosé Sangria
- 166. Sparkling Sangria

Red Wine:

375ml/750ml

- 170. Adega de Borba
- 171. Adega de Borba reserve
- 172. Cartuxa
- 173. E.A.
- 174. Monte Baixo
- 175. Monte Baixo reserve
- 176. Monte Velho
- 177. Romeira
- 178. Luis Pato reserve
- 179. Periquita
- 180. Quinta da Alorna
- 181. Ermelinda reserve
- 182. Duque de Viseu
- 183. Esteva
- 184. Ecol

White Wine:

- 190. Adega de Pegões
- 191. Borba
- 192. E.A.
- 193. João Pires
- 194. Planalto

Vinho Verde

- 200. Alvarino deu La Deu
- 201. Casal Garcia
- 202. Muralthas
- 203. Quinta da Aveleda

Rosé

- 210. Lancers
- 211. Mateus

Italian Wine

- 220. Bardolino Red
- 221. Chianti Red
- 222. Fragolino
- 223. Lambrusco Red/White/Rosé
- 224. Terre Degli Ermi Red/White
- 225. Valpolicella

Free Delivery

(minumum 13.00€)

Monday to Friday

Noon to 3pm - 7pm to 11pm

Saturday, Sunday and Holidays

Noon to 11pm

Ristorante

Monday to Friday

Noon to 3pm - 7pm to 11pm

Saturday, Sunday and Holidays

Noon to 11pm

Contacts

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Ordinance 262/2000 of 13 May | VAT included at the current rate

PIZZERIA

Pikas

Tapas & Delicacies

Ristorante

Pizzas made to order in a traditional wood-fired oven



Some products may contain allergens or substances that may provoke food allergies.

Regulation (EC) No. 1169/2011 of 25 October.

If you would like the bill to include the taxpayer identification number, please request it before paying the bill (Decree- Law No. 197/2002/24/08)

Appetizers

1. Vegetable soup
2. Focaccia (Italian flat bread)
3. Focaccia (olive oil, balsamic vinegar and oregano)
4. Thin crust pizza square (garlic and olive oil)
6. Butter (per container)
7. Mediterranean Olives (flavoured)

Salad

10. Caprese (mozzarella, tomatoes, basil and oregano)
11. Mixed (lettuce, tomato and cucumber)
12. Vera (lettuce, tomato, onion, ham, cheese, olives, boiled egg, tuna and anchovies)
13. Salmon (rocket, corn, tomato, lettuce, onion, olives and smoked salmon)
14. Chicken (rocket, corn, tomato, lettuce, onion, olives, cooked egg and grilled chicken)
15. Pikas (apple, orange, strawberry, kiwi, fresh mozzarella and tomato)

Delicacies

20. Fish roe salad
- Octopus salad
- Salted cod salad with chickpeas
- Tuna salad with chickpeas
21. Shrimp "à la Guilho" (garlic and pepper)
22. Codfish fritters
23. Green bean fritters
24. Mini squid Pikas-style
25. Mini cuttlefish Pikas-style
26. Alheira sausage croquettes (3 pieces)
 - Eggs with Farinheira sausage
27. Eggs with Alheira sausage
 - Eggs with asparagus
 - Eggs with mushrooms
28. Padrón Peppers
29. Potato skins
30. Beef strips
31. Sautéed mushrooms
32. Chicken gizzards
 - Grilled chorizo
36. Grilled Linguiça sausage
 - Grilled Alheira sausage
 - Grilled Farinheira sausage
38. Steamed clams
 - Clams "Bulhão-Pato" style
39. Steamed mussels
 - Mussels "Bulhão-Pato" style
40. Focaccia beef sandwich
42. Cheese platter
43. Sausage platter
44. Mixed platter
46. Chicken wings Pikas-style 🌿

NOTE: Some of the delicacies are seasonal

Pizza 30cm

50. Margherita (cheese and tomato)
51. Hawaii (ham and pineapple)
52. Tuna (tuna and onion)
53. Bolognese (minced beef)
54. Prosciutto (ham and mushrooms)
55. Gorgonzola (gorgonzola and ham)
56. Pazzo (shrimp, chorizo and bacon)
57. Chicken (grilled chicken, olives, corn and mushrooms)
58. Three Flavours (ham, pineapple and mushrooms)
59. Portuguese (onion, egg, peppers, salted cod and sausage)
60. Four Seasons (ham, mushrooms, tuna and salami)
61. Vegetarian (various seasonal vegetables)
62. Calzone (ham, egg, salami, mushrooms, rosemary)
63. Mari Mari (seafood)
64. Pikas (Chef's selection)
65. Four Cheeses (mozzarella, gorgonzola, parmesan and provolone)



Pasta

80. Spaghetti all'aglio e olio (garlic, olive oil and anchovies)
81. Spaghetti al pomodoro (tomato)
82. Spaghetti Bolognese (minced beef)
83. Spaghetti carbonara (bacon, egg and cream)
84. Spaghetti frutti di mare (seafood)
85. Penne all'arrabiata (bacon, tomato and hot peppers) 🌿
86. Vegetarian Penne (zucchini, mushroom and onion)
87. Penne with shrimp and cream
88. Penne Pikas-style (cream, shrimp, bacon and pineapple)
89. Tortellini with cream and ham
90. Rigatoni Pasticciata (ham and minced beef)
91. Jagliatelle with mushrooms and cream
92. Jagliatelle with salmon and cream
93. Gnocchi Bolognese (minced beef)
94. Gnocchi with four cheeses (mozzarella, gorgonzola, parmesan and provolone)

To maintain the standard of quality of our pizzas, we cannot replace any of the ingredients. However, you can create your own pizza by adding toppings to a Margherita base. Each topping is 2€.

Baked Pasta

100. Italian-style Lasagna (lasagna with ham in a béchamel sauce)
101. Cannelloni with minced beef and tomato
102. Cannelloni with ricotta and fresh spinach
103. Baked Pennes (ham and tomato)
104. Baked Rigatoni (minced beef and ham)
105. Fusilli Pikas-style (minced beef, ham, mushrooms and cream)

To maintain the standard of quality of our pastas, we cannot replace any of the ingredients. However, we can remove any if requested.

Meat

110. Chicken Breast Pikas-style
111. Ribeye steak with spicy sauce
112. Ribeye steak with cream and mushrooms
113. Grilled ribeye steak
114. Lamb chops
115. Veal escalopes with cream and mushrooms
116. Veal escalopes with Marsala wine

Fish

121. Salted Cod Pikas-style
122. Grilled squid with shrimp
123. Bean Stew with Mozambique Shrimp (for 2 people)

Children's Menu

Up to 10 years old

70. Margherita 20 cm
71. Spaghetti Bolognese
72. Fried Calamari
74. Fish Fingers

Desserts

130. Warm Apple Pie with ice cream
131. Panna Cotta with Wild Berries
132. Tiramisu (traditional Italian recipe)
133. Gelato fior di latte (milk and cream)
134. Profiteroles covered in chocolate
135. Italian Orange Cake
136. After Eight Chocolate Mousse
137. Chocolate Mousse
 - Passion Fruit Mousse
138. Fruit in Season
139. Pineapple, Strawberries, Mango

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