
Cambo

Welcome to Cambo, welcome to our home.

O Cambo is a project born from the desire to elevate the territory, honour it's memory, and showcase the very best of what we have.
We do not follow styles or trends. We seek coherence, intention, and consistency in everything we serve.
We work with deep respect for the product and its origins, seeking to elevate it through technique, influences from around the world, and our own knowledge, without ever losing sight of what matters most: flavour.
It is flavour that guides everything we do and defines the experience we share.

Thank you for being with us.

Helena Castro



João Araújo



Opening Hours

Lunch
12pm – 3pm

Dinner
7pm – 11pm

Kitchen Hours

Lunch
12pm – 2pm

Dinner
7pm – 9.30pm

Service Terms

For groups of more than 4 people, advance reservations are required, as well as advance selection of the menu.
Please also note that, unless otherwise notified, reservations for which guests are more than 20 minutes late may automatically be canceled, and the table will be made available to other customers.
In accordance with applicable laws, bringing in and consuming food from outside the establishment is subject to prior authorization and will incur an additional service fee of €25 per person.
Without 48 hours' advance notice, we cannot guarantee accommodations for vegetarian, vegan, lactose-free, or gluten-free requests. With such notice, we will do our best to prepare suitable alternatives.
Changes to ingredients are subject to availability. The removal of ingredients without prior notice does not affect the price of the dish.
All dishes are intended for individual consumption.
We recommend that the entire table choose the tasting menu to ensure the best experience.
The prices of the tasting menus remain unchanged even if ingredient substitutions are necessary.

We offer a children's menu (available for children up to 12 years old).
If you have any food allergies or require a specific diet, please let us know before your meal begins so that we can accommodate your needs whenever possible. For information about allergens, please ask our staff.
The kitchen is not a fully controlled environment, so there may be a risk of cross-contamination.
Menus are subject to change depending on the availability or quality of ingredients on the market.

Legal Information

All prices are listed in euros and include VAT at the applicable statutory rate.
This establishment maintains a Complaints Book, which is available in accordance with applicable law. An Electronic Complaints Book is also available, in accordance with current legislation. For the purpose of filing complaints, the competent authority is the Food and Economic Safety Authority (ASAE).
No dish, food item, or beverage—including the cover charge—may be charged if it was not ordered by the customer or if the customer left it uneaten.

Tasting Menus

Inspired by the flavours and traditions of Minho, with a contemporary approach.

Terroir

6-Course Tasting

56€ per person

Minho de Lés-a-Lés

8-Course Tasting

80€ per person

5-Course Pairing

35€ per person

7-Course Pairing

45€ per person

We recommend that the tasting menu be chosen by the entire table to ensure the best possible experience. If you have any dietary restrictions, allergies, or intolerances, please inform us before placing your order.

Terroir

WELCOME HOME
Selection of snacks

MEMORIES
Marinade - Mussels - Vegetables

FAITHFUL FRIEND
Cocochas - Smoked Paprika - Onion Sauce

CONTRADICTION
Pork - Cumin - Portuguese kale

WITH A FULL HEART
Our Viana Pie - Yogurt - Seasonal Fruit

PILGRIMAGES
Churros - Cotton candy - Chocolate sauce

Coffee - Petit four

(Menu can be adapted for vegetarians)

Minho de Lés-a-Lés
Across Minho, Far and Wide

WELCOME HOME
Selection of snacks

MEMORIES
Marinade - Mussels - Vegetables

INTO THE SEA
Fish and Seaweed from Our Coast - Turnip - Iodized Sauce

FAITHFUL FRIEND
Cocochas - Smoked Paprika - Onion Sauce

TRIBUTE TO VACA DAS CORDAS
Minhota Veal - Vinhão (Whine) - Beans

WITH A FULL HEART
Our Viana Pie - Yogurt - Seasonal Fruit

"TIRED HORSE" SOUP
Sponge Cake - Wine - Spices

PILGRIMAGES
Churros - Cotton candy - Chocolate sauce

Coffee - Petit four

COUVERT

BREAD JUST LIKE IN THE OLD DAYS! | 4.50€
Sourdough bread - Broa de Avintes - Olive oil - Butter - Smoked lard

APPETIZER

MEMORIES | 12€
Marinade - Mussels - Vegetables

BLIND GOAT, WHERE ARE YOU FROM! | 10€
Minho veal - Goat cheese - Egg yolk

FROM THE LAND | 7€
Beets - Island Cheese - Pine Nuts
(Vegetarian Option)

THE BEST WE HAVE TO OFFER | 8€
Onion Chouriço - Turnip Greens - Cornbread

MAINS

SO OURS | 26€
Pork - Cumin - Kale

BEFORE IT WAS, IT ALREADY WAS | 26€
Hake - Razor Clam - Watercress

HARVEST | 23€
Vegetable Stew - Tofu - Cumin
(Vegetarian Option)

DESSERTS

WITH A FULL HEART | 8.50€

Our Viana Pie - Yogurt - Seasonal Fruit

PILGRIMAGES | 8.50€

Churros - Cotton candy - Chocolate sauce

“TIRED HORSE” SOUP | 8.50€

Sponge Cake - Wine - Spices

Menu palmo e meio
Little Ones' Menu

FROM THE GRANDPARENTS' GARDEN | 4€
Velvety Pumpkin Soup

KIDS' STYLE | 12€
Escalopes with Pasta in Tomato Sauce

HAPPY ENDING | 4€
Chocolate Ice Cream Cone