

Couvert* 5,00 €

Bread

(2 varieties of bread + toasted bread)

Chef's pâté suggestion

Olive oil with fleur de sel

Butter

Salted butter and garlic & herb butter

Soups and Starters

Chef's soup suggestion* 5,00 €

Vegetables soup with virgin olive oil* 5,00 €

Cod petals on cornbread toast, roasted garlic purée and coriander coulis 9,50 €

Breaded alheira croquettes with sweet and sour sauce and salad* 8,00 €

Baked Nisa cheese served with toast, confit tomato and homemade pumpkin jam 10,50 €

Fish

Chef's suggestion* 17,50 €

Grilled octopus with sweet potato purée and sautéed spinach 23,00 €

Confit cod fillet served with seafood risotto flavored with fresh herbs and lime* 21,00 €

Grilled swordfish steak with portuguese-style sauce, chips and seasonal salad* 18,00 €

Meat

Chefs suggestion*	17,50 €
Braised pork cheeks in white Port wine served with sun-dried tomato migas, coriander and grilled asparagus *	18,00 €
Grilled beef steak with herbs butter sauce, sautéed vegetables and fries	22,00 €
Slow-cooked turkey leg confit served with crispy potatoes, mushrooms and madeira wine sauce*	18,00 €

Vegetarian's & Salads

Soy bolonhese*	15,00 €
Spinach and ricotta ravioli with white sauce*	15,00 €
Grilled chicken breast salad with roasted goat chèvre in honey, green apple, yogurt dressing, and caramelized walnuts*	13,00 €
Shrimp salad with mango, fried onion, cherry tomato, cocktail sauce and mixed lettuce	15,00 €

Children's menu* (until 12 years old) 15,00 €

Vegetable cream soup

Spaghetti bolognese or fish fingers with rice and french fries

Sweet Desert or Fruit

Soft drink or mineral water

Desserts

Petit gateau served with ice cream*	8,00 €	Dulce de leche coulland served with ice cream*	9,00 €
Sliced fruit *	7,00 €	Tradicional "abade priscos" pudding*	8,00 €
Ginger and lemon cheesecake*	8,00 €		