

JANTAR/ DINNER À LA CARTE

COUVERTS/APPETIZERS:

- **1,80€ - Cesto de pães e tostas**
Basket of bread and toast
- **1,65€ - Mistura de azeitonas verdes e pretas com alho, casca de limão e azeite**
Mixed green and black olives with garlic, lemon zest, and olive oil
- **1,75€ - Manteiga beurre Noisette com pó de azeitona**
Beurre Noisette butter with olive powder
- **1,80€ - Queijo da ilha**
Island cheese
- **2,80€ - Presunto serrano**
Serrano ham
- **1,70€ - Patê do mar**
Sea-inspired pâté

SOPAS/SOUPS:

- **4,00€ - Sopa de legumes**
Vegetable soup

ENTRADAS/STARTERS:

- **15,00€ - Camarão ao alinho**
Portuguese-style garlic prawns
- **14,50€ - Ovos rotos de bacalhau e presunto**
Broken eggs with cod and cured ham
- **6,00€ - Pão de alho com queijo e orégãos**
Garlic bread with cheese and oregano
- **5,50€ - Peixinhos da horta com aioli de lima e laranja**
Portuguese green bean fritters with lime aioli and orange
- **6,50€ - Croquetes de coelho com maionese de alho**
Rabbit Croquettes with Garlic Mayonnaise

PRATOS DE CARNE MEAT DISHES

MAMINHA GRELHADA **26,50€**

Grilled Rump Cap Steak

VAZIA GRELHADA **27,00€**

Grilled Sirloin Steak

LAGARTOS GRELHADOS **23,50€**

Grilled Pork Tenderloin Strips



BATATAS FRITAS RÚSTICAS

Rustic potato wedges



ARROZ BRANCO

Plain white rice



LEGUMES ASSADOS

Roasted vegetables



LARANJA COM CEBOLA ROXA

Orange with Red Onion



SALADA MISTA

Mixed salad

*Escolha dois acompanhamentos para cada prato de carne (incluído) | Para acompanhamento extra, custo de 3€ cada.
Choose two side dishes for each meat main course (included) | Additional side dishes: €3 each

PRATOS DE PEIXE FISH DISHES

TENTÁCULOS DE POLVO, BATATA DOCE E LEGUMES ASSADOS
Octopus tentacles with sweet potato and roasted vegetables

29,00€

BACALHAU CONFITADO, BATATAS NO FORNO E COUVE LOMBARDA
Confit cod with oven-roasted potatoes and savoy cabbage

26,00€

PRATOS VEGETARIANOS VEGETARIAN DISHES

RISOTO DE COGUMELOS COM QUEIJO PARMIGIANO
Mushroom risotto with Parmigiano Reggiano

19,00€

**SALADA DE BULGUR COM LEGUMES ASSADOS, ALFACE, SEMENTES
E GIRASSOL TORRADAS, QUEIJO FETA, AZEITONAS E IOGURTE**
*Bulgur salad with roasted vegetables, lettuce, toasted sunflower seeds,
feta cheese, olives and yogurt*

15,00€

SNACKS

- **15,00€ - Hambúrguer de bovino, 160g, bacon, queijo cheddar,
cebola caramelizada e alface, acompanhado com batatas fritas**
*Beef burger, 160G, with bacon, cheddar cheese,
caramelized onion and lettuce, served with french fries*

PIZZAS:

- **18,00€ - Pizza Peperoni**
Massa caseira fina, molho tomate, queijo mozzarella, bacon and peperoni
Thin homemade dough, tomato sauce, mozzarella cheese, bacon and pepperoni
- **17,00€ - Pizza Vegetariana/Vegetarian**
*Massa caseira fina, molho tomate, queijo mozzarella, tomate cherry, cebola,
cogumelos e azeitonas*
*Thin homemade dough with tomato sauce, mozzarella, cherry tomatoes,
onion, mushrooms, and olives*
- **16,00€ - Pizza Margarita**
Massa caseira fina, molho tomate e queijo mozzarella
Thin homemade dough with tomato sauce and mozzarella

ACOMPANHAMENTO/SIDES:

- **5,00€ - Dose de batatas rústicas**
Fried rustic potatoes

SOBREMESAS/DESSERTS:

- **6,50€ - Tarte de maçã de Alcobaça, crumble e gelado de baunilha**
Alcobaça apple tartlet with crumble and vanilla ice cream
- **5,50€ - Brownie de chocolate com gelado de tangerina**
Chocolate brownie with tangerine ice cream
- **5,00€ - Mousse de chocolate caseira com caramelo salgado**
Homemade chocolate mousse with salted caramel
- **4,50€ - Abacaxi, raspas de lima e gelado de limão**
Pineapple, lime zest, and lemon ice cream

Menu À LA CARTE sujeito a alterações sem aviso prévio.
À la carte menu subject to change without prior notice.