Menus de Natal

Christmas menus



PLANT BASED KITCHEN PORTO

JARDINEIRO

MENU 1

Couvert do Jardineiro |
Bread & Appetizers

ENTRADA | *STARTERS*

Carpaccio de beterraba com queijo de caju, chicória e millet salgado |
Beetroot carpaccio with cashew cheese, chicory and salted millet

ou | *or*

Sopa do dia | *Soup of the day*

PRATO PRINCIPAL | *MAIN DISH*

"Sem bacalhau" com natas |
"No cod" à Brás with cream

ou | *or*

Risotto de cogumelos boletos e shimeji e alcaparras estaladiças |
Boletus and shimeji mushroom risotto with crunchy capers

SOBREMESA | *DESSERT*

Cheesecake de chocolate e caramelo salgado | *Chocolate and salted caramel cheesecake*

ou | *or*

Selecção de fruta da época |
Assorted of seasonal fruit

Preço: 29€ p/ pessoa (IVA incluído) |
Price: 29€ per person (VAT included)
Água mineral e café incluídos |
Mineral water & Coffee included

MENU 2

Couvert do Jardineiro | *Bread & Appetizers*

ENTRADA | *STARTERS*

Cogumelos na grelha com molho de alho e pimenta | *Grilled mushrooms with garlic and pepper sauce*

ou | *or*

Tortilha picante, pico de gallo e alioli |
Spicy tortilla, pico de gallo and alioli

PRATO PRINCIPAL | *MAIN DISH*

Feijoada vegan à moda do Chef com arroz selvagem | *Chef's style vegan feijoada with wild rice (traditional white bean stew, typically made with pork tripe)*

ou | *or*

Wellington de tofu com cogumelos, puré de couve-flor assada e mix de folhas | *Tofu Wellington with mushrooms, roasted cauliflower purrée and mixed greens*

SOBREMESA | *DESSERT*

Crumble de maça com gelado de canela e molho de caramelo e rum |
Apple crumble with cinnamon ice cream and caramel rum sauce

ou | *or*

Jardim de chocolate |
Chocolate garden

Preço: 35€ p/ pessoa (IVA incluído) |
Price: 35€ per person (VAT included)
Água mineral e café incluídos |
Mineral water & Coffee included

Reservas | Reservations:
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