

Dinner – 24th December 2024

# Menu de Natal

## Christmas Menu

### COCKTAIL

“Bolo lêvedo” with caramelized red onion  
Codfish cakes | Smoked salmon and cream cheese vol-au-vent

### STARTERS

Regional cheese and charcuterie board with dried fruits  
Boiled shrimp | Stuffed crab | Shrimp cocktail | Mussels in escabeche sauce  
Various savory snacks | Melon pearls with prosciutto

### SALADS

Fresh seasonal salads | Quinoa salad with garden vegetables  
Lentil salad with peppers | Shrimp Caesar salad  
Cucumber salad with soy yogurt and cashew | Wild rice salad with roasted mushrooms  
Roasted sweet potato with honey and cinnamon | Tuna estopeta salad

### SOUPS

Rich fish soup from our coast with crispy herb croutons and pasta  
Velvety roasted vegetable cream

### MAIN DISHES

Traditional boiled codfish with golden potatoes, cabbage, and garlic chips  
Seared tuna with sweet potato puree and julienne vegetables  
Regional-style steak with baker’s potatoes  
Turkey breast stuffed with chestnuts and dried fruits, aromatic sauce, and rice  
Ricotta and spinach tortellini in creamy pumpkin and almond sauce

### DESSERTS

Pumpkin fritters with ginger | French toast with Port wine syrup and spices  
“Bolo-rei” and “bolo rainha” | Christmas log | Traditional rice pudding | Passion fruit pudding  
Chickpea and sweet potato pastries | Sliced seasonal fruits

### DRINKS

Welcome cocktail  
Fiuza White and Red Wine Selection | Soft drinks, sparkling and still water  
Coffee and tea