

Menu de Natal

Christmas Menu

SALADS

- Potato salad with bacon, boiled egg, and a duo of mustard and honey
- Lentils with beetroot, orange, apricot, and Algarve citrus vinaigrette
- Fusilli salad with shrimp, mixed lettuce, and cocktail sauce
- White bean salad with Monchique chorizo, regional sweet potato, croutons, and parsley mayonnaise

STARTERS

- Smoked salmon tartlets with cream cheese, lime, and chives
- Farm vegetable crêpes with sweet chili sauce
- Duck terrine on brioche toast with caramelized onions and Port wine
- Codfish cake with parsley mayonnaise
- 9-month cured ham with Serra cheese, mustard, and honey

MAIN COURSE

- Boiled codfish with all the trimmings
- Roast Iberian pork tenderloin with chestnuts and raisins
- Braised veal cheeks in Algarve red wine with diced vegetables

SHOW COOKING

- Braised "Lagareiro" octopus with soupy rice and our fine herbs
- Golden slices (French toast) with dried fruit syrup

SIDE DISHES

- Sweet potato purée from our region
- Smashed potatoes with garlic
- Basmati rice with star anise
- French fries
- Steamed cauliflower with toasted almonds
- Roast potatoes with sweet paprika
- Roasted garden vegetables with garlic olive oil

DESSERTS

- Egg pudding with caramel sauce
- Traditional Algarve rice pudding
- Sweet vermicelli with cinnamon
- Golden slices (French toast) with dried fruit sauce
- King cake
- Yule log
- "Sonhos" (fried doughnuts)
- "Filhoses" (fried pastry)
- Sweet potato pastry

VEGETARIAN

- Portuguese "Migas" with garden vegetables and black-eyed peas

KIDS

- Breaded Fried Chicken
- French fries
- Margherita pizza

18h30-21h00 Buffet Dinner With beverages

Live Music