

## Hotel Pestana Trópico

### Menu | [Menu](#)

#### Entradas | [Starters](#)

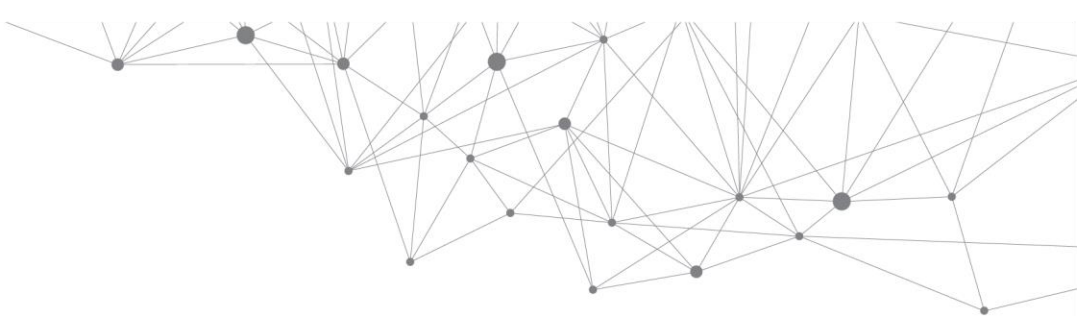
Camarão A`jillo <a href="#">A`Jillo shrimp style</a>	1150\$00
Pica Pau de novilho <a href="#">Minced beef "Pica-Pau" style</a>	950\$00
Pica Pau de Atum com ananás <a href="#">Minced Tuna with fresh Pineapple</a>	900\$00
Queijo da Terra com azeitonas marinadas <a href="#">Earth Cheese with marinated olives</a>	750\$00
Saladinha de Polvo com vinagrete algarvio e coentros <a href="#">Octopus minced salad with algarvian vinegar style</a>	1050\$00
Salada de verdes com Atum braseado e vinagrete de mostarda e mel <a href="#">Green salad with glassed Tuna and mustard flavoured with honey vinegar</a>	950\$00

#### Principais | [Main Course](#)

Peixe do dia grelhado <a href="#">Grilled fish of the day</a>	1500\$00
Tagliatele com Frutos do Mar e coentros <a href="#">Tagliatele with seafood and coriander</a>	1600\$00
Salada César, alface, molho César, peito de frango, crouton <a href="#">Caesar Salada, lettuce, caesar sauce, chicken breast, crouton</a>	1100\$00
Gambas braseadas com manteiga de citrinos e batatas douradas <a href="#">Sea Prawns braised with citrus butter and golden potatoes</a>	2150\$00
Filet Mignon braseado com batatas douradas e manteiga de alho de orégãos <a href="#">Brased Filet Mignon with soft fried potatos and oregan garlic butter</a>	1800\$00
Bitoque clássico (130gr lombo de vaca, arroz, salada, ovo estrelado, batata frita) <a href="#">Classic Bitoque (130gr sirloin, rice, salad, fried egg, chips)</a>	1200\$00

#### Sobremesa | [Dessert](#)

Fruta da época ou Salada de fruta   <a href="#">seasonal fruit or fresh fruit salad</a>	500\$00
Bolo de Banana com mel e cana acompanhado de gelado de baunilha <a href="#">Home made Banana cake with honey and vanilla icecream</a>	450\$00
BE SAFE • BE POSITIVE • <b>BE INSPIRED</b>	
Queijo Terra com doce de papaia <a href="#">Local Cheese melted with papaya sauce</a>	400\$00



**Todo o dia** | *All day long*

Hamburguer da Casa (150gr lombo de vaca, Bacon, Fiambre, Queijo Gouda, Ovo estrelado) House Burger (150gr sirloin, bacon, ham, gouda cheese, fried egg)	850\$00
Tosta Mista Mixed Toast	450\$00
Prego no pão Tradicional beefsteak sandwich	1.000\$00
Taco fresco de Carne Freshmade beef taco	1.200\$00
Salada de Queijo Terra com papaia Local Cheese salad with papaya	800\$00

**Aos sábados e domingos** | *On Saturdays and Sundays*

Leitão Assado à Creole Crispy Roasted Piglet	1.700\$00
Sandes de Leitão roast suckling pig sandwich	700\$00
Leitão Assado para fora Take Away Crispy Roasted Piglet	2.000\$00/ kilo



só com reserva  
Reservations only

**Cafeteria / Cafeteria**

chá   tea	180\$00
café   espresso	100\$00
descafeinado   decaff	150\$00
cappuccino   cappuccino	250\$00

**Sumos Naturais** | *Natural Juices*

Limão   lemon    laranja   Orange    papaia   papaya    Manga   mango	380\$00
---	---------

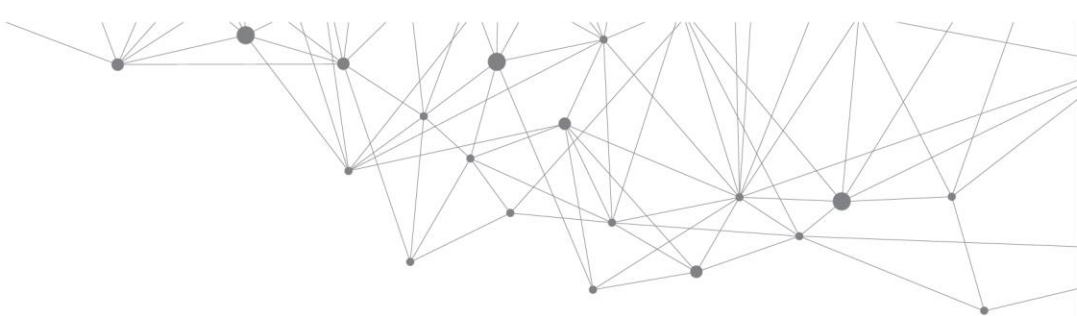
**Batidos** | *Milkshakes*

manga   mango    papaia   papaya    banana   banana	400\$00 *
---	-----------

\* MEDIANTE DISPONIBILIDADE | UPON AVAILABILITY

**Aperitivos** | *Aperitifs*

campari	540\$00
martini rosso    martini bianco	220\$00



**Licores regionais e Importados** | Regional & Imported liquors

beirão   portuguese “beirão”	350\$00
amêndoa amarga   bitter almond	350\$00
ponche frutas   creamy fruity “ponche”	270\$00
ponche Santo Antão   regional “ponche”	270\$00

**Aguardentes regionais** | Regional Spirits

aguardente velha   old spirit	380\$00
grogue   regional spirit “grogue”	270\$00

**Whiskie** | Whisky

SCOTCH (S) | IRISH (I) | BOURBON (B) | MALT (M)

Jameson (I)	540\$00
Jack Daniels (B)	870\$00
J&B   Johnie Walker red label(S)	400\$00
Grants   Famous Grouse  Cutty Sark (S)	350\$00

**Whisky velho** | Old Whiskies

Old Parr  Logan   Dimple	800\$00
Johnie Wlaker black label	800\$00

**Rum** | Rum

bacardi	380\$00
havana 3 years	540\$00

**Vodka** | Vodka

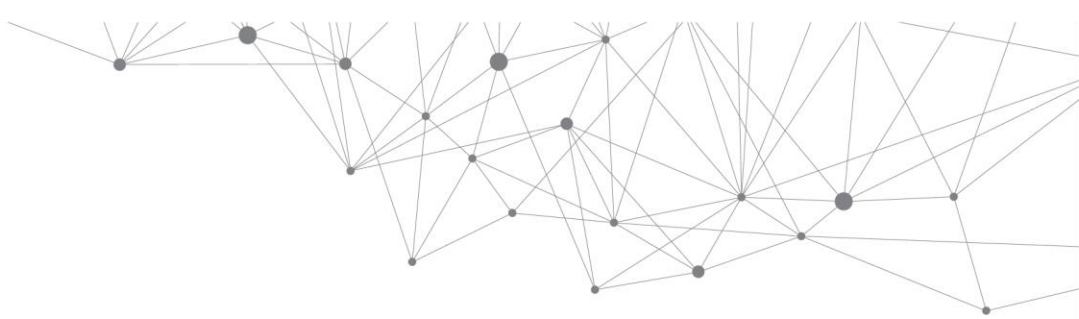
absolut vodka	540\$00
---------------	---------

**Tequila** | Tequila

sierra	400\$00
--------	---------

**Brandi & Cognac** | BRANDY & COGNAC

1920	440\$00
1921 macieira	440\$00

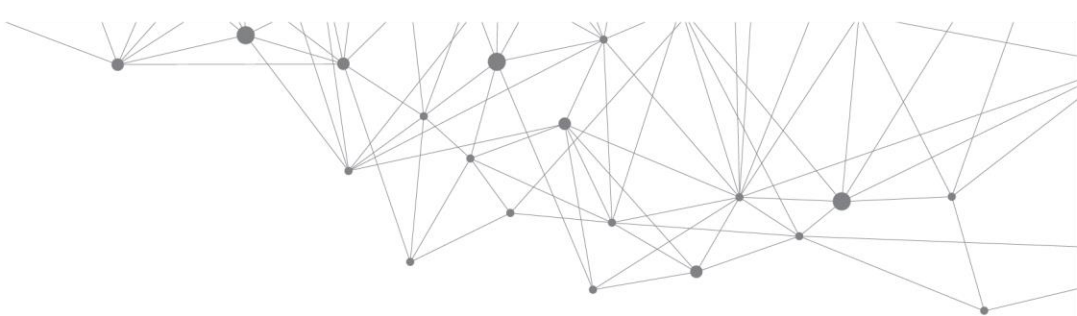


### Cocktails | Cocktails

Caipiroska	570\$00
(vodka, lima   lime, gelo   ice)	
Campari Tropical	570\$00
(campari, sumo de laranja   orange juice)	
Caipirinha	570\$00
(grogue   "grogue", lima   lime, gelo   ice)	
Margarita	570\$00
(tequila, limão   lemon, licor laranja   orange liquor)	
Tequila Sunrise	600\$00
(tequila, sumo de laranja   orange juice, grenadine)	
Bloody Mary	570\$00
(vodka, sumo tomate   tomato juice, limão   lemon, tabasco)	
Piña Colada	500\$00
(piña colada, sumo de ananás   piña colada, pineapple juice)	
Mojito	600\$00
(rum, hortelã   mint herb, lima   lime, água c/ gás   sparkling water)	

### Cocktails não Alcoólicos | Non-Alcoholic Cocktails

Trópico	490\$00
(sumo laranja   orange juice, gema   egg yolk)	
Cinderela	490\$00
(Sumo laranja   orange juice, limão, lemon   ananas   pineapple)	
San Francisco	490\$00
(Sumo laranja   orange juice, limão, lemon   ananas   pineapple, groselha   gooseberry)	



Cabo Verde

**Vinhos Brancos | Red Wines**

Chã 37,5 CL 1600\$00 75 CL 2200\$00

**Vinhos Tintos | White Wines**

Chã 75 cl 2200\$00

Portugal

**Vinho Branco | White wine**

Papa Figos 75 cl 2500\$00

Monte Velho 37,5 cl 1050\$00 | 75 cl 1600\$00

Adega de Borba 37,5 cl 950\$00 | 75 cl 1500\$00

Segredos de São Miguel 75 cl 1200\$00

**Vinho Tinto | Red Wine**

Casa de Santar 37,5 CL 1250\$00 75 cl 2150\$00

Quinta de Cabriz 37,5 CL 1300\$00 75 cl 1650\$00

**Vinho Verde | Green Wine**

Casal Garcia 37,5 cl 1100\$00 75 cl 1650\$00

**Vinho Rosé | Rosé wine**

Mateus Rosé 75 cl 1700\$00

**Vinhos Superiores | Superior Wines**

Quinta da Bacalhôa 75 cl 10 000\$00

**Champagne**

Moet & Chandon Bruto Imperial 75 cl 21.000\$00

**Vinhos Licorosos | Generous Wines**

porto ruby | ruby port 430\$00

porto branco | white port 430\$00