

RESTAURANTE **SUNSET** *à la Carte*

ENTRADAS

Trilogia de escabeches da nossa ilha (espada, polvo, atum) <i>Alergénio Allergen Allergène 4 ; 9 ; 11;</i>	8,00€
Carpaccio de salmão, quenelles de ricotta com ovos de codorniz, tomate seco e pistachio em vinagrete de citrinos <i>Alergénio Allergen Allergène 2 ; 4 ; 5 ; 8 ; 9 ; 12 ; 13</i>	7,50€
Salada de gambas com molho de manga e coentros, rúcula e bagas de goji, redução de vinagre balsâmico <i>Alergénio Allergen Allergène 2 ; 4 ; 5 ; 8 ; 9 ; 12 ; 13</i>	11,00€
Wraps com requeijão, mirtilios, cebola, frango e salada de rabanetes <i>Alergénio Allergen Allergène 9 ; 12;</i>	7,50€
Ceviche de cavala sobre um gaspacho e coentros <i>Alergénio Allergen Allergène 5 ; 9;</i>	7,50€

PEIXES

Gambas tigre ao molho de ostras, noodles com pontas de espargos verdes e funcho <i>Alergénio Allergen Allergène 3 ; 9 ; 10;</i>	24,00€
Peixe espada assado em pappilote de bananeira, tentáculo de polvo ao cominho, milho frito com molho de maracujá <i>Alergénio Allergen Allergène 4 ; 5 ; 9 ; 10 ; 12;</i>	15,50€
Tranche de robalo sobre mousseline de beterraba e espeto de vieiras em manteiga de alho <i>Alergénio Allergen Allergène 3 ; 5 ; 9;</i>	16,50€
Risotto de cavaco com lapas salteadas <i>Alergénio Allergen Allergène 3 ; 5 ; 9 ; 10 ; 12;</i>	17,00€
Bacalhau assado com pimentos e esmagada de grão de bico <i>Alergénio Allergen Allergène 5 ; 12;</i>	14,00€

SOBREMESAS

Laurissilva Chocolate crocante, mousse de banana e maracujá, gelado de cereja <i>Alergénio Allergen Allergène 2 ; 8 ; 9 ; 12 ; 13</i>	4,50€
Trilogia Semi frio de maracujá, mousse de chocolate branco e profiteroles <i>Alergénio Allergen Allergène 2 ; 8 ; 9 ; 12 ; 13</i>	4,50€
Taça de chocolate Genoise de cheesecake regado com frutos compostos <i>Alergénio Allergen Allergène 2 ; 8 ; 9 ; 12 ; 13</i>	4,50€

SOPAS

Creme de legumes <i>Alergénio Allergen Allergène ;9</i>	3,50€
Aveludado de lavagante com croutons de alho e ervas <i>Alergénio Allergen Allergène 3 ; 9 ; 12;</i>	9,50€
Sopa de tomate e cebola com ovo escalfado <i>Alergénio Allergen Allergène 2 ; 9;</i>	4,50€

CARNES

Bife à portuguesa do lombo com telha de presunto, batata salteada, finalizado com molho de vinho tinto <i>Alergénio Allergen Allergène 9 ; 10 ; 11 ; 12</i>	16,00€
Carré de carneiro tostado com mostarda Dijon e frutos secos, batata gratinada e jus de menta com sésamo <i>Alergénio Allergen Allergène 8 ; 9 ; 11;</i>	18,50€
Lombinho de vitela com crocante de parmesão sob cama de duxelles de cogumelos com maçã assada em licor Beirão <i>Alergénio Allergen Allergène 1 ; 9 ; 12;</i>	17,00€
Peito de pato corado em mel avinagrado, favinhas em timbale de batata doce e coulis de cereja <i>Alergénio Allergen Allergène 9;</i>	15,00€
Codornizes no forno com legumes grelhados e bolo do caco com manteiga de alho <i>Alergénio Allergen Allergène 9 ; 12;</i>	15,00€

Tarte de maçã Tarte de maçã com molho e gelado de baunilha <i>Alergénio Allergen Allergène 2 ; 8 ; 9 ; 12 ; 13</i>	5,50€
Pudim de caramelo Pudim típico com molho de caramelo <i>Alergénio Allergen Allergène 2 ; 8 ; 9 ; 12 ; 13</i>	5,50€
Seleção de fruta laminada	4,00€

IVA incluído à taxa legal em vigor.

Caso tenha alguma alergia alimentar, por favor, solicite informações sobre o menu junto do nosso chefe de restaurante.



SUNSET RESTAURANT

à la Carte

STARTERS

- Trilogy of "escabeche typical Portuguese marinade sauce" from our Madeira island (scabbard, octopus, tuna) **8,00€**
Alergénio | Allergen | Allergène 4 ; 9 ; 11;
- Salmon carpaccio, ricotta quenelles with quail eggs, dry tomato and pistachio in a citrus vinaigrette **7,50€**
Alergénio | Allergen | Allergène 2 ; 4 ; 5 ; 8 ; 9 ; 12 ; 13
- Shrimp salad with mango and coriander sauce, arugula and goji berries in a balsamic vinegar reduction **11,00€**
Alergénio | Allergen | Allergène 2 ; 4 ; 5 ; 8 ; 9 ; 12 ; 13
- Wraps with cottage cheese, blueberries, onion, chicken and radish salad **7,50€**
Alergénio | Allergen | Allergène 9 ; 12;
- Mackerel ceviche on a gazpacho and coriander **7,50€**
Alergénio | Allergen | Allergène 5 ; 9;

FISH

- Tiger prawn in an oyster sauce, noodles with green asparagus and fennel **24,00€**
Alergénio | Allergen | Allergène 3 ; 9 ; 10;
- Roasted scabbard fish on a banana tree leaf pappilote, octopus with cumin, fried corn with passion fruit sauce **15,50€**
Alergénio | Allergen | Allergène 4 ; 5 ; 9 ; 10 ; 12;
- Sea bass fillet on a beetroot mousseline and scallop skewer in garlic butter **16,50€**
Alergénio | Allergen | Allergène 3 ; 5 ; 9;
- Lobster risotto with fried limpets in garlic butter **17,00€**
Alergénio | Allergen | Allergène 3 ; 5 ; 9 ; 10 ; 12
- Roasted Codfish with peppers and smashed chickpeas **14,00€**
Alergénio | Allergen | Allergène 5 ; 12;

SOUPS

- Vegetables soup **3,50€**
Alergénio | Allergen | Allergène ;9
- Crayfish Lobster cream with croutons of garlic and herbs **9,50€**
Alergénio | Allergen | Allergène 3 ; 9 ; 12;
- Tomato and onion soup with poached egg **4,50€**
Alergénio | Allergen | Allergène 2 ; 9;

MEAT

- Portuguese Sirloin Steak with tile of smoked ham, sautéed potatoes and red wine sauce **16,00€**
Alergénio | Allergen | Allergène 9 ; 10 ; 11 ; 12
- Lamb carré with Dijon mustard and dried fruits, potato gratin flavoured with mint and sesame. **18,50€**
Alergénio | Allergen | Allergène 8 ; 9 ; 11;
- Veal tenderloin with parmesan crispy in mushroom duxelles and roasted apple in Beirão liquor **17,00€**
Alergénio | Allergen | Allergène 1 ; 9 ; 12;
- Duck breast with sour honey, broad beans pie, sweet potato and cherry coulis **15,00€**
Alergénio | Allergen | Allergène 9;
- Quail in the oven with grilled vegetables and "caco cake typical Madeira bread" with garlic butter **15,00€**
Alergénio | Allergen | Allergène 9 ; 12;

DESSERTS

- Laurissilva** **4,50€**
Crispy chocolate, banana and passion fruit mousse with cherry ice cream
Alergénio | Allergen | Allergène 2 ; 8 ; 9 ; 12 ; 13
- Trilogy** **4,50€**
Passion fruit parfait, white chocolate mousse and profiteroles
Alergénio | Allergen | Allergène 2 ; 8 ; 9 ; 12 ; 13
- Chocolate bowl** **4,50€**
Cheesecake genoise with composed fruits
Alergénio | Allergen | Allergène 2 ; 8 ; 9 ; 12 ; 13
- Apple pie** **5,50€**
Apple pie with vanilla ice cream
Alergénio | Allergen | Allergène 2 ; 8 ; 9 ; 12 ; 13
- Caramel pudding** **5,50€**
Typical caramel pudding with caramel sauce
Alergénio | Allergen | Allergène 2 ; 8 ; 9 ; 12 ; 13
- Sliced fruit selection** **4,00€**

VAT included.

If you have any food allergies please request information about our menu with our restaurant Manager.

