

PALATIUM

STARTERS

Crab and Sea Urchin {Spring 2018}

In ravioli with fennel cream

11

“Caldo Verde” and Trás-os-Montes cured sausage {Autumn 2016}

Potato cream, portuguese cabagge, cured sausage and corn crumble

8

Maronesa meat and local market season vegetables {Spring 2015}

Meat carpaccio, market salad, oregano and olive oil

15

Vegetable Garden {Winter 2018}

Roasted vegetables, sweet potato purée and vegetable jus

9

Tartar {Spring 2019}

Tomato and cucumber tartar with tomato sorbet and strawberry gazpacho

9

From the forest {Spring 2019}

Salad with forest fruits, seeds, egg, honey vinaigrette and yogurt

9

Francesinha {Autumn 2009}

Porto city classic. Kind of steak sandwich with a special sauce

11,5

Terroir meat pie {Autumn 2015}

Maronesa veal with “Bragançano” lamb and the “Bísaro” suckling pig stew combination

9

From coast, blue lobster {Autumn 2016}

Lobster loin, butter emulsion, gyoza with lobster bisque

25

Bread, olive oil Casa de Santo Amaro (DOP) and Marinhas butter service

4,5

MAIN

FISH

Cataplana {Autumn 2016}

Sea Bass loin, mussels, squid and potatoes with a vegetable velouté

33

Turbot {Winter 2018}

Steamed fish “en papillote” with vegetables of the season

29

Octopus {Spring 2015}

Braised octopus tentacle over roasted pumpkin purée, sautéed “Penca” Cabbage and sea salt roasted potato

22

Salted codfish {Spring 2015}

63 degree Cod fish loin confit, black garlic mayonnaise with season vegetables

23

From Fish Market {Spring 2018}

Fish selection of the day with vegetables

28

MEAT

“Maronesa” {Spring 2015}

Veal medallion with smoked mayonnaise, portuguese potato style and season vegetables
28

“Bísaro” from Trás-os-montes suckling pig {Winter 2018}

12 Hour “Bísaro transmontano” suckling pig belly, cabbage Pak Choi and bean stew with meat
32

“Bragançano” lamb {Spring 2015}

Slow cooked “Bragançano” Lamb with the roasting sauce, rosemary and garlic greens purée
26

“Minhota” {Winter 2018}

6 Hour slow cooked veal and tagliatelle with mushroom (Portobello, Shitake, Paris) and “Terrincho”
cheese
23

Ribsteak 60days dry aged- two persons {Summer 2017}

“Arouquesa” cattle - grilled, smoked mayonnaise, season vegetables and Portuguese potato style
48

“Tripas à moda do Porto” {Autumn 2010}

Porto city classic. Meat, tripe and cured sausages stew with white beans
15

DESSERT

Apple {Autumn 2018}

“Reineta” apple in a crispy texture of a crumble and green apple sorbet

8

Honey {Winter 2018}

Semifreddo of cottage cheese, cinnamon biscuit and textures of honey

9

Chocolate and orange {Autumn 2016}

Bitter chocolate dome {70%}, cocoa mousse {100%} and orange textures

11

Artisanal ice cream

From Neveiros gelataria, the first in the city, founded in the 1950s

6

Cheeses of Portugal (Autumn 2016)

Four types, different textures, jams and nuts

10

Fruit Carpaccio

Selection of fresh fruits

7

“If you have any food intolerance or allergy please inform us before your order so that we can explain you all the ingredients”

HALF BOARD MENU

Starters

Vegetables cream

“Caldo Verde” and Trás-os-Montes cured sausage

Main Courses

63 degree Cod fish loin confit, black garlic mayonnaise with season vegetables

Fish suggestion of the day

Tripas à moda do Porto- classic dish

Meat suggestion of the day

Grilled Tofu with market vegetables

Potato gnocchi with tomato and basil gratin

Dessert

Fruit carpaccio

“Abade de Priscos” Pudding

Half Board Credit

Includes a simple couvert, starter, main course and dessert

**Águas, sumos e refrigerantes
/ water, juices & soft drinks**

Água Mineral Vitalis / Mineral Water

0.75L 5

0.35L 2.5

Pedras Salgadas / Sparkling Water

0.75L 5

0.25L 2.5

Acqua Panna / Acqua Panna

0.75L 6.5

0.25L 3.5

San Pellegrino 0.75L/ San Pellegrino 0.75L

0.75L 6.5

0.25L 3.5

Refrigerantes / soft drinks

Pepsi / Pepsi Light

4.5

Seven Up

4.5

Ice Tea

4.5

Guaraná

4.5

Ginger Ale

4.5

LEGAL PROVISIONS

Working Hours | 19h30 – 22h30

Capacity 50 seats

VAT 23% included

All listed prices are in Euros (sign: €; code: EUR)

This establishment has complaint book

Not all ingredients are listed. Alert your server of any food allergies

According with Portuguese 16th June law-decree no.16/2015 is banned consumption of alcoholic beverages to:

a) Under-18's

b) Who is notably drunk or seem to have a mental disorder

No dish, food or drink, including the cover, can be charged if it is not requested or it is unusable by the customer