

COUVERT

Variedade de pão, manteiga de sabores,
azeitonas temperadas, azeite e flor de sal e
acepipe

*Bread, flavored butter, olives, olive oil with flower
salt and appetizer*

4,00€

SOPAS / SOUPS

Caldo verde

*Green cabbage soup with regional sausage
(regional dish)*

4,50€

Canja de galinha

Chicken soup

4,50€

Creme frio de alho francês

Cold leek cream

6,00€

Gaspacho Andaluz

Andalusian gazpacho

6,00€

PETISCOS / APPETIZERS

Moelinhas em molho picante

Chicken gizzards in hot sauce

5,00€

Bolinhos de bacalhau

Cod fish cakes

5,00€

Pimentos padrão

Padron peppers

5,00€

Orelha em vinagrete

Pork ear in vinaigrette

6,00€

ENTRADAS / STARTERS

Crocante de alheira com puré de maçã assada
em vinho do Porto, frutos secos e pimenta rosa
perfumado com mel de eucalipto

*Crunchy fresh sausage with roasted apple in Port
wine with nuts and pink pepper scented with
eucalyptus honey*

9,00€

Migas de cogumelos selvagens com broa da
nossa terra e chouriça de sangue

*Cabbage and breadcrumbs with wild mushrooms
and regional sausage in sauté*

10,00€

Gambas salteadas com gengibre e malagueta

Sautéed prawns with ginger and chili

15,50€

SALADAS & PASTAS / SALADS & PASTAS

Lasanha de legumes estufados sobre molho de tomate
Stewed vegetable lasagna on tomato sauce
 12,00€

Salada tropical (alface, fruta tropical, tomate, cenoura)
Tropical salad (lettuce, tropical fruit, tomato, carrot)
 12,50€

Salada César (alface, frango, queijo parmesão e croutons)
Caesar Salad (lettuce, chicken, parmesan cheese and croutons)
 14,00€

Salada de salmão fumado envolto em alface
Smoked salmon salad wrapped in lettuce
 16,00€

Salada de massa *penne* com salmão fumado, tomate cherry e rucula
Penne salad with smoked salmon, tomato cherry and arugula
 16,00€

Linguini nero com amêijoia à Bulhão Pato
Linguini nero with sautéed with olive oil and coriander clams
 21,00€

CARPACCIO

Carpaccio de queijo mozarela e tomate
Mozzarella cheese and tomato carpaccio
 12,00€

Carpaccio de atum, azeite de trufa, alcaparras e cebola branca
Tuna carpaccio, truffle oil, capers and white onion
 18,50€

Carpaccio de novilho, misto de alfaces, queijo *manchego* e pimenta rosa
Veal carpaccio with mixed lettuce, manchego cheese and pink pepper
 19,00€

Carpaccio de gambas, salada de algas e vinagrete de manga
Prawn carpaccio, seaweed salad and mango vinaigrette
 22,00€

VEGETARIANOS & RISOTTOS/VEGETARIANS & RISOTTOS

Surpresa vegetariana (legumes salteados, queijo de cabra, massa filo, molho de tomate)
Vegetarian surprise (sautéed vegetable, goat cheese, filo pastry and tomato sauce)
 12,00€

Ratatui com molho de tomate - Vegan
Ratatouille with tomato sauce - Vegan
 12,00€

Risotto de cogumelos e espinafres
Mushroom and spinach risotto
 14,00€

Risotto de alheira com maça
Fresh sausage risotto with apple
 15,00€

Risotto de polvo e lulas
Octopus and squid risotto
 18,50€

PEIXES E MARISCOS / FISH AND SEAFOOD

Peixe do dia grelhado
Grilled fish of the day

18,00€

Lulas grelhadas com batata a murro e grelos
Grilled squid with punched potato and greens

21,00€

Bacalhau com broa e enchidos
Codfish topped with corn bread and regional sausages

24,00€

Espetada de tamboril e gambas com salteado de quinoa
Monkfish and prawn skewer with quinoa sauté

26,00€

Cataplana de peixe e marisco (salmão, tamboril, lula, gamba, amêijoia) – 2 pax
Fish cataplana (salmon, monkfish, squid, prawn, clam) – 2 people

58,00€

CARNES / MEATS

Frango da Guia, batata chips e salada algarvia
Small chicken with potato chips and salad

18,00€

Bochecha de porco cozinhada lentamente em vinho tinto sobre puré vermelho e espargos
Pork cheek cooked in red wine with red purée and asparagus

21,00€

Plumas de porco preto grelhadas com migas de tomate e poejo
Grilled black pork meat with tomato crumbs and squaw mint

23,50€

Costeleta de Vitela dos nossos pastos grelhada com batata e grelos
Grilled veal chop with potatoes and turnip tops (regional dish)

24,00€

Double entrecote com legumes e ananas grelhados – 2 pax
Double entrecote with grilled pineapple and vegetable – 2 people

49,00€

MENU "POUSADAS"

COUVERT

Variedade de pão, manteiga de sabores,
azeitonas temperadas, azeite e flor de sal e
acepipe

SOPAS ou PETISCOS

Caldo verde

Ou

Canja de Galinha

Ou

Moelinhas picantes

Ou

Bolinhos de Bacalhau

Ou

Orelha em vinagrete

PRATO PRINCIPAL

Salada César

Ou

Salada de massa penne com salmão fumado

Ou

Lasanha de legumes

Ou

Surpresa vegetariana (legumes salteados,
queijo cabra, massa filo, molho de tomate)

Ou

Risotto de cogumelos e espinafres

Ou

Ratatui com molho de tomate

Ou

Peixe do dia grelhado

Ou

Bochecha de porco cozinhada lentamente em
vinho tinto sobre puré vermelho e espargus

Ou

Frango da Guia com batata chips e salada
Algarvia

SOBREMESA

Doce da pousada *Ou* fruta da época

INCLUI:

Couvert, uma sopa/petisco, um prato
principal, sobremesa e café

Preço por pessoa (bebidas não incluídas)
33.00€

***Suplemento para buffet de sobremesas
(doces e fruta) 5.00€

"POUSADAS" MENU

COUVERT

*Bread, flavored butter, olives, olive oil, salt flower
and appetizer*

SOUPS or APPETIZERS

Green cabbage soup with regional sausage

Or

Chicken soup

Or

Chicken gizzards in hot sauce

Or

Codfish cakes

Or

Pork ear in vinaigrette

MAIN DISH

Caeser Salad

Or

Penne salad with smoked salmon

Or

Vegetable lasagna

Or

*Vegetarian surprise (sautéed vegetables, goat
cheese, filo pastry and tomato sauce*

Or

Mushrooms and spinach risotto

Or

Ratatouille with tomato sauce

Or

Grilled fish of the day

Or

*Pork cheek cooked in red wine with red purée
and asparagus*

Or

Small chicken with potato chips and salad

DESSERT

Pousadas sweet Or Seasonal fruit

INCLUDES:

*Couvert, one soup or starter, one main dish, sweet
or season fruit and coffee*

Price per person (beverage not included)
33.00€

*** **Supplement for dessert buffet: (sweet
and fruit)** 5.00€

SOBREMESAS / DESSERTS

Fruta Natural ou Salada de Frutas
Fresh fruit or fruit salad

4,50€

Pudim Abade de Priscos
"Abbott Priscos" pudding

4,50€

A nossa tarte de maçã com gelado de nata
Pousadas apple pie with ice cream

5,00€

Doçaria regional ou conventual
Regional or conventual sweets

4,50€

Fruta tropical
Tropical fruit

5,00€

Buffet de doçaria regional e frutas naturais
Buffet of regional sweets and fresh fruit

8,00€

Buffet de doçaria regional, frutas naturais e
queijos Portugueses
*Buffet of regional sweets, fresh fruit and
Portuguese cheeses*

12,50€

Tábua de queijos Portugueses com uvas, frutos
secos e bolachas
*Board of Portuguese cheeses with grapes, nuts
and crackers*

15,00

GELADOS E SORVETES / ICE CREAMS

Taça de Gelado (2 Bolas)
Ice Cream bowl (2 flavors)

3,50€

Taça de Gelado com 1 Bola e Doçaria ou Fruta
*Ice Cream bowl (1 flavor accompanied with fruit
or sweet)*

5,00€

Taça de Gelado com 2 bolas e Componente
Alcoólica
*Ice cream bowl (2 flavors) flavored with alcoholic
beverage*

5,50€

Iva Incluído / VAT included

