

COUVERT

Variedade de pão, manteiga, azeitonas temperadas e queijo cabra
Bread, Butter, Olives and goat cheese

4,00€

SOPAS

Sopa de peixe e marisco com croutons de broa e aroma a coentros
Fish and seafood soup with croutons and coriander

aroma

5,90€

Creme de espargos com galinha do campo, amêndoa torrada e fio de nata
Asparagus cream soup with chicken, roasted almonds

and a last flavor of sweet cream

6,50€

ENTRADAS / STARTERS

Morcela de arroz no forno com migas de brócolos e maçã cozida
Black rice sausage baked with bread and broccoli

crumb and baked apple

7,90€

Mexilhão meia concha com vinho da região e aroma de tomilho com salsa
Mussels with local wine, thyme and parsley flavor

aroma

9,00€

Crocante de queijo de cabra com doce de abóbora caseiro e maçã Portuguesa
Goat cheese crunchy with homemade pumpkin jam

and Portuguese apple

10,90€

Vieiras salteadas com tomilho, maçã e flor de sal com salada de ervas aromáticas
Sautéed Scallop shell with thyme, apple, salt flower

with aromatic herbs salad

12,50€

PETISCOS / PORTUGUESE SNACKS

Moelinhas de frango guisadas, ligeiramente picantes
Chicken stewed gizzard

6,50€

Tábua de enchidos regionais
Regional Portuguese sausages

7,00€

Camarão frito com alho e gengibre
Fried shrimp with garlic and ginger

8,00€

SALADAS/ SALADS

Salada mista com presunto, cogumelos, figos secos e vinagrete de anis
Mixed salad with smoked ham, mushrooms, dried figs

and anise vinaigrette

7,00€

Salada morna de lulas com pimento, cebola roxa e tomate cherry
Warm squid salad with peppers, red onion and cherry

tomato

7,50€

Salada de salmão fumado, queijo feta, rúcula, tomate cherry e sementes sésamo
Smoked salmon salad, Feta cheese, arugula, cherry

tomatoes and sesame seeds

8,00€



MASSAS & VEGETARIANOS / SALADS, PASTA
& VEGETARIANS

Fusilli tricolor salteado com alho, brócolos, molho
tomate, amêndoa torrada e aroma de salsa
*Tricolor fusilli sautéed with garlic, broccoli, tomato
sauce, toasted almonds and parsley aroma*

13,50€

Caril vegetariano com soja em cesto de massa
crocante sobre arroz thai
*Veggie curry with soybean in crispy pasta basket on
thai rice*

15,00€

Salteado de castanhas com espargos e cogumelos
sobre massa folhada
*Sautéed chestnut with mushrooms and asparagus on
puff pastry*

15,90€

PEIXES / FISH

Lagarada de polvo com azeite, grelos salteados e
batata a murro
*Octopus with Portuguese olive oil in the oven, with
sautéed turnip tops and potatoes*

23,90 €

Bacalhau confitado em azeite com aroma de alho,
migas de couve bombarda, chícharos e crocante de
broa
*Confit Cod fish in olive oil with garlic aroma, crumbs of
savoy cabbage, "chícharo" and corn bread*

24,50€

Dourada ao sal com batata a murro, legumes e molho
de manteiga e limão (30 minutos de confeção)
*Salted Golden Bream with baked potatoes, vegetables
and sauce of butter and lemon (30 minutes of
confection)*

25,00€

CARNES / MEATS

Peito de pato com molho de figo e sultanas, couve
suada, batata duquesa e pêra assada
*Duck breast with fig and sultanas sauce, cabbage,
duchess potato and roasted pear*

23,50€

Lombo de javali com molho de vinho madeira, puré
de castanhas e courgette salteada
*Wild boar tenderloin with Madeira wine sauce,
chestnut puree and sautéed courgette*

24,50€

Cabrito sem osso Assado com migas de grelos e
batatinha nova assada
*Roasted young goat with turnip tops and fresh roasted
potatoes*

26,90€

CONFECCIONADO AO VIVO/ LIVE COOKING

Filete de robalo com manteiga *noisette*, limão e
presunto sobre puré de couve-flor
*Sea bass fillet with noisette butter, smoked ham and
lemon on mashed cauliflower*

30,00€

Bife com molho de soja e cogumelos sobre batata
assada com tomilho e brócolos frescos
*Beef with soy sauce and mushrooms, roasted potatoes
with thyme and fresh broccoli*

30,00 €

SOBREMESAS / DESSERTS

Fruta da época ou Salada de Frutas
Seasonal Fruit or Fruit Salad

4,00€

Fruta Tropical
Tropical fruit

5,05€

Mousse chocolate

Chocolate mousse and salt floyer

4,50€

Brisas do Lis. – Receita com origem no Convento de
 Santana em Leiria. Séc. XV

*Traditional cake from Santana Convent, in Leiria, with
 almond, egg yolks, sugar and eggs. Receptie from the
 XV century*

5,00€

Fatias do Convento da Ordem de Cristo, em
 Tomar. Receita de 1876

*Sweet slices from the Convent of the Order of Christ, in
 Tomar, made in the ancestral way with egg yolks,
 sugar, eggs and water. Receptie from the 1876*

5,00€

Tarte de amêndoa caseira caramelizada com massa
 fina e estaladiça

*Homemade almond pie caramelized with thin and
 crispy mass*

5,50€

Pequeno bolo de chocolate com o seu molho e bola
 de gelado

Little chocolate cake, with sauce and ice cream

5,50€

Triologia de doces a escolha
Candy trilogy choice

8,50€

Tábua de Queijos Portugueses, com cesto de pão,
 frutos secos e compotas regionais
*Portuguese cheeses table with regional bread nuts and
 traditional jams*

15,00€

GELADOS E CREPES / ICE CREAMS AND
 CREPES

Café com bola de Gelado

Coffee with one ice cream scoop

3,50€

Taça de Gelado (2 Bolas)

Ice Cream Bowl (2 flavors)

4,50€

Explosão Tropical

(folha de crepe, gelado baunilha, ananás, kiwi e molho
 de frutos vermelhos

*Crepe, vanilla ice cream, pineapple, kiwi and red fruits
 sauce*

6,50€

Crepe Suzete

(folha de crepe, sumo de limão e de laranja, brandy e
 bola de gelado) [Confecionado ao vivo]

*Crepe, lemon and Orange juice, brandy and ice cream
 [Live Cooking]*

8,50€



Informação crédito 1/2 Pensão / Menu

Pousadas Inclui couvert, uma sopa ou entrada, um prato principal e doçaria ou fruta da época, para mais informações solicitar ao colaborador de serviço o menu.

***Information Half Board / Menu Pousadas:**

Includes couvert, one soup or starter, one main dish & sweets or fruit of the season, for more information requested to the Menu to our staff.

30,00 €

IVA 23 % Incluído

Este estabelecimento dispõe de Livro de Reclamações

23 % VAT included

This establishment has complaints book