

COUVERT

**Variedade de Pão, Manteiga, Azeitonas temperadas,
 Azeite e Flor de Sal e Acepipe**
*Bread, Butter, Olives, Olive Oil with Garlic and Salt Flower and
 Appetizer*

4,00€*

SOPAS / SOUPS

Creme de Legumes
Vegetables Soup

4,20€*

Sopa de Melão
Melon Soup

4,50€*

Caldo Verde com Broa e Chouriço (Prato Regional)
*Green Cabbage Soup with Slice of Spicy Sausage and Corn
 Bread (Regional Dish)*

4,50€*

Sopa de Peixe com Crotões de Pão
Fish Soup with Bread Croutons

5,00€

SALADAS, VEGETARIANOS, MASSAS & RISOTTOS / SALADS, VEGETARIANS, PASTAS & RISOTTOS

Legumes Assados com Puré de Batata Doce
Roasted Vegetables with Sweet Potato Purée

13,00 €*

Salada Tropical
Salad with Tropical Fruits and Yogurt Sauce

13,00 €*

Risotto de Cogumelos Portobello
"Portobello" Mushrooms Risotto

16,00 €*

Linguine com Tinta de Choco com Gambas Salteadas
Linguini au Cuttlefish Ink with Prawns

17,00 €*

ENTRADAS / STARTERS

Pataniscas de Bacalhau
Fried Cod-fish Paties

6,00€*

Alheira em Cama de Grelos e Ovo Estrelado
Typical Sausage on Turnip Tops and Fried Egg

8,00€*

Gambas Fritas ao Alho
Fried Prawn in Olive Oil and Garlic

10,00€

Laminas de Polvo em Azeite e Alho
Sliced Octopus with Olive Oil and Garlic

14,00€

PEIXES E MARISCOS / FISH AND SEAFOOD

Filete de Robalo Grelhado, Batata a Vapor e Legumes Salteados

Grilled Sea Bass Filet with Sautéed Potatoes and Vegetables

23,00 €*

Massinha de Tamboril com Gambas

Monkfish Noodles with Prawns

24,00 €*

Bacalhau à Santa Luzia (Prato Regional)

Fried Codfish with Tomato Concassé, Gratinated Mayonnaise and Mashed Potatoes (Regional Dish)

24,00 €*

Linguado “au Meunier”

Sole Meunière with Boiled Potatoes and Vegetables

25,00 €

Polvo Grelhado com Cebolinhas e Batata a Murro

Grilled Octopus with Onions and Punched Potatoes

28,00 €

Camarão Tigre Grelhado com Molho Picante e Batata Doce

Grilled Tiger Shrimp with Spicy Sauce and Sweet Potatoes

37,00 €

CARNES / MEATS

Medalhões de Porco com Pêra Anisada e Puré de Castanhas

Pork Medallions with Poached Pear in Anise Liquor and Chestnut Purée

19,00 €*

Perna de Pato Confitada com Arroz Selvagem e Legumes

Duck Leg Confit with Rice and Vegetables

21,00 €*

Bife à Portuguesa

Fried Steak with Smoked Ham and Baked Potatoes

23,00 €*

Naco de Novilho Grelhado com Molho Bearnês

Grilled Beef Tenderloin Béarnaise Sauce

24,00 €

Caldeirada de Cabrito à Serra d'Arga (Prato Regional)

Goat's Pot-stew with Potatoes and Onions (Regional Dish)

25,00 €

SOBREMESAS / DESSERTS

Fruta Natural ou Salada de Fruta
Fresh Fruit or Fruit Salad

4,00 €*

Doçaria Regional ou Conventual
Regional or Conventual Pastry Dessert

4,50 €*

Buffet de Doçaria Regional, Frutas Naturais
Fresh Fruits and Regional Pastry Dessert Buffet

8,50 €

Tábua de Queijos Portugueses com Uvas, Frutos Secos, Bolachas e Compota de Abóbora
Portuguese Cheeses Table with Grapes, Nuts, Crackers and Pumpkin Jam

11,00 €

Buffet de Doçaria Regional, Frutas Naturais e Queijos Portugueses
Portuguese Cheeses, Fruits and Regional Pastry Dessert Buffet

12,50 €

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 Fruits or Sweet

5,00 €

Taça de Gelado com 2 Bolas e Componente Alcoólica
Ice Cream Bowl, 2 flavors – Flavored with Alcoholic

5,50 €

***Informação Crédito 1/2 Pensão / Menu Pousada:**
Inclui couvert, uma sopa ou entrada, um prato principal e doçaria ou fruta da época.

***Information Half Board / Menu Pousada:** Includes couvert, one soup or starter, one main dish & sweets or fruit of the season

33,00 €

Menus Especiais
(Dietéticos, celíacos, etc. a pedido)

Special Menus
(Dietetics, celiac, etc. by request)

IVA Incluído à taxa em vigor
Este estabelecimento dispõe de Livro de Reclamações

VAT included
This establishment has complaints book

ÍCONES ALERGÉNEOS ALLERGEN ICONS

Consulte-nos para mais informações

Please contact us for more information



Glúten
Gluten



Crustáceos
Crustacea



Ovos
Eggs



Peixe
Fish



Amendoins
Peanuts



Soja
Soy



Lácteos
Milk and Milk Based
including Lactose



Frutos de casca
Nuts



Aipo
Celery



Mostarda
Mustard



Grãos de sésamo
Sesame seeds



Dióxido de enxofre
e sulfitos
*Sulfur dioxide and
Sulphites*



Moluscos
Molluscs



Tremoços
Lupine