



Couvert

Traditional bread, olive tapenade and citrus butter

Entradas

Salted codfish carpaccio

Small sardines in garlic, coriander sauce and toasted bread

Shrimps with garlic

Green salad with aromatic herbs, strawberry vinaigrette

Baked "Mourão" cheese with herbs, reduction of Moscatel wine

Vegetariano | Vegan

Eggplant stuffed with cheese, vegetables, rice, tofu or cheese

Peixe

Traditional fish and seafood stock

Sauteed octopus and prawns in "corisco" sauce with baby potatoes

Confit Cod (nape) with punched potatoes, garlic, vegetables,
boiled egg and aromatic herbs

Grilled sea bass, sautéed vegetables, boiled potato

Carne

Braised beef "Terceira island style" with boiled potatoes and herbs

Stew of free-range chicken "parreirinha style"

Pork loin (Rojão) Aveiro way, potatoes and sautéed turnip greens

Confit duck portuguese way, mashed potatoes, cherry tomato

Sobremesas

Mother Argentina's sweet rice pudding

Hot Chestnut pudding with coconut milk and fennel

Crème brûlée "portuguese style" with wafer

Pineapple and orange carpaccio with herbs

Dark chocolate mousse

Preço - 60€ p.p.

A partir dos 6 anos

| Não temos serviço de multibanco

| IVA incluído