



Couvert

Traditional bread, olive tapenade and truffled butter

Appetisers

Salted codfish carpaccio

Small sardines in garlic, coriander sauce and toasted bread

Shrimps with garlic

Green salad with aromatic herbs, strawberry vinaigrette

Baked cheese with herbs, reduction of Moscatel wine

Vegetarian | Vegan

Eggplant stuffed with vegetables, tofu or cheese and rice

Fish

Traditional fish and seafood stock

Sauteed octopus and prawns with baked potatoes **(+10€)**

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

Grilled sea bream or sea bass, sautéed vegetables, boiled potato

Meat

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 with vegetables, mashed potatoes and cherry tomato

Desserts

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

Price - 65€ p.p.

Price from 6 years old | Cash only | VAT included