

## **Cremes e Sopas**

Cream and Soups

### **Creme de Legumes com Broa de Azeite e Azeitona desidratada**

**4,00€**



Vegetables creme soup with Olive oil, Corn bread and dehydrated olives

### **Sopa fria de Ananás com Malagueta**

**5,50€**



Cold Pineapple soup with Chili

## **Entradas**

Starters

### **Carpaccio de Beterraba fresca com Rúcula selvagem e Laranja caramelizada**

**7,00€**



Fresh Beet Carpaccio with wild Arugula and caramelized Orange

### **Tártaro de Atum Rabilho, tosta de Pão Árabe e emulsão de Mostarda**

**11,00€**

Bluefin Tuna tartare, Arabic bread toast and Mustard emulsion

## **Vegetarianos e Saladas**

Vegetarian and Salads

### **Salada de Pato e Alface roxa com Toranja e Abacate**

**12,50€**

Duck and Purple Lettuce salad with Grapefruit and Avocado

### **Salada fria de Polvo e Rúcula com molho bravo**

**14,00€**

Cold Octopus and Arucula salad with Pepper sauce

### **Salada de Alfaces com Fruta tropical e Pistacho**

**12,00€**

Lettuce salad with Tropical Fruit and Pistachio



### **Nhoque com Tomate, Curgete baby e pesto de Coentros**

**14,00€**

Tomato and baby Courgette Gnocchi with Coriander Pesto



## Peixes

Fish

**Bacalhau à Dona Unisco** **19,50€**  
Codfish at "Dona Unisco" style

**Carolino Aríete IGP de Robalo, Gamba branca, Salicórnias e Coentros** **19,50€**  
Carolino Ariete IPG Rice of Seabass, white Prawn, Salicornia and Coriander

## Carnes

Meats


**Peito de Galinha em tandoori massala, Batata trufada e ragout de Ervilha e Cogumelos cantarelhos** **17,00€**  
Chicken breast in Tandoori Massala, Trufled Potato, Peas ragout and "Cantarelhos" wild Mushrooms

**Porco preto a 90º, migas de Couve galega e flamejado de Cenoura branca** **18,00€**  
Black Pork 90º, Bread crumbs with green Cabbage with flamed white Carrot

## Sobremesas

Desserts

**Quarteto de Frutas laminada** **4,50€**   
Fresh fruits

**Sopa fria de Frutos vermelhos, molho romanoff e Gelado de Coco e Canela** **5,50€**   
Red Fruits cold soup, Romanoff sauce, Coconut and Cinnamon ice cream

**Crocante de Arroz doce com tulipa de Gelado Cítrico** **7,00€**   
Crispy Rice pudding with Citrus Ice Cream Tulip



## **Menu Infantil**

Children's menu

**12,50€**

### **Creme de Legumes**

*Vegetable cream*

### **Peito de Frango crocante ou bife de Vitela grelhado com molho de Tomate, Ervilha e Arroz branco**

Crusty Chicken Breast or Grilled Veal Steak with Tomato sauce,  
Peas and White Rice

### **Gelatina ou bola de Gelado**

Gelatine or Ice Cream ball

## **BEBIDAS**

### *BEVERAGE*

<b>Água Local Purificada / Purified Local Water</b>	<b>3,00€</b>
<b>Água Local Purificada com gás / Purified Sparkling Water</b>	<b>3,00€</b>
<b>Sumo Natural de Laranja / Natural Orange Juice</b>	<b>4,50€</b>
<b>Refrigerantes / Soft Drinks</b>	<b>2,50€</b>
<b>Cerveja Fino / Draught beer glass</b>	<b>3,00€</b>
<b>Cerveja em caneca / Draught beer mug</b>	<b>4,50€</b>
<b>Cerveja sem álcool / Beer without alcohol</b>	<b>3,00€</b>
<b>Cerveja em garrafa (nacional) / Portuguese beer (bottle)</b>	<b>3,00€</b>
<b>Cerveja em garrafa (importada) / Imported Beer (bottle)</b>	<b>3,50€</b>
<b>Espumante Murganheira Bruto 37cl / Sparkling Wine Murganheira Brut 37cl</b>	<b>16,00€</b>
<b>Espumante Moet et Chandon 37cl / Moet et Chandon 37cl</b>	<b>37,50€</b>
<b>Copo de vinho da casa / Wine glasse</b>	<b>4,50€</b>

**TAXA DE SERVIÇO ROOM SERVICE**  
*ROOM SERVICE TAX*

**15% SOBRE O VALOR DO CONSUMO**  
*15% OF THE VALUE OF CONSUMPTION*

Iva incluído à taxa em vigor.  
Os preços indicados são em euros em vigor desde 27/06/2020

Vat included at the prevailing legal rate.  
The prices are quoted in euros valid from 27/06/2020