

MENU MEIA PENSÃO Half Board Menu

Couvert + Entrada\Sopa + Prato Principal + Sobremesa
Couvert + Starter\Soup + Main Course + Dessert

19,00€

Couvert

Cover

Sortido de Pães, Azeites DOP Moura, Flôr de Sal Tavira DOP e Manteigas compostas

Assorted bread, DOP Moura Olive Oil, Tavira DOP Salt flower and Flavored Butters

Cremes e Sopas

Creams and Soups

Creme de Legumes com Broa de Azeite e Azeitona desidratada
Vegetables creme soup with Olive oil, Corn bread and dehydrated olives



Sopa fria de Ananás com Malagueta
Cold Pineapple soup with Chili



Vichyssoise de Alho, Vieiras e Ovas de Salmão
Garlic Vichyssoise spoup, scallops and Salmon Roe

Entradas

Starters

Carpaccio de Beterraba fresca com Rúcula selvagem e Laranja caramelizada

Fresh Beet Carpaccio with wild Arugula and caramelized Orange



Ovo a baixa temperatura com Alheira de aves
Low temperature Egg with Poultry and Bread Sausage

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

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

Duck and Purple Lettuce salad with Grapefruit and Avocado

Salada de Alfaces com Fruta tropical e Pistacho

Lettuce salad with Tropical Fruit and Pistachio



Mil folhas de Legumes e Beterraba

Vegetables and Beet Puff pastry



Panqueca de Milho, Legumes assados e Tofu frito

Corn Pancake with roasted Vegetables and fried Tofu



Nhoque com Tomate, Curgete baby e pesto de Coentros

Tomato and baby Courgette Gnocchi with Coriander Pesto



Peixes

Fish

Bacalhau à Brás com cacho de Tomate cereja frito

Codfish with scrambled eggs and fried Cherry tomato

Carolino Aríete IGP de Robalo, Gamba branca, Salicórnias e Coentros

Carolino Ariete IPG Rice of Seabass, white Prawn, Salicornia and Coriander

Tentáculo de Polvo frito, chutney de Manga agri-doce e Batata recheada com Queijo

Fried Octopus Tentacle, bittersweet Mango chutney and Potato stuffed with Cheese

Carnes

Meats

Peito de Galinha em tandoori massala, Batata trufada e ragout de Ervilha e Cogumelos cantarelhos

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

Black Pork 90º, Bread crumbs with green Cabbage with flamed white Carrot

Magré de Pato fatiado, Amoras selvagens e spätzle de Cebolinho

Duck Magret Carpaccio, wild Blackberries and Chives spätzle

Sobremesas

Desserts

Quarteto de Frutas laminada

Fresh fruits



Sopa fria de Frutos vermelhos, molho romanoff e Gelado de Coco e Canela

Red Fruits cold soup, Romanoff sauce, Coconut and Cinnamon ice cream



Crocante de Arroz doce com tulipa de Gelado Cítrico

Crispy Rice pudding with Citrus Ice Cream Tulip



Taça de Gelado com areia de Bolacha e Zabaião

Ice cream cup with wafer sand and Zabaião



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