

gold menu

for two

Appetizers

bread, chef's butter and olives seasoned with olive oil, garlic and oregano

starters

Three-cheese fondue

three-cheese gratin

Seasoned prawns

giant prawn sautéed in olive oil, garlic and the Chef's own spicy sauce

drink

'Verde' white wine
Rabiosca - Alvarinho/Loureiro

fish suggestion

Cod and coal

garnished with leek puree, roasted vegetables, and boiled egg flavored with coriander oil

drink

White wine
Oupa! Reserva

meat suggestion

Roasted leg of lamb

infused with a charcoal aroma, accompanied by baked potatoes and rice (approximately 700 g)

drink

Red wine
Oupa! Reserva

dessert

Chocolate and nuts

chocolate cake well accompanied by almond crumble and pear filled with ice cream

Fruit trilogy

tropical and Portuguese fruits

or

éLeBê sweet dessert

carefully crafted sweet egg dessert, made to order

drink

Port wine
Oupa! Tawny

or other drinks:

**soft drinks or beer,
still or sparkling water**

130€

for two
people

welcome

Appetizers 3,9€

bread, chef's butter and olives seasoned with olive oil, garlic and oregano

soups

Grouper soup 7,9€

combined with fresh prawns from our ocean

starters

Sweetish cheese crisp 7,6€

crispy goat cheese and homemade pumpkin jam

Chef's trilogy 7,9€

Soft pastels filed with Portuguese cheese and black pork, mushrooms and cod

The egg 8,9€

egg on a bed of arugula, enriched with smoked bacon and wild mushrooms

Three-cheese fondue 8,9€

three-cheese gratin

Partridge sausage 8,2€

traditional "Alheira", made with partridge meat, on a bed of turnip greens

éLeBê salad 11,9€

lettuce, cherry tomatoes, parmesan cheese, nuts, tropical fruits, smoked salmon, and drizzled with a blend of red Port wine and balsamic vinegar

Starter mix - five delicacies 39,9€

select five of these starters and make your own tasting menu

seafood starters

Chef's style mussels 12,9€

fresh, seasoned and sprinkled with lime juice

Small scallop (zamburina) 14,9€

refreshed by lemon and garlic

Seasoned prawns 23,9€

giant prawn sautéed in olive oil, garlic and the Chef's own spicy sauce (6 pieces)

fish suggestions

Charcoal oven-grilled sea bass 51€/kg
grilled in a charcoal oven, served with french garlic puree and roasted vegetables (for 2 people)

Sea bass 19,3€
and the chef's seafood cream

Octopus tentacle with garlic 24,8€
served with a baked potato stuffed with garlic mayonnaise and wild turnip greens

Grilled tiger shrimp 39€
served with fresh pasta and basil sauce

Octopus rice and prawns 44,7€
cherished and traditional recipe (2 people)

codfish

Cod and prawn risotto 21,6€
flavoured with prawn broth

Cod and coal 22,4€
garnished with leek puree, roasted vegetables, and boiled egg flavored with coriander oil

meat suggestions

Francesinha 16,2€
the best snack in the world, garnished with sirloin steak, smoked sausage, fresh sausage, cheese, ham, and chef's sauce

Minhota chop PDO* 19,9€
garnished with sausage rice, mushrooms, and red onion vinaigrette



*Minhota Meat PDO is the certified beef from the Minho region, known for its agricultural and livestock tradition. This meat stands out for its quality and flavor, being produced from native breeds.

PDO - Protected Designation of Origin

Pork ribs cooked at low temperature 19,5€
served with baked potatoes, mushrooms, and red onion vinaigrette, sweetened by the sweet and sour sauce

Granny's roasted veal 19,9€
slow-roasted and sweetened with wild chestnuts

Grandmother's casserole steak 21,9€
beef sirloin steak sweetened by grandmother's secret, enriched by mountain ham

Roasted leg of lamb 42€
infused with charcoal flavor and accompanied by baked potatoes and sausage rice (approximately 700 g)

children's menu

Chef's bolognese 12€

vegetarian

Vegetarian lasagna 18,9€
chef's suggestion featuring vegetables, fresh mushrooms, and pasta

Vegetable risotto 19,6€
rich with cheese and roasted vegetables

side dishes

Truffled leek puree 3,9€

Oven-roasted potato 3,9€

Roasted vegetables 3,9€

Turnip greens 3,9€

VAT included at the current rate.

dessert

Apple pie with cinnamon 7,3€

made to order and garnished
with chef's style ice cream

Chef recommends:

Ramos Pinto Lágrima (white)

Chocolat mousse 7,6€

served in a wafer cup,
tasty all around

Chef recommends:

Oupa! Tawny Reserva

'Toucinho do Céu' 7,8€

traditional and meticulous recipe

Chef recommends:

Niepoort LBV

Chocolate and nuts 8,2€

chocolate cake well accompanied
by almond crumble and pear filled
with ice cream

Chef recommends:

Oupa! 10 anos

éLeBê sweet dessert 17,4€

carefully crafted sweet egg dessert,
made to order (2 people)

Chef recommends:

Oupa! 20 anos

Fruit trilogy 6,9€

tropical and Portuguese fruits

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No dish, food item, or beverage, including the cover charge, can be billed if not requested by the customer or if it is rendered unused by them (Article 135, paragraph 3, Decree-Law No. 10/2015 of 16/01).