

## **Couvert**

4,30€

Madeira's Bolo do Caco (Madeira's typical bread) in garlic butter, with flavoured olives and Chef's vinegary olive oil

## **Starters**

<i>Ø Afentejo</i>	<b>Black pork "alhada"</b> black pork feather grilled and flavored with garlic vinaigrette	9,20€
<i>Ø Porto</i>	<b>"Tripas à moda do Porto"</b> typical recipe, with tripe and white beans	8,90€
	<b>"Francesinha"</b> the best snack in the world, garnished with fillet steak, sausage, fresh chorizo, cheese, ham and chef's sauce	9,70€
<i>Ø Minho</i>	<b>"Papas de Sarrabulho"</b> ancestor Portuguese recipe, the perfection of country flavours	9,20€
	<b>Octopus salad</b> traditional octopus salad in harmony with green sauce	9,70€
<i>A Madeira</i>	<b>Tomato soup</b> typical recipe where tomato soup is enriched with poached egg	5,60€
<i>Our Kitchen</i>	<b>Prawn casserole</b> giant prawn sautéed in olive oil, garlic and the Chef's spicy (2 persons)	26,00€
	<b>Three cheese fondue</b> three cheeses on white bread	9,60€
	<b>éLeBê salad</b> garnished with lettuce and arugula, cherry tomato, cheese, walnuts, pineapple, smoked salmon and drizzled with Port vinaigrette	10,20€

## Codfish

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| <i>Os Afentejo</i> | Codfish “Açorda” in regional bread<br>typical recipe inside a regional bread<br>and accompanied by prawns                           | 21,80€ |
| <i>Os Minho</i>    | Carvalheira’s codfish<br>traditional recipe where the grilled codfish<br>is garnished with potatoes, peppers, onions and boiled egg | 22,10€ |
| <i>Our Kitchen</i> | Codfish and prawn risotto<br>codfish risotto flavored in prawn sauce and turnip greens  | 21,10€ |

## Fish

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|--------------------|--|--------|
| <i>Our Kitchen</i> | Baby octopus in Serra’s olive oil<br>confit of baby octopus with sweet potato<br>puree and caramelized onion | 23,90€ |
|                    | Tagliatelle and tigre<br>tiger prawn garnished with basil flavored tagliatelle                               | 38,70€ |
| <i>Os Açores</i>   | The Grouper<br>combined with puree and prawns  | 28,10€ |

## Meat

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|--------------------|--|--------|
| <i>Os Afentejo</i> | Wild boar Chanfana<br>typical dish where the wild boar is<br>accompanied with autumn chestnuts                         | 22,10€ |
| <i>Os Minho</i>    | “Arroz de Cabidela”<br>traditional recipe of loose rice with field rooste (2 people)                                   | 43,00€ |
|                    | Grandmother’s casserole steak<br>beef sirloin steak sweetened by grandmother’s secret,<br>enriched by mountain ham     | 23,10€ |
| <i>Our Kitchen</i> | “Travesseiro de lombo de boi”<br>flamed beef tenderloin, wrapped in puff pastry<br>and served at the moment (2 people) | 51,00€ |

## ***Vegetarian***

<i>Our Kitchen</i>	Vegetarian lasagna chef's suggestion involving vegetables, fresh mushrooms and pasta	19,90€
	Mushroom risotto risotto garnished with fresh mushrooms	19,70€

## ***Children's Menu***

	Chef's bolognese	13,8€
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## ***Desserts***

<i>o Alentejo</i>	"Sericaia" desert typical egg from Alentejo	8,50€
<i>o Minho</i>	Abade de priscos pudding typical recipe of the best egg pudding served with lemon liqueur	8,70€
	Chef's traditional rabanada typical Christmas sweet enriched by almond vanilla ice cream	9,70€
<i>Our Kitchen</i>	Portuguese pear pie the chef's secret recipe	9,10€
	Chocolate mousse in a wafer's cup where everything is to savour	8,90€
<i>Our Garden</i>	Fruit trilogy carefully laminated and decorated	8,10€