



STARTERS

Prawns "À la Guilho"

Spicy Garlic Prawns

13



Salmon

Marinated and Smoked with Sweet Mustard, Dill, Guacamole

15

Carpaccio

Tuna Carpaccio from Madeira with Crunchy Lime, Powdered Olive Oil, Rocket

14

Healthy Flavors

Hummus, Quinoa, Beet, Avocado, Chips, Grilled Vegetables

12



Scallops

Gratin Scallops, Cherovia, Seaweed

16

SOUPS

Caldo Verde

Potato Soup with Cabbage and Barrancos Chorizo

8

Seafood

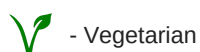
Seafood Bisque with Shrimp & Lobster

9



All prices are in Euros, VAT Included at the current rate

Allergen information is available for consultation. If you have food allergy or intolerance, please inform our team in advance. No dish, food product or beverage, including the couvert, can be charged if not ordered or consumed.



- Vegetarian



- Chef Special



FISH

Codfish Trio

3 Cod Textures with Bell Peppers Sauce
23



Sea Bass

Sauteed with Prawn, Parsnip Puree, White Port Wine Sauce
25

Risotto

Sautéed Scallops, Ginger, Seafood Foam
24

Seafood Stew (1 or 2 Persons)

Lobster, Monkfish, Clams, Prawns, Mussels
27 | 54

MEAT

Guinea Fowl

Marinated In Soy and Ginger, Potato Soufflé, Citrus Sauce
24

Lamb

Lamb Portuguese Style
26



Entrecote

220gr Grilled, Sweet Corn, Country Potato, Salad, Pepper Sauce
26

White Veal

Grilled with Green Asparagus, Polenta, Wild Mushrooms, Tonka Bean Jus
26

SIDES

Potatoes

Country Potato | Rosti Potato | Confit Potato
4

Vegetables

Padron Peppers | Spinach | Grilled Vegetables | Ratatouille
4

"Migas" | White Rice
4

Salads

Green Salad | Rocket and Parmesan | Tomato and Onion
4



SWEETS AND CHEESES

Sericaia
"Elvas" Plums Ice Cream
8

Monks Sweets
Toucinho-do-céu, Pastel de Laranja, Papo de Anjo, Jams and Lemon Sorbet
8

Vanilla Crispy
Crispy Puff Pastry and Vanilla Ice Cream
8



Mango e Raspberry
8

La Parisienne
6

Portuguese and French Cheese Trolley
8

FORTIFIED WINES

Rozés Port Tawny
9

Rozés Port Ruby Reserva
11

Madeira Sercial
9

Rozés Port Tawny 10 years
13

Burmester Port Ruby L.B.V.
15

Madeira Verdelho
9

Madeira Boal
9

Graham's Port Tawny 20 years
18

Burmester Port White Dry
9

Madeira Malvazia
9

Ramos Pinto Port Tawny 30 years
35

Rozés Port White Reserva
11

Moscatel de Setúbal 5 years
9

Burmester Port Tawny 40 years
55

Andresen Port White 20 years
21

Moscatel de Setúbal 20 years
20

Moscatel do Douro 40 years
35

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