

MENU TABLE D'HÔTE

Caldo verde

Chouriço e broa de milho

“Caldo Verde” – Kale and potato soup

Sliced “chouriço” sausage and corn bread

ou/or

Salada de polvo

Pimentos assados

Octopus salad

Roasted green bell peppers

ou/or

Bolinhos de alheira crocantes (G)

Ovo de codorniz estrelado

Crispy “alheira” savouries (G)

Fried quail egg

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Cataplana de tamboril e camarão com batatas

Monkfish and prawn cataplana with potatoes

ou/or

Coroa de bacalhau à Braz

Azeitona desidratada

Crown of codfish “à Braz” – codfish, scrambled eggs, straw potatoes, onion, parsley

Dehydrated olives

ou/or

Bife à Portuguesa

“Bife à portuguesa” – Sautéed sirloin of beef with a rich sauce with vinegar

topped with cured ham and sliced sauté potatoes

ou/or

Bochechas de porco estufadas em vinho tinto

Puré de batata e bróculos de rama cozidos

Pork cheeks braised in red wine

Potato purée and steamed soft-stemmed broccoli

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Creme brûlée aromatizado com medronho

Amendoas torradas

Creme brûlée scented with medronho

Toasted almonds

ou/or

Torta de laranjas do Algarve

Algarvian oranges roulade

ou/or

Morgado de figo

“Morgado de figo” – dry figs in sugar syrup, chocolate, cinnamon, anise, lemon zest

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Café / Coffee

3 pratos / 3 courses 35.00 euros

2 pratos / 2 courses 28.50 euros

Entrada e prato principal ou prato principal, sobremesa e café

Starter and main course or main course, dessert and coffee

IVA Incluído / VAT Included

Todos os pratos contêm gluten estão marcados com (G). Pratos com frutos secos estão marcados com (N)

All dishes containing gluten are marked with (G). Dishes containing nuts are marked with (N)