

*menu gold*

**Couvert**

Madeira's Bolo do Caco (Madeira's typical bread) olives in olive oil seasoning, garlic, and oregano

***amuse-bouche***

**Vitela DOP**

roast veal crisp and mushrooms

***appetizers***

**Portuguese flavors**

Black hoof ham, cheese from the island

**Grouper by the chef's hand**

ceviche, boiled egg yolk, mustard, soy sauce, and cilantro

**Mussels**

in tomato and bell pepper sauce

***palate cleanser***

cucumber, green apple, wasabi

***sea***

**Grouper**

perfumed by charcoal, accompanied by "farinheira" tortellini and black garlic purée

***mountain***

**Grandmother's casserole steak**

beef sirloin steak sweetened by grandmother's secret, enriched by mountain ham

***dessert***

**The harmony**

the harmony between ice cream, cheese, and red fruits

or

**Portuguese pear pie**

sweetened by liqueur

or

**Fruit trilogy**

carefully laminated and decorated

**82€**

per person

## wine pairing

### **amuse-bouche**

Moscow mule

### **starters**

Rabiosca  
Alvarinho, Loureiro

### **sea**

Bora Lá  
Síria e Arinto

### **mountain**

Oupa! Reserva  
Touriga Nacional, Touriga Franca,  
Tinto Cão

### **dessert**

Oupa! 10 anos  
Port wine aged in oak casks, with a  
golden color and an aroma of dried  
fruits

**47,90€**  
per person

**appetizers**

**Couvert** 5,6€  
 Madeira's Bolo do Caco (Madeira's typical bread)  
 olives in olive oil seasoning, garlic, and oregano

**starters**

*alentejo e açores* **Portuguese flavors** 17,5€  
 black hoof ham, cheese from the island

*porto* **Francesinha** 9,7€  
 the best snack in the world, garnished with sirloin  
 steak, smoked sausage, fresh sausage, cheese, ham,  
 and chef's sauce

*minho* **"Papas de Sarrabulho"** 9,2€  
 ancestor Portuguese recipe, the perfection of  
 country flavours

**Octopus salad** 9,7€  
 traditional octopus salad in harmony with green  
 sauce

*our kitchen* **Prawn casserole** 26€  
 giant prawn sautéed in olive oil,  
 garlic and the Chef's spicy

**Fondue** 10,2€  
 three-cheese gratin

**éLeBê salad** 10,2€  
 lettuce, cherry tomatoes, parmesan cheese, nuts,  
 tropical fruits, smoked salmon, and drizzled with a  
 blend of red Port wine and balsamic vinegar

**chef's choices** **32,5€**  
 for two people for two  
 people

*alentejo* **"Pata Negra" Ham**  
 36 months of natural curing

*açores* **"Queijo da ilha"**  
 cheese matured for 9 months

*our kitchen* **Grouper by the chef's hand**  
 ceviche, boiled egg yolk, mustard, soy  
 sauce, and cilantro

**Mussels**  
 in tomato and bell pepper sauce

## entreparedes

### **codfish**

#### *minho*

**Carvalheira 's codfish** 24,1€  
traditional recipe where the grilled codfish is garnished with potatoes, peppers, onions and boiled egg

#### *our kitchen*

**Codfish and prawn risotto** 25,7€  
codfish risotto flavored in prawn sauce and turnip greens

### **fish**

#### *our kitchen*

**Baby octopus in Serra 's olive oil** 23,9€  
confit of baby octopus with sweet potato puree and caramelized onion

**Grouper** 28,1€  
perfumed by charcoal, accompanied by "farinheira" tortellini and black garlic purée

#### *west*

**Sea bass and grouper** 34,9€  
garnished with mussels, shrimp, and clams from our coast, drizzled with seafood sauce

#### *national*

**Lobster rice** 63€  
peeled and flavored by its taste, in the company of cilantro

### **meat**

#### *afentejo*

**Black Iberian Pork** 23,9€  
typical dish where black Iberian pork is accompanied by autumn chestnuts

#### *minho*

**"Arroz de Cabidela"** 44€  
traditional recipe of loose rice with field rooste (2 people)

#### *our kitchen*

**Grandmother 's casserole steak** 24,9€  
beef sirloin steak sweetened by grandmother's secret, enriched by mountain ham

**"Travesseiro de lombo de boi"** 56,7€  
flamed beef tenderloin, wrapped in puff pastry and served at the moment (2 people)

**vegetarian**

*our kitchen*

**Vegetable puff pastry** 18,9€  
chef's suggestion involving vegetables, fresh mushrooms, and pasta

**Mushroom risotto** 19,7€  
risotto with fresh mushrooms

**children's menu**

**Chef's bolognese** 14,8€

**desserts**

*our kitchen*

**The harmony** 11,7€  
the harmony between ice cream, cheese, and red fruits

**Sweet and sour** 11,2€  
chocolate, lime, and lemon fusion

**Portuguese pear pie** 10,1€  
sweetened by liqueur

*minbo*

**"Rabanada"** 9,9€  
traditional Christmas sweet enriched by vanilla liqueur ice cream

*alentejo*

**"Sericaia" desert** 9,7€  
typical egg from Alentejo

*national*

**Fruit trilogy** 8,1€  
carefully laminated and decorated