



Chef's amuse-bouche – Baked egg with Portuguese cheese

STARTERS

Pastel de Sardinha with potato and cheese sauce

Selection of grilled chorizo, ricotta quenelle, roasted fig and almond crumble

Chef's pumpkin soup 

MAIN COURSES

Beef fillet, sweet potato purée with citrus, grilled vegetables and Port wine sauce

Scallops flambéed with Amarguinha and lemon, served on a bed of vegetables

Tuna ravioli, shellfish bisque, confit cherry tomatoes, toasted hazelnuts and rocket pesto

Chef's vegetarian burger 

Flame-grilled lobster, vegetables of the day and pineapple tartare

≈ **1kg – 90€ per piece**

To be reserved the day before for the following day, subject to availability

Flame-grilled beef tomahawk, assortment of vegetables and chef's sauce

≈ **1,3kg – 90€ per piece**

To be reserved the day before for the following day, subject to availability

DESSERTS

Selection of Portuguese cheeses with local Malhadinha honey and dried fruits

Chef's Portuguese dessert