

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

iberian ham Pata Negra, 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

minho

"Papas de sarrabulho" 9,2€

portuguese ancestral recipe of a mix of meats, the perfection of rural flavors

Octopus salad 9,7€

traditional octopus salad in harmony with green sauce

porto

Francesinha 10,4€

the best snack in the world, garnished with sirloin steak, smoked sausage, fresh sausage, cheese, ham, and chef's sauce

alentejo e açores

Portuguese flavors 17,9€

iberian ham Pata Negra, cheese from the island

our kitchen

Fondue 10,9€

three-cheese gratin

éLeBê salad 13,3€

lettuce, cherry tomatoes, parmesan cheese, nuts, tropical fruits, smoked salmon, and drizzled with a blend of red Port wine and balsamic vinegar

Prawn casserole 26€

giant prawn sautéed in olive oil, garlic and the Chef's spicy

chef's choices

32,5€

alentejo

Iberian ham Pata Negra
36 months of natural curing

for two people

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

our kitchen **Codfish and prawn risotto** 25,7€
flavored in shrimp broth, turnip greens, and cheese

minbo **Carvalheira 's codfish** 26,9€
traditional recipe where the grilled codfish is garnished with potatoes, peppers, onions and boiled egg

fish

our kitchen **Baby octopus in serra 's olive oil** 24,9€
confit 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

minbo **"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

Mushroom risotto 19,7€
garnished with fresh mushrooms and cheese

Vegetarian lasagna 19,9€
in chef's special: with vegetables,
fresh mushrooms and pasta

children's menu

Chef's bolognese 14,8€

desserts

our kitchen

Portuguese pear pie 10,9€
sweetened by liqueur

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

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

alentejo

"Sericaia" desert 10,2€
typical egg from Alentejo

minbo

"Rabanada" 10,3€
traditional Christmas sweet enriched by vanilla
liqueur ice cream

national

Fruit trilogy 9,8€
carefully laminated and decorated