



STARTERS

Couvert	€4.50
Soup of the Day	€4.50
Mushrooms a Guilho	€9.50
Tomato salad, with Mozzarella and Oregano.	€9.50
Melon with Shrimp in Cocktail Sauce	€12.50
Melon with Smoked Ham and Parmesan	€12.00
Shrimp Cocktail	€11.50
Oven Baked Goat's Cheese with Honey and Walnuts	€11.50
Oven Baked Goat's Cheese with Fig Jam and Walnuts	€11.50
ns Piri–Piri	€12.50

MAIN COURSE

ken Breast with Bacon in a Honey and Philadelphia Sauce, ed with Rice and Vegetables.	€15.50
k A´Lorange – Duck Breast with Orange Sauce, ed with Rice and Vegetables.	€17.50
ler Loin of Pork with Fig sauce, ed with Sweet Potato and Vegetables.	€15.50
b Shank with Mashed Potato and Vegetables.	€18.50
of Beef with Almonds and Figs served with Sweet Potato and Salad.	€24.90
of Beef with Pepper Sauce, served with French Fries and Salad.	€24.90
of Beef with a Blue Cheese and Walnut Sauce, ed with Wedge Potatoes and Vegetables.	€24.90
Belavista with smoked ham served with soutee potatoes and salad	€19.50

Grilled Sea Bass served with Boiled Potatoes and Vegetables.	€18.50
Grilled Golden Bream served with Boiled Potatoes and Vegetables.	€18.50
Fried Tuna Steak with Onions, served with Wedge Potatoes and salad.	€16.00
Fish and Chips with Vegetables and a Garlic and Ginger Mayonnaise.	€14.50
Prawn Curry	€16.00
Bacalhau à Brás (Portuguese Codfish special)	€14.50
Prawn Tagliatelle with a Creamy Sauce	€15.50
Prawn piri piri with rice	€19.50
VEGETARIAN	
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Tagliatelle with Dried Tomato, Rocket and Parmesan cheese.	€13.00
Risotto with Mushrooms and Madeira Wine.	€13.00
Risotto with Tomato and Basil.	€13.00
Salad with Feta Cheese and Walnuts.	€12.00
Mixed Salad or Plain Salad.	€6.50
DECEPTO	
DESSERTS	
Banana Flambé with Chocolate Ice Cream	€6.50
Strawberries Flambé with Vanilla Ice Cream	€6.50
Chocolate cake with whipped cream	€5.50
Chocolate Surprise with Vanilla Ice Cream and Fruits of the Forest Topping	€6.50
Pannacotta with a Fruits of the Forest Sauce, or a Passion Fruit Sauce	€6.00
Crème Brûlée with Orange and Cinnamon	€6.00
Cream Caramel	€5.00
Almond roll	€6.00
Sweet of the Day	€5.50
Variety of Ice Cream (Vanilla, Strawberry, Chocolate and Tangerine).	



€2.50

24 HOUR PRÉ-ORDER



Fish stew (2 people)	€39.00
Seafood rice (2 people)	€45.00
Sapateira recheada (Stuffed Crab)	€38.00
Tiger Prawns with Butter and Herb sauce served with French fries and Salad.	Please ask for price
Lobster	Please ask for price
Oysters	Please ask for price
Mussles	€19.00



CHILDREN MENU



Menu is only applicable for children until 12 years

Fish fingers with French fries and Broccoli	€10.50
Chicken Nuggets with French fries and vegetables	€10.50
Spaghetti Bolognese.	€10.50

WINE LIST



OUR SELECTION

WINE	Pérola (house wine) Charneco Meia Encosta Charneco Cabernet Sauvignon Periquita (Reserva) Glass (house wine)	€13.00 €14.50 €15.00 €17.00 €19.50 €4.00
WHITE WINE	Pérola (house wine) Charneco Meia Encosta Charneco Cabernet Blanc Planalto Glass (house wine)	€13.00 €14.50 €15.50 €17.00 €16.00
GREEN WINE	Gatão Casal Garcia Muralhas	€14.50 €15.00 €16.00
ROSÉ	Dão Gatão Mateus Rosé	€14.50 €14.50 €15.00
SPARKLING WINE	Gatão Fita AzuL	€15.00 €25.00





BEER	
SMALL BEER 0,20CL	€2.50
LARGE BEER 0,50CL	€2.50
BOTTLED BEER 0,33CL	€2.50
SOFT DRINKS	
COCA-COLA	€2.50
FANTA	€2.50
SPRITE	€2.50
ICE TEA	€2.50
TONIC WATER	€2.50
GINGER ALE	€2.50
STILL WATER 0,25CL	€2.00
STILL WATER 1L	€3.50
SPARKLING WATER 0,25CL	€2.00
SPARKLING WATER 1L	€3.50



EN: VAT included | This hotel has a complain book | Drink with moderation | If you have any dietary requirements or are concerned about food allergies, before your order, consukt one of our team members for assistence or any explanation on the ingredients we use.