

Grão a grão enche a galinha o papo...

Couvert: Pão de Mafra, Prova de Azeites e Azeitonas Marinadas
Mafra' s Bread, Portuguese Olive Oils Tasting and Seasoned Olives

1,10€/pessoa

Creme de Verduras da Época
Season Vegetables Soup

2,00€

Chamuças de Queijo de Cabra, Alho Francês e Avelã
Goat cheese, Leeks and Hazelnut Samosas

3,90€

Mexilhão à Pescador
Mussel Seasoned with Red Peppers, Bacon, Tomatoes and Coriander

4,90€

Empada de Rabo de Boi e Pera Bêbeda
Oxtail Pie and Pear in Red Wine

5,80€

Tapas...

Camarões à *la Guilho*
Sautéed Prawns

8,50€

Ovos Mexidos com Farinheira
Scrambled Eggs with a traditional Portuguese Sausage – Farinheira

4,80€

Linguiça com Cubos de Ananás
Sausage with pineapple cubs

3,90€

Pão de Alho&Queijo
Cheese&Garlic Bread

2,70€

Machadinhos com *Dip In* de Tártaro
Homemade Fritters

2,90€

Bifana em Pão de Mafra
Pork Beef in Traditional Mafra' s Bread

5,50€

Salada de Tomate Cherry com Rucula, Nozes e Mozzarella Fresca com um ligeiro toque de Mel
Arugula, Fresh Mozzarella, Nuts and Cherry Tomatoes Salad Seasoned with Honey

5,90€

Mini Hambúrguer com Batatas Fritas Temperadas
Mini burger with Seasoned Fried Potatoes

5,50€

Tábua de Queijos com Doce Caseiro
Cheese Board with Homemade Jam

6,80€

Trouxa de Queijo de Cabra com Doce Caseiro
Filo Pastry with Goat Cheese with Homemade Jam

5,00€

Salada Mista
Salad with Tomatoes and Lettuce

3,50€

Filho de peixe sabe nadar...

Bacalhau Espiritual Gratinado com
Queijo Parmesão
*Shredded Boiled Salted Cod, Carrots
and Potatoes Baked in the oven with
Cream and Parmesan*

12,00€

Peixe cozido a vapor com vegetais da
época
Steamed Fish with Vegetables

10,00€

Polvo com Pimentos Salteados em
Alho e Azeite servido com Batatas e
Coentros
*Boiled Octopus served with Potatoes,
Green and Red Seasoned with Olive
Oil, Garlic and Coriander*

14,00€

Bacalhau no Forno com Crosta de
Sapateira servido com Fatias de
Batatas Salteadas em Alho e Azeite
*Baked Salted Cod with Crab Crumble
garnished with Boiled Potatoes
Seasoned with Olive Oil and Garlic*

15,50€

Menu Diário
Daily Menu

18,00€

Peixe não puxa carroça

Hambúrguer de Novilho Mediterrâneo
em Bolo do Caco
*Mediterranean Beef Burger served in a
Madeira' s Island Traditional Bread –
Bolo do Caco*

12,00€

Supremo de Frango com Crosta de
Chouriço e Cornflakes acompanhado
com Cenoura e Courgette Salteadas e
Puré
*Chicken Breast with Chorizo and
Cornflakes Crumble served with
Sautéed Carrots and Courgette and
Mashed Potatoes*

13,00€

Bife num Cantinho cheio de Sabores
*Beef Steak garnished with Seasoned
Fries and Sautéed Cherry Tomatoes*

14,00€

Bochechas de Porco Preto com Puré de
Castanha e Grelos

14,50€

Costeletão de Novilho na tábua
degustado a dois
*Grilled T-bone Steak served with
Potatoes, Fresh mushrooms and Turnip
greens*

35,00€

Com papas e bolos se enganam os tolos...

Leite-creme de Tangerina <i>Tangerine Crème Bûrlée</i>	3,80€
Petit Gateau de Chocolate com Gelado <i>Chocolate Petit Gateau with Ice cream</i>	3,90€
Bolo Húmido de Chocolate com Crumble do São Tomé <i>Soft chocolate cake with chocolate crumble</i>	3,90€
Creamy and Crunchy D' Alfazema - Gelado com crocante de Biscoitos <i>Creamy and Crunchy - Ice cream with Lavander Cookies Crumble</i>	3,80€
Pêra bêbada com raspas de citrinos <i>Pear in Red Wine</i>	2,90€
Fruta da época <i>Season' s Fruit</i>	2,50€