



CANTINHO DOS SABORES.

simple & honest food

SUGESTÃO DO CHEF / CHEF'S RECOMMENDATION

Couvert + prato principal + sobremesa €18

Couvert + main course + dessert

MENU DE CRIANÇA / KID'S MENU

Mini hamburger com batatas fritas temperadas €7.5

Mini burger with seasoned fried potatoes

APETECE-LHE PETISCAR?

IN THE MOOD FOR A SNACK?

COUVERT

Pão de Mafra, prova de azeite e azeitonas marinadas €2

Mafra's bread, olive oil tasting and seasoned olives

Sopa do chef €3

Chef's soup

Machadinhos com dip tártaro €4

Homemade croquettes

Chamuças de queijo de cabra, alho-francês e avelã €5

Goat cheese, leek and samosas

Torrizado de cogumelos e chouriço €3.5

Chrispy mushrooms with chorizo

Pimentos padrão com linguiça €3.5

Padron peppers with smoke-cured pork sausage

Camarões à la Guilho €9.5

Sautéed prawns

Ovos mexidos com farinheira €6

Scrambled eggs with a traditional portuguese sausage

Mexilhão à Pescador €6.5

Mussels seasoned with red peppers, bacon, tomatoes and coriander

Empadas de frango e caril €7,5

Chicken and curry pies

Bifana em pão de Mafra €7

Pork beef in traditional Mafra's bread

Salada de tomate cherry com rúcula, nozes €7.5

e mozzarella fresca com um toque de mel

Arugula, fresh mozzarella, nuts and cherry

tomatoes salad seasoned with honey

Salada mista €3,5

Lettuce and tomatoes salad

Tábua de queijos com doce caseiro €8

Cheese board with homemade jam

Trouxa de queijo cabra com doce caseiro €6

Filo pastry with goat cheese with homemade jam

E UM PEIXINHO?

HOW ABOUT SOME FISH?

Bacalhau à Chefe gratinado com queijo parmesão €13.5

Shredded boiled salted cod, carrots and potatoes

baked in the oven with cream and parmesan

Polvo com pimentos salteados em alho €17

e azeite servido com batatas e coentros

Boiled octopus seasoned with olive oil,

garlic and coriander

Bacalhau no forno com crosta de sapateira €19

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

Papilote de salmão com puré de batata doce e legumes salteados €14

Salmon in wrapper served with sweet potato puré and vegetables sauté

TALVEZ CARNE?

PERHAPS MEAT?

Hambúrguer de novilho mediterrâneo em bolo do caco €12

Mediterranean beef burger served in a Madeira's Island traditional bread

Supremo de frango com crosta de chouriço €15

e cornflakes acompanhado com cenoura e courgette salteadas e puré

Chicken breast with chorizo and cornflakes crumble

served with sautéed carrots and courgettes and mashed potatoes

Bife num cantinho cheio de sabores €17

Beef steak garnished with homemade chips

Bochechas de porco preto com puré de castanha e grelos €18

Pork cheeks with chestnut purée and sprouts

Costeletão de novilho na tábua degustado a dois €35

Grilled T-bone steak served with potatoes,

fresh mushrooms and turnip greens

TERMINE EM GRANDE!

FINISH UP IN STYLE!

Bolo do dia morno com compota €3.5

Warm slice of cake with ice cream

Pudim de chia e caramelo €4

Chia and caramel pudim

Crumble de maçã com frutos vermelhos €4

Apple crumble with red berries

Bolo húmido de chocolate com gelado €4

Soft chocolate cake with crumble and icecream

Pêra bêbada com raspas de citrinos €3.5

Pear in red wine

Fruta da época €3.5

Seasonal fruit

IVA INCLUÍDO À TAXA LEGAL EM VIGOR / TAX INCLUDED

Se necessitar de informação sobre alergénios, consulte por favor os nossos colaboradores antes de efetuar o seu pedido. Nenhum prato, produto alimentar ou bebida pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado.

If you need any info about allergens, please ask one of our staff members before placing your order. No dish, food or beverage, including the couvert, can be charged if not requested or if made unusable by the customer.