

ME NU DINNER

COUVERT

Bread Trilogy 6.00€
With Butter and Chef's Paste & Regional Cheese

SNACKS

Tartlet with Vegetable 6.00€
(2 units)

Oxtail Croquette 9.65€
With Citrus Mayonnaise (3 units)

Codfish Pastry with Egg Yolk 7.45€
With Roasted Garlic and Lemon Aioli Sauce (3 units)

Mira D'Aire Mountain Board 11.00€
Selection of Local Cheeses and Cured Meats with a Selection of Pickles and Bread Tile

STARTERS

Pumpkin and Ginger Veloté 5.50€
With Crème Fraîche and Chestnut Powder

Thinly Sliced Melon 12.00€
With Ham & Almond Cream

Sautéed Shrimp "au Dolinas" 13.00€

Braised Cabbage 6.50€
With Baba Ghanoush and Dried Fruits

Farm Chicken "Escabeche" 13.50€

MAINS

Broccoli Steak with Algarvian-Style Carrot Purée 14.00€

Bacalhau D'Aire 26.00€

Low-Temperature Lamb 2 Pax 42.00€

Chef's Catch of the Day 24.00€
Creamy Sea Xerém, Braised Bimi & Bulhão Pato Sauce

Chef's Butcher's Cut of the Day 27.50€
SOLO24.80 Potatoes, Lettuce Heart Salad & Fine Pickles

DESSERTS

Chocolate Textures 8.00€
Taylor's LBV - Porto 8.00€

Fruit Pavlova 8.00€
Quinta Castro 10 Anos - Porto 10.00€

Mille-feuille of Pastel de Nata & Cinnamon Ice Cream 6.50€
3 Bagos Late Harvest 6.00€

Earl Grey Crème Brûlée 6.50€
Cossart Gordon Verdelho 10 anos - Madeira 10.00€

Prices in euros including VAT at the current legal rate. For allergen information, please consult our staff. No dish, food product or drink, including the cover charge, can be charged if it is not requested by the customer or left unused by them.