

# MENU

ROOM-SERVICE TAX 3.50€

## SOUPS

<b>Soup of the day</b>	<b>4.00€</b>
<i>Chef's Suggestion</i>	
<b>Pumpkin and Ginger Veloté</b>	<b>5.50€</b>
<i>With Crème Fraîche and Chestnut Powder</i>	

## SANDWICHES

<b>Toast Regional Bread</b>	<b>4.00€</b>
<i>Served with a Selection of Accompaniments: Butter, Jam and Peanut Butter</i>	
<b>Toasted Ham and Cheese</b>	<b>5.50€</b>
<i>On Regional Bread</i>	
<b>Toasted Prosciutto and Cheese</b>	<b>6.00€</b>
<i>On Regional Bread</i>	

## SNACKS

<b>Gouda Cheese Bites</b>	<b>9.50€</b>
<i>With Roasted Garlic and Lemon Aioli Sauce (10 units)</i>	
<b>Crispy Chicken Wings</b>	<b>9.50€</b>
<i>With Sweet and Sour Sauce (6 units)</i>	
<b>Codfish Pastry with Egg Yolk</b>	<b>7.45€</b>
<i>With Roasted Garlic and Lemon Aioli Sauce (3 units)</i>	
<b>Mira D'Aire Mountain Board</b>	<b>11.00€</b>
<i>Selection of Local Cheeses and Cured Meats with a Selection of Pickles and Bread Tile</i>	
<b>Portion of French Fries</b>	<b>2.50€</b>
<b>Portion of Sweet Potato Fries</b>	<b>4.00€</b>
<b>Portion of Chips</b>	<b>2.50€</b>



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## SALADS

- |  |               |
|--|---------------|
| <b>Dolinas Salad</b>   | <b>12.00€</b> |
| <i>Heart of Lettuce, Bacon, Avocado, Egg, Cherry, and Galician Vinaigrette</i>   |               |
| <b>Caesar Salad with Farm Chicken</b>  | <b>13.00€</b> |
| <i>Heart of Lettuce, Confit free-range Chicken, Parmesan Cheese, Rustic Croutons</i>   |               |
| <b>Climbing Super Bowl</b>   | <b>18.50€</b> |
| <i>Vegetable Bowl with Boiled Broccoli, Cherries, Fried Rice, Mushroom Salad, Arugula, Marinated Tofu, and Citrus Yogurt Sauce</i> |               |

## BITES

- |  |               |
|--|---------------|
| <b>Classic Hamburger</b>   | <b>14.00€</b> |
| <i>Beef Burger on Brioche Bun, Cheddar Cheese, Caramelized Onions, Aioli Sauce, and French Fries</i>     |               |
| <b>Classic Steak in Bolo do Caco Bread</b>   | <b>14.00€</b> |
| <i>Veal steak in Bolo do Caco Bread with Herb Butter and Dijon Mayonnaise, Served with French Fries.</i> |               |
| <b>Focaccia Caprese</b>  | <b>11.00€</b> |
| <i>Focaccia Bread with Tomato Salad and Burrata Cheese lightly seasoned with Pesto.</i>                  |               |
| <b>Shrimp Taco</b>   | <b>7.50€</b>  |
| <i>Corn Tacos with puffed Shrimp, Citrus Yogurt Sauce, and Pineapple Pico de Gallo (2 units)</i>         |               |

## DESERTS

- |                          |              |
|--------------------------|--------------|
| <b>Chocolate Brownie</b> | <b>6.50€</b> |
| <b>Sliced Fruit</b>      | <b>4.00€</b> |

# DRINKS

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## COFFEE

AMERICANO	1.80€
WHITE COFFEE	2.20€
TEA   INFUSION	1.80€

## WATERS

MINERAL WATER 75cl	2.50€
SPARKLING WATER PEDRAS 75CL	2.90€

## SOFT DRINKS & JUICES

COKE  ZERO COKE	2.70€
GINGER ALE FEVER TREE	3.90€
GINGER BEER FEVER TREE	3.90€
FANTA ORANGE	2.70€
7UP	2.70€
FUZEE TEA PEACH	2.70€

## APERITIFS & LIQUEURS

MOSCATEL ROXO HERITAGE "H.SIMÕES"	8.00€
VINHO DA MADEIRA COSSARD GORDON	12.00€
"VERDELHO" 10 YEARS	
PORTO QUINTA DO CASTRO TAWNY 10 YEARS	10.00€
PORTO QUINTA DO CASTRO TAWNY 20 YEARS	17.00€
GINJA	7.00€

## TEQUILA

PATRON SILVER	14.00€
PATRON XO CAFÉ	15.00€

## GIN

MARTIN MILLERS	15.00€
OXLEY	16.00€

## DRINKS

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### VODKA

GREY GOOSE	14.00€
BELUGA	15.00€

### RUM

BACARDI RESERVA OCHO	12.00€
SANTA TERESA 1796	18.00€

### AGUARDENTE & COGNAC

ADEGA VELHA DUPLO ESTÁGIO 13 YEARS	12.00€
COGNAC COURVOISIER VS	12.00€
COGNAC COURVOISIER VSOP	14.00€

### WHISKY'S & WHISKEY'S

DEWAR'S WHITE	6.00€
DEWAR'S 12 YEARS	10.00€
LAPHROAIG 10 YEARS	17.00€
MACALLAN 12 YEARS	25.00€

### SELECTION OF WINE BOTTLE

<b>WHITE</b>	18.00€
<i>Quinta Lagoalva 2024 (Regional Tejo)</i>	
<i>Arinto Fernão Pires e Sauvignon Blanc</i>	
<b>ROSE</b>	18.00€
<i>Quinta Lagoalva 2023 (Regional Tejo)</i>	
<i>Touriga Nacional e Syrah</i>	
<b>RED</b>	18.00€
<i>Quinta Lagoalva 2023 (Regional Tejo)</i>	
<i>Castelão e Touriga Nacional</i>	

### SPARKLING WINE BOTTLE

<b>MESSIAS BRUTO</b>	22.00€
<i>Maria Gomes e Chardonnay</i>	
<b>SIDÓNIO DE SOUSA SPECIAL CUVÉE</b>	28.00€
<i>Arinto Bical e Maria Gomes</i>	

### CHAMPAGNE BOTTLE

<b>RUIART BRUT</b>	120.00€
<i>Pinot Noir, Pinot Munier e Chardonnay</i>	
<b>RUIART BLANC DE BLANC BRUT</b>	190.00€
<i>Chardonnay</i>	
<b>RUIART ROSÉ</b>	190.00€
<i>Pinot Noir</i>	