

# ME NU ALMOÇO

## SOUPS

**Soup of the day** 4.00€

*Chef's Suggestion*

**Pumpkin and Ginger Veloté** 5.50€

*With Crème Fraîche and Chestnut Powder*

## SNACKS

**Gouda Cheese Bites** 9.50€

*With Roasted Garlic and Lemon Aioli Sauce (10 units)*

**Crispy Chicken Wings** 9.50€

*With Sweet and Sour Sauce (6 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*

## SALADS

**Dolinas Salad** 12.00€

*Heart of Lettuce, Bacon, Avocado, Egg, Cherry, and Galician Vinaigrette.*

**Caesar Salad with Farm Chicken** 13.00€

*Heart of Lettuce, Confit free-range Chicken, Parmesan Cheese, Rustic Croutons*

**Tomato Carpaccio with Pesto** 10.00€

*Tomato Slices with Burrata, Red Onion Pickles, Shallots, and Pesto*

**Climbing Super Bowl** 18.50€

*Vegetable Bowl with Boiled Broccoli, Cherries, Fried Rice, Mushroom Salad, Arugula, Marinated Tofu, and Citrus Yogurt Sauce*

## BITES

**Classic Burger** 14.00€

*Beef Burger on Brioche Bun, Cheddar Cheese, Caramelized Onions, Aioli Sauce, and French Fries*

**Classic Steak Sandwich in Bolo do** 14.00€

**Caco Bread**

*Veal steak in Bolo do Caco Bread with Herb Butter and Dijon Mayonnaise, Served with French Fries.*

**Focaccia Caprese** 11.00€

*Focaccia Bread with Tomato Salad and Burrata Cheese lightly seasoned with Pesto.*

**Shrimp Taco** 7.50€

*Corn Tacos with puffed Shrimp, Citrus Yogurt Sauce, and Pineapple Pico de Gallo (2 units)*

## MAINS

**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 Brownie** 6.50€

**Mille-feuille of Pastel de Nata &** 6.50€

**Cinnamon Ice Cream**

**Earl Grey Crème Brûlée** 6.50€

**Sliced Fruit** 4.00€