

À LA CARTE



SOUPS

Cream of tomato with peppers, "bolo do caco" bread croutons, paprika and oregano

6,00€

Minestrone with seasonal vegetables in sausage broth fine pasta and parmesan cheese

7,00€



STARTERS

Beef tongue ravioli with grated cheese and cherry tomato

10,00€

Crispy prawns with wasabi mayonnaise and vegetable pickle

12,00€

Poultry fritters
Portuguese sausage and spicy lychee chutney

8,00€

Goan Speciality

Piquant crepe "à Morgadinha" filled with shellfish and spices

9,00€



À LA CARTE



ALTERNATIVE

Garden salad with
sesame, algae
vinaigrette, crispy
bread and rocket
sprouts

9,00€

Risotto with
red wine,
mushrooms,
truffle oil and
asparagus

13,00€

Vegetable samosas,
home-made
English-tomato and
peppers ketchup

9,00€

Rice noodles with
herb olive oil,
mozzarella cheese
and dried tomato
sauce

9,00€

Goan Speciality

Vegetable curry

15,00€



À LA CARTE



FISH

Grilled salmon
marinated in garden
thyme olive oil
(Risotto with wakame algae
and asparagus broth
"sous-vide")

18,00€

Parrot fish glazed in
citric butter
(Mashed potatoes with
shellfish reduction and
roasted broccoli)

17,00€

Loin of salted
codfish in laurel
olive oil
(Red onion à Brás and
cornbread with
dehydrated olives)

17,00€

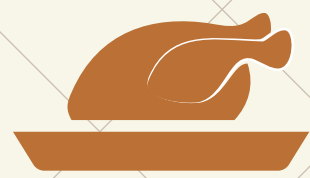
Goan Speciality

Prawn curry with
coconut juice and
spices

19,00€



À LA CARTE



MEAT

Grilled steak,
vacuum finished
(Wild rice, home-made
meat and mushroom
sauce)

17,00€

Loin of lamb, glazed
in rosemary butter
(Terrine of potato with
red onion, fresh herbs
and green cauliflower)

20,00€

Slow cooked pork
cheek with plums
(Mashed sweet potato,
roasted sausage and
courgette with
lemon juice)

18,00€

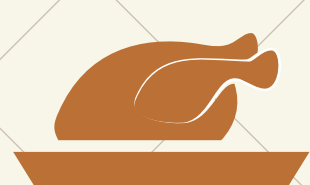
Goan Speciality

Chicken curry with
coconut juice and
spices

17,00€



À LA CARTE



CHILDREN MENU

Cream of carrot
soup with
vegetables
brunoise

4,00€

Veal steak with
french fries
and salad

12,00€

Escalope of
breaded chicken
with basmati rice

10,00€

Chocolate
mousse with
m&m's sand

4,00€

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*For dessert,
please check
below*

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À LA CARTE



DESSERTS

White chocolate
cheesecake,
hazelnuts and
pitaya foam

6,00€

Local Madeira
banana in two ways;
passion fruit and red
berries

6,00€

Chocolate "fondant",
dried fruit sand and
vanilla ice cream

8,00€

Selection of
portuguese
cheeses with
homemade jams

7,00€

Trilogy of
homemade
ice-creams and
seasonal fruit sauce

6,00€

Goan Speciality

Bebinca – layered
sweet eggs pudding
with coconut milk and
cardamom

7,00€