## Quintinha SåoJoão

## ROOM SERVICE

Light Menu	
Carrot and pumpkin cream	3,00€
Melon with smoked ham, rocket and basil emulsion	4,00€
Mixed lettuce leaves salad, smoked salmon, dried fruits with yoghurt	6,00€
Greek salad	5,00€
Capellinni with mushrooms, tomato and truffle olive oil	7,50€
Sea bass fish fillet with basmati rice and vegetable	12,00€
Beef fillet with chips and glazed vegetables	13,00€
Plain omelette	4,00€
Filled omelette with additional ingredients: Onion, cheese, ham, tomato or mushrooms	6,00€
Goan Specialities	
Meat samosas with salad and piquant sauce	6,00€
Pancakes filled with sardines, tomato, tuna and	7,00€

coriander chutney

Sandwiches . Toasted Sandwiches	
Cheese and turkey ham	3,00€
Tomato, cheese and red onion	3,00€
Smoked salmon with cheese, cucumber and cooked chorizo sausage	6,00€
Traditional "prego" in "bolo do caco (special steak sandwich with ham, cheese, tomato and lettuce)	7,00€
Hamburger with caramelized onion, bacon, cheese, ham, lettuce and tomato	8,00€
Club Sandwich	6,50€
Chips with garlic and oregano	1,50€
Simple Salad	2,00€
Soups	
Tomato soup with braised peppers and homemade croutons	6,00€
braised peppers and	7,00€
braised peppers and homemade croutons  Minestrone soup with seasonal vegetables in sausage broth, grated parmesan and noodles	
braised peppers and homemade croutons  Minestrone soup with seasonal vegetables in sausage broth, grated parmesan and noodles  Starters	
braised peppers and homemade croutons  Minestrone soup with seasonal vegetables in sausage broth, grated parmesan and noodles  Starters  Beef tongue ravioli	
braised peppers and homemade croutons  Minestrone soup with seasonal vegetables in sausage broth, grated parmesan and noodles  Starters	7,00€
braised peppers and homemade croutons  Minestrone soup with seasonal vegetables in sausage broth, grated parmesan and noodles  Starters  Beef tongue ravioli  Crispy prawns with saffron and wasabi	7,00€ 10,00€
braised peppers and homemade croutons  Minestrone soup with seasonal vegetables in sausage broth, grated parmesan and noodles  Starters  Beef tongue ravioli  Crispy prawns with saffron and wasabi mayonnaise  Scorched tuna in fleur de sel, homemade toast, onions and spicy lychee	7,00€ 10,00€ 12,00€

Alternatives	
Vegetable salad with sesame, tangerine vinaigrette, crispy bread and arugula sprouts	12,00€
Risotto in redsparkling wine with mushrooms, truffle and fried asparagus	16,00€
Vegetable samosas, homemade tamarillo and peppers ketchup	12,00€
Goan Speciality	
Vegetable curry	16,00€
Fish	
Salmon sealed in aromatic olive oil, broccoli and risotto in Wakame broth	19,00€
Parrot fish in black tempura batter with polenta, in shellfish reduction and spinach	20,00€
Goan Specialities	
Prawn curry with coconut juice and spices	20,00€
Meat	
Stuffed breast of guinea fowl (apple and game sausage) and crushed roasted tomato	18,00€
Grilled beef steak finalised in sous vide with pancetta crust, homemade fries and mushrooms	19,00€
Goan Specialities	
Chicken curry with coconut	17,00€
juice and spices	

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€
Dessert	
Lime cheesecake with pomegranate and red berry foam	7,00€
"Panna Cotta" aux fruits de la passion	8,00€
Chocolate "fondant", driedfruit sand and vanilla ice cream	8,00€
Selection of portuguese cheeses with homemade jams	8,00€
Trilogy of homemade ice-creams and seasonal fruit sauce	7,00€
Goan Speciality	
Bebinca - Layered sweet eggs pudding with coconut milk and cardamom	7,00€

## Enjoy your meal and have a nice day!

