

MENU 3

(no centro da mesa) / (in the center of the table)

COUVERT

Cesto de pão misto, manteiga, pasta de atum da casa e azeitonas
Mixed of bread, butter, tuna pasta homemade and olives

ENTRADAS / STARTER

**Salada de Beterraba, queijo feta,
folhas verdes, azeitonas e laminas de alho frito crocante**
*Beet salad, feta cheese,
green leaves, olives and crispy garlic chips*

Cocktail de camarão clássico
Alface bebé, abacate, tomate cherry e molho marie rose
Classic prawn cocktail
Baby gem, avocado, cherry tomatoes and marie rose sauce

PRATO PRINCIPAL / MAIN COURSE

Tábua de carnes grelhadas: Bife do acém, lombo, vazia, frango e entrecosto
caramelizado com molho barbecue
*Grilled meat board: rib eye steak, fillet steak, sirloin steak, chicken and caramelized
spare ribs with barbecue sauce*

SOBREMESAS / DESSERT

Bolo regional de amêndoa e alfarroba
Regional almond and carob cake

BEBIDAS/DRINKS

Vinho Branco/Tinto – 1grf para 2pax
White / red wine, beers, soft drinks (1 bottle per 2 pax)
Water