



ON THE TABLE

Two varieties of artisan bread, olives and homemade butter • 2,5

HAVE A SMALL BITE...

Pork croquettes with Dijon mustard (*uni.*) • 1,5

Broad beans, pig trotters and fresh mint • 3,5

Scabbard fish fritters (*4 uni.*) • 4

Caramelized chicken wings, ginger and spring onion (*4 chicken wings*) • 5

IF YOU DON'T TAKE A RISK, YOU WON'T SNACK...

Stewed beef tongue, mayonnaise and pickles in pita bread (*2 uni.*) • 5,5

Rhum, codfish and Azeitão cheese in a soft pastry (*2 uni.*) • 6

Suckling pig with avocado and purple onion in bao bread (*2 uni.*) • 7

Beer battered rockfish in a tempura style • 8,5

Octopus *carpaccio*, *gazpacho* with roasted tomatoes, padron peppers and thinly stripped toasts with olive oil and garlic • 9,5

Sautéed shrimps with garlic, ground pepper and coriander • 11

FROM OUR VEGETABLE GARDEN

Soup of the day • 3,5

Classic Caesar salad: lettuce with Caesar dressing, thin garlic toasts, anchovies and parmesan shavings • 9

Add:

Grilled chicken breast • 2,5

or

Sautéed shrimps • 4

Avocado, peach, cucumber, onion and curd cheese from Santo da Serra salad • 10

MAIN COURSES

Codfish cakes and tomato rice • 12

Grilled tuna belly, virgin sauce, sweet potatoes and asparagus • 13

Scabbard fish in *noisette* butter, radishes, corn in razor clams *Bulhão Pato* style • 14

Veal fillet, *Pont-Neuf* potatoes, fried egg with a beer and roasted garlic sauce • 16

FROM THE POT

Traditional hen stewed rice cooked in its blood with vinegar and savory herb • 9,5

Typical Madeiran fish and shrimp stew mixed with pasta • 15

Snapper's stew • 17

FROM OUR WOOD JOSPER OVEN

Baby chicken with chili and lemon, a tomato salad with vinegar and potato chips • 9

Glazed pork spare ribs, jacket potatoes and roasted vegetables • 12

Crispy suckling pig belly, spinach mousse with Santo da Serra curd, bitter baby onions and potato chips • 14

Grilled tiger prawns with Maitre d'hôtel butter and a salad from our vegetable garden (*2 uni.*) • 24

Roasted baby lamb shoulder, Calheta couscous with savory herb in the oven and a fresh salad from our vegetable garden (*2 pax*) • 28

VEGETARIAN

Lime risotto with beer battered green beans • 8,5

Roasted sweet potato gnocchi with sage, sun-dried tomatoes, avocado and pine kernels • 10

TOMORROW YOUR DIET BEGINS

Strawberries and avocado in a basil and tamarillo syrup and a coconut sorbet • 5

Chocolate mousse with scented rhum • 5,5

Pumpkin and Santo da Serra curd cheese tart • 6

Vanilla custard pastries with marinated strawberries • 6,5

Hot chocolate cake, salted peanuts and banana ice cream • 7

Ice cream and sorbets with homemade Belgium style biscuit

1 scoop • 2

2 scoops • 3

3 scoop • 4,5

Selection of cheeses, accompanied with thin toasts, homemade jam and caramelized dried fruits with salt flower • 9

FOR THE LITTLE ONES

Soup of the day (*child portion*) • 2,5

Spaghetti with Bolognese sauce • 7

Fish & chips • 8

Beef steak with fried egg and homemade French fries • 10

Chocolate mousse with M&M's • 4