

Menu

Couverts

Manteiga
Butter
0.30 €

Azeitonas temperadas
Seasoned olives
0.80 €

Pão e broa
Bread
1.00 €

Queijo fresco com doce de frutos vermelhos
Fresh cheese with red fruit jam
1.65 €

Entradas - Starters

Ardósia de Presunto
Slate of Ham
3.50 €

Melão com presunto
Melon with ham
6.50 €

Misto de 5 queijos com doce de abóbora
Mixed 5 cheeses with pumpkin jam
8.00 €

Camarão alinho com picante
Little shrimp with spicy
9.50 €

Sopas - Soups

Creme de Legumes
Vegetable cream
2.50 €

Sopa Sugestão do dia
Soup of the day
2.50 €

Risotto e ovos - Risotto and eggs

Risotto de legumes aromatizado de manjeriço
Vegetable Risotto flavored with basil
6.50 €

Omelete mista com batata frita e salada mista
Mixed omelette with potato chips and mixed salad
6.50 €

Brás de alheira
Typical dish with meat sausage and eggs
6.50 €

Risotto de camarão com lascas de parmesão
Shrimp Risotto with parmesan flakes
15.00 €

Saladas - Salads

Salada mista com fruta fresca
Mixed salad with fresh fruit
6.50 €

Salada verde com frango, nozes e vinagrete balsâmico
Green salad with chicken, walnuts and balsamic vinaigrette
7.00 €

Salada de salmão fumado, citrinos, espargos verdes e
maionese de alcaparras
Salad of smoked salmon, citrus, green asparagus and
mayonnaise capers
7.50 €

Peixe - Fish

Bacalhau confitado com crosta de broa e amêndoa, batata a murro e grelos salteados

Confit Cod with a crust of broccoli and almond, potatoes and sautéed greens

17.00 €

Polvo no forno regado de azeite e alho, batatinha nova e legumes

Octopus in the oven washed with olive oil and garlic, new potatoes and vegetables

19.00 €

Arroz de tamboril e camarão aromatizado de coentros

Rice of anglerfish and shrimp flavored with coriander

20.00 €

Carne - Meat

Hambúrguer no pão com bacon, queijo e ovo estrelado

Hamburger on bread with bacon, cheese and starry egg

6.50 €

Magret de pato com molho de frutos vermelhos e risotto de espargos

Duck breast with red fruit sauce and asparagus risotto

15.00 €

Bife de lombo à portuguesa, batata frita e salada de tomate e óregãos

Portuguese pork tenderloin, french fries and tomato and oregano salad

18.00 €

Menú Criança – Kids Menu

Creme de legumes
Vegetable cream

Peito de frango com ovo estrelado, batatas fritas e arroz
branco
Chicken Breast with Star Egg, French Fries and White Rice

Mousse de chocolate ou bola de gelado (baunilha | chocolate |
morango | caramelo)
Chocolate mousse or ice cream ball (vanilla | chocolate |
strawberry | caramel)

Água ou sumo de laranja
Water or orange juice

6.00 €

Sobremesas - Desserts

Gelados (baunilha, chocolate, morango e caramelo)
Ice cream (vanilla, chocolate, strawberry and caramel)
2.40 €

Mousse de chocolate
Chocolate mousse
2.80 €

Pudim de ovos caseiro
Homemade Egg Pudding
3.50 €

Torta de Laranja
Orange roll
3.50 €

Semifrio de pêra abacate com molho de frutos vermelhos
Avocado pear dessert with red fruit sauce
4.00 €

Bolo de chocolate com gelado de pistácios
Chocolate cake with pistachio ice cream
4.20 €

Sobremesas – Desserts

Fruta da época
Seasonal fruit
3.00 €

Fruta tropical
Tropical fruit
4.00 €

Gelados – Ice Cream

Crepe com gelado, molho chocolate e amêndoas
Crepe with ice cream, chocolate sauce and almonds
4.00 €

Taça Essence Inn Marianos (gelado de chocolate e gelado de baunilha com molho de chocolate e fruta fresca)
Essence Inn Marianos Cup (chocolate ice cream and vanilla ice cream with chocolate sauce and fresh fruit)
4.50 €