

The DAILY MENU

from Chef Bernardo

COUVERT
PÃO, CENOURA ALGARVIA, AZEITONAS
BREAD, ALGARVIAN CARROT, OLIVES

PRATO DO DIA · DISH OF THE DAY
BEBIDA · BEVERAGE
CAFÉ · COFFEE

· PREÇO POR PESSOA ·
15.00€
· PRICE PER PERSON ·

SEGUNDA-FEIRA · MONDAY

Bacalhau à Brás, salada de tomate e cebola roxa
Salt cod with potatoes and eggs, tomato and red onion salad

Caril de legumes com arroz basmati
Vegetables curry with basmati rice

V

TERÇA-FEIRA · TUESDAY

Franguinho grelhado, salada montanheira, batata frita fresca
Grilled chicken, mountain salad, fresh fries

Tártaro de beterraba com tofu em sopa de miso
Beetroot tartare with tofu in miso soup

V

QUARTA-FEIRA · WEDNESDAY

Filetes de pescada panados temperados com limão, arroz de tomate e coentros
Breaded hake fillets seasoned with lemon, tomato rice and coriander

Risoto de cogumelos com tomate seco
Mushroom risotto with dried tomatoes

V

QUINTA-FEIRA · THURSDAY

Vitela estufada com tomilho e alecrim, legumes da época, esmagada de batata trufada
Stewed veal with thyme and rosemary, seasonal vegetables, mashed truffle potatoes

Beringela recheada com almondegas de legumes e molho de tomate
Aubergine stuffed with vegetable balls and tomato sauce

V

SEXTA-FEIRA · FRIDAY

Arroz de polvo com poejo, peixinhos da horta
Octopus rice with pennyroyal, breaded green beans

Quiche de espargos com salada de alfaces e tomate seco, azeitonas envolvidas em panko
Asparagus quiche with lettuce and dried tomato salad, olives wrapped in panko

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