

MENU RESTAURANTE

| RESTAURANT MENU

ENTRADAS | STARTERS

Couvert

5€

Pão Alentejano, manteiga de tinto da Barrosinha, azeitonas e azeite
Alentejo bread, Barrosinha red wine butter, olives and olive oil

Creme de Ervilhas com Presunto Crocante e Ovo Escalfado

7€

| Pea Soup with Crispy Ham and Poached Egg

Ovos Rotos com Batatas Fritas e Presunto

9€

| Broken Eggs with French Fries and Cured Ham

Tábua de Queijos e Enchidos | Cheese and Charcuterie Board

22€

Seleção de queijos e enchidos com compota de abóbora e tostas
Selection of cheeses and cured meats with pumpkin jam and toast

VEGETARIANO | VEGETARIAN

Migas de Espargos com Ovo Escalfado

14€

| Asparagus Migas with Poached Egg

Sopa de Tomate Alentejana | Alentejo Tomato Soup

15€

PEIXE | FISH

Bacalhau Confitado | Confit Codfish

24€

Bacalhau em azeite e alho com húmus de grão-de-bico e grelos
Codfish in olive oil and garlic with chickpea hummus and turnip greens

Polvo à Barrosinha | Barrosinha-Style Octopus

21€

Polvo grelhado, batata a murro e esparregado de espinafres
Grilled octopus, smashed potatoes and creamed spinach

Lombo de Salmão Braseado | Braised Salmon Loin

16€

Salmão com esmagada de batata-doce e espargos salteados
Salmon with mashed sweet potato and sautéed asparagus

CARNE | MEAT

Naco de Vitela Braseado | Braised Veal Steak

26€

Vitela com molho de 3 pimentas, migas de coentros e espargos
Veal with three-pepper sauce, coriander migas and asparagus

Magret de Pato Crocante com Puré de Batata-Doce e Espargos Salteados

21€

| Crispy Duck Magret with Sweet Potato Purée and Sautéed Asparagus

Bochechas de Vitela | Veal Cheeks

22€

Bochechas de vitela com puré de batata
Veal cheeks with mashed potatoes

Lombinho de Porco Alentejano com Migas de Tomate e Legumes Assados

16€

| Alentejo Pork Tenderloin with Tomato Migas and Roasted Vegetables

CRIANÇAS | KIDS

Bitoque de Vaca

12€

| Beef Steak with Rice, Fried Egg and French Fries

Spaghetti à Bolonhesa | Spaghetti Bolognese

12€

Esparguete com tomate e carne picada

Spaghetti with tomato sauce and minced meat

SOBREMESAS | DESSERTS

Mousse de Chocolate com Crocante de Frutos Secos

8€

| Chocolate Mousse with Crunchy Nuts

Sericaia | Traditional Alentejo Sericaia Dessert

9€

Torta de Laranja | Orange Roll Cake

8€

Fruta da Época | Seasonal Fruit

3,5€

CAFETARIA | COFFEE

Café / Descafeinado | Espresso / Decaffeinated Coffee

2€

Café Duplo | Double Espresso

3€

Chá | Tea

2,5€

BEBIDAS | DRINKS

VINHOS DA BARROSINHA | BARROSINHA WINES

	Glass	Bottle
Barrosinha (Branco Tinto Rosé) (White Red Rosé)	4€	12€
Barrosinha Reserva (Branco Tinto) (White Red)		21€
Barrosinha Espumante Barrosinha Sparkling Wine		36€
Murganheira Reserva Bruto Portuguese Sparkling Wine		30€
Moët & Chandon Brut Impérial		95€

CERVEJAS | BEERS

Imperial Draft Beer	3€
Caneca Large Draft Beer	4€
Cerveja sem Álcool Alcohol-Free Beer	4€
Sagres Preta Sagres Dark Beer	4€
Cidra Apple Cider	5€

ÁGUAS E REFRIGERANTES | WATER & SOFT DRINKS

	50cl	1L
Água mineral sem gás Plain water	2,5€	3,5€
Água gaseificada Sparkling water	25cl 3,5€	75cl 3,5€
Refrigerantes Soft Drinks		2€

ESPIRITUOSAS | SPIRITS

CRF Brandy	7€
Famouse Grouse Whiskey	9€
Jameson Whiskey	9€
JW Black Label Whiskey	12€
Jack Daniels Whiskey	10€
Baileys Licor	7€
Porto Port Wine	5€
Moscatel Fortified Wine	5€
Amarguinha Licor	5€
Licor Beirão Licor	5€
Limoncello Licor	5€
Hendricks Gin	12€
Tanqueray Ten Gin	13€
Grey Goose Vodka	12€
Smirnoff Vodka	8€
Bacardi Rum	8€
Martini Vermute	5€

Caso tenha alergias ou intolerâncias alimentares, informe-nos antes de pedir.
IVA incluído

If you have any food allergies or intolerances, please inform us before ordering.
VAT included