

À la Carte

COUVERT

Pão e Azeite € 3,00

ENTRADAS

VEG **Rissol de Tomate Seco**, Requeijão, Azeitonas Pretas e Orégãos € 15,00

VEG **Açorda Alentejana** com Ovo € 15,00

Camarão e Vieira de Coentrada € 17,00

Pastel de Polvo, Maionese de Pimento Assado € 17,00

Alheira Gratinada, Rúcula, Presunto em Pó e Vinagreta de Maracujá e Mel € 15,00

Mini Rojões de Porco, Chutney de Maçã e Torricado € 15,00

SOPAS

Caldo Verde com Broa de Milho e Chouriço € 11,00

Sopa de Feijão e Hortaliças € 11,00

Creme Aveludado de Sapateira € 14,00

SALADAS

Saloia € 12,00

Picles de Couve Roxa, Couve Lombarda e Funcho, Rúcula, Croutons e Vinagreta de Maracujá e Mel

Mediterrânica € 14,00

Seleção de Folhas, Quinoa, Sementes de Girassol, Queijo Feta, Tomate Cereja e Vinagreta Balsâmico e Açúcar Mascavado

MAR

Peixe do Dia (selecção do Chef)	€ 35,00
Lombinhos de Bacalhau Gratinado com Batatas Assadas	€ 35,00
Arroz de Camarão , Tamboril e Tinta de Choco	€ 35,00

TERRA

Carne de Vitela Estufada, Puré de Batata Doce, Funcho Salteado em Leite de Coco	€ 33,00
Pernil de Porco e Xerém	€ 35,00
Frango no Forno à Travessa da Queimada , Batatas Assadas e Legumes Salteados	€ 33,00
VEG Tartelete de Legumes e Arroz Cremoso de Cogumelos	€ 33,00

SOBREMESAS

Torta de Laranja , Ganache de Alfarroba e Sopa de Amêndoas Torradas	€ 15,00
Creme de Queijo , Streusel, Coulis de Papaia e Cassis	€ 15,00
Pão-de-Ló , Abóbora, Gelado de Queijo da Serra	€ 15,00
Pudim à Catedral (azeite, chouriço), Sorbet de Citrinos	€ 15,00
Fruta	€ 13,00

À la Carte

COUVERT

Bread and Olive Oil € 3,00

STARTERS

VEG **Dry Tomato Patty**, White Cheese, Black Olives and Oregano € 15,00

VEG **Coriander bread soup** with Yolk € 15,00

Shrimp and Scallop in coriander sauce € 17,00

Octopus Patty, Roasted Green Pepper Mayonnaise € 17,00

"Alheira" (bread and garlic meat sausage) au Gratin,
Rocket, Smoked Ham Dust, Passion Fruit and Honey Vinaigrette € 15,00

Fried Pork Cubes, Apple Chutney, Olive Oil and Garlic Bruschetta € 15,00

SOUPS

"Caldo Verde" – Shredded Kale Soup, Corn Bread and Slice of Meat Sausage € 11,00

Red Beans and Vegetables Soup € 11,00

Velvety Cream of Brown Crab € 14,00

SALADS

"Saloia" € 12,00

Red Cabbage, Savoy Cabbage and Fennel (fermented),
Rocket, Croutons, Passionfruit and Honey Vinaigrette

Mediterranean € 14,00

Green Leaves, Quinoa, Sun Flower Seeds, Feta Cheese,
Cherry Tomatoes, Brown Sugar and Balsamic Vinaigrette

SEA

Fish of the Day (Chef's selection)	€ 35,00
Cod Fish Loins au Gratin , Roasted Potatoes	€ 35,00
Shrimp, Monk Fish and Cuttlefish Ink Rice	€ 35,00

EARTH

Roasted Veal , Sweet Potato Puree, Sautéed Fennel in Coconut Milk	€ 33,00
Roasted Ham in Two Textures , Roasted Corn Puree	€ 35,00
Roasted Chicken , Potatoes and Sautéed Vegetables	€ 33,00
VEG Vegetables Tart , Mushroom Creamy Rice	€ 33,00

DESSERTS

Orange Rolled Cake , Carob Icing and Roasted Almonds Coulis	€ 15,00
Cream Cheese , Streusel, Papaya and Cassis Coulis	€ 15,00
Sponge Cake , Pumpkin, "Serra da Estrela" Cheese Ice-Cream	€ 15,00
Olive Oil and Meat Sausage Flan , Citrus Sorbet	€ 15,00
Fruit	€ 13,00

MENUS

[baseados na Carta]

- menu 1** :: **couvert** :: Pão e Azeite
 :: **entrada** :: **Mini Rojões de Porco**, Chutney de Maçã e Torricado
 :: **prato** :: **Peixe do Dia** (selecção do Chef)
 :: **sobremesa** :: **Creme de Queijo**, Streusel, Coulis de Papaia e Cassis
- menu 2** :: **couvert** :: Pão e Azeite
 :: **entrada** :: **Caldo Verde** com Broa de Milho e Chouriço
 :: **prato** :: **Lombinhos de Bacalhau Gratinado** com Batatas Assadas
 :: **sobremesa** :: **Torta de Laranja**, Ganache de Alfarroba e Sopa de Amêndoas Torradas
- menu 3** :: **couvert** :: Pão e Azeite
 :: **entrada** :: **Alheira Gratinada**, Rúcula, Presunto em Pó e Vinagreta de Maracujá e Mel
 :: **prato** :: **Arroz de Camarão**, Tamboril e Tinta de Choco
 :: **sobremesa** :: **Pudim à Catedral** (azeite, chouriço), Sorbet de Citrinos
- menu 4** :: **couvert** :: Pão e Azeite
 :: **entrada** :: **Açorda Alentejana** com Ovo **VEG**
 :: **prato** :: **Carne de Vitela** Estufada, Puré de Batata Doce, Funcho Salteado em Leite de Coco
 :: **sobremesa** :: **Torta de Laranja**, Ganache de Alfarroba e Sopa de Amêndoas Torradas
- menu 5** :: **couvert** :: Pão e Azeite
 :: **entrada** :: **Pastel de Polvo**, Maionese de Pimento Assado
 :: **prato** :: **Pernil de Porco** e Xerém
 :: **sobremesa** :: **Pão-de-Ló**, Abóbora, Gelado de Queijo da Serra
- menu 6** :: **couvert** :: Pão e Azeite
 :: **entrada** :: **Camarão e Vieira de Coentrada**
 :: **prato** :: **Frango no Forno à Travessa da Queimada**, Batatas Assadas e Legumes Salteados
 :: **sobremesa** :: **Pudim à Catedral** (azeite, chouriço), Sorbet de Citrinos
- menu 7** :: **couvert** :: Pão e Azeite
 :: **entrada** :: **Rissol de Tomate Seco**, Requeijão, Azeitonas Pretas e Orégãos
VEG :: **prato** :: **Tartelete de Legumes** e Arroz Cremoso de Cogumelos
 :: **sobremesa** :: **Creme de Queijo**, Streusel, Coulis de Papaia e Cassis

menu 1 — **menu 7** = € 46,00

[beneficie de 30% de desconto na carta de bebidas]

:: a taxa de IVA em vigor está incluída nestes menus compostos - jantar + espectáculo **1 » 7** (jantar € 18,40 + espectáculo € 27,60) ::

MENUS

[based on A La Carte]

CAFÉ
Luso
— FADO & FOOD —

| 1927

menu 1 :: **couvert** :: Bread and Olive Oil
 :: **starter** :: Fried Pork Cubes, Apple Chutney, Olive Oil and Garlic Bruschetta
 :: **main course** :: Fish of the Day (Chef's selection)
 :: **dessert** :: Cream Cheese, Streusel, Papaya and Cassis Coulis

menu 2 :: **couvert** :: Bread and Olive Oil
 :: **starter** :: "Caldo Verde" – Shredded Kale Soup, Corn Bread and Slice of Meat Sausage
 :: **main course** :: Cod Fish Loins au Gratin, Roasted Potatoes
 :: **dessert** :: Orange Rolled Cake, Carob Icing and Roasted Almonds Coulis

menu 3 :: **couvert** :: Bread and Olive Oil
 :: **starter** :: "Alheira" (bread and garlic meat sausage) au Gratin, Rocket, Smoked Ham Dust, Passionfruit and Honey Vinaigrette
 :: **main course** :: Shrimp, Monk Fish and Cuttlefish Ink Rice
 :: **dessert** :: Olive Oil and Meat Sausage Flan, Citrus Sorbet

menu 4 :: **couvert** :: Bread and Olive Oil **VEG**
 :: **starter** :: Coriander Bread Soup with Yolk
 :: **main course** :: Roasted Veal, Sweet Potato Puree, Sautéed Fennel in Coconut Milk
 :: **dessert** :: Orange Rolled Cake, Carob Icing and Roasted Almonds Coulis

menu 5 :: **couvert** :: Bread and Olive Oil
 :: **starter** :: Octopus Patty, Roasted Green Pepper Mayonnaise
 :: **main course** :: Roasted Ham in Two Textures, Roasted Corn Puree
 :: **dessert** :: Sponge Cake, Pumpkin, "Serra da Estrela" Cheese Ice-Cream

menu 6 :: **couvert** :: Bread and Olive Oil
 :: **starter** :: Shrimp and Scallop in coriander sauce
 :: **main course** :: Roasted Chicken, Potatoes and Sautéed Vegetables
 :: **dessert** :: Olive Oil and Meat Sausage Flan, Citrus Sorbet

menu 7 :: **couvert** :: Bread and Olive Oil
 :: **starter** :: Dry Tomato Patty, White Cheese, Black Olives and Oregano
VEG :: **main course** :: Vegetables Tart, Mushroom Creamy Rice
 :: **dessert** :: Cream Cheese, Streusel, Papaya and Cassis Coulis

menu 1 — menu 7 = € 46,00

[benefit a 30% de discount on the drinks menu]

:: The active tax VAT is included in these composed menus - dinner + show 1 » 7 (dinner € 18,40 + show € 27,60) ::