

## À LA CARTE



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### SOUPS

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Cream of tomato with peppers, "bolo do caco" bread croutons, paprika and oregano

**6,00€**

Minestrone with seasonal vegetables in sausage broth fine pasta and parmesan cheese

**7,00€**



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### STARTERS

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Beef tongue ravioli with grated cheese and cherry tomato

**10,00€**

Crispy prawns with wasabi mayonnaise and vegetable pickle

**12,00€**

Poultry fritters  
Portuguese sausage and spicy lychee chutney

**8,00€**

### Goan Speciality

Piquant crepe "à Morgadinha" filled with shellfish and spices

**9,00€**



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## ALTERNATIVE

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Garden salad with  
sesame, algae  
vinaigrette, crispy  
bread and rocket  
sprouts

**9,00€**

Risotto with  
red wine,  
mushrooms,  
truffle oil and  
asparagus

**13,00€**

Vegetable samosas,  
home-made  
English-tomato and  
peppers ketchup

**9,00€**

Rice noodles with  
herb olive oil,  
mozzarella cheese  
and dried tomato  
sauce

**9,00€**

## Goan Speciality

Vegetable curry

**15,00€**



## À LA CARTE



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### FISH

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Grilled salmon  
marinated in garden  
thyme olive oil  
(Risotto with wakame algae  
and asparagus broth  
"sous-vide")

**18,00€**

Parrot fish glazed in  
citric butter  
(Mashed potatoes with  
shellfish reduction and  
roasted broccoli)

**17,00€**

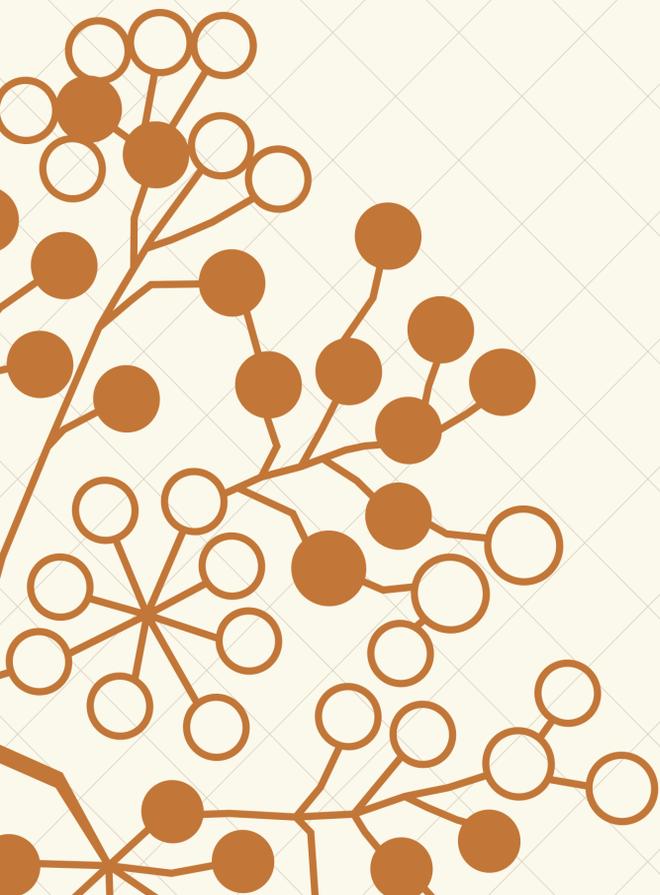
Loin of salted  
codfish in laurel  
olive oil  
(Red onion à Brás and  
cornbread with  
dehydrated olives)

**17,00€**

### Goan Speciality

Prawn curry with  
coconut juice and  
spices

**19,00€**



## À LA CARTE



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### MEAT

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Grilled steak,  
vacuum finished  
(Wild rice, home-made  
meat and mushroom  
sauce)

**17,00€**

Loin of lamb, glazed  
in rosemary butter  
(Terrine of potato with  
red onion, fresh herbs  
and green cauliflower)

**20,00€**

Slow cooked pork  
cheek with plums  
(Mashed sweet potato,  
roasted sausage and  
courgette with  
lemon juice)

**18,00€**

### Goan Speciality

Chicken curry with  
coconut juice and  
spices

**17,00€**



## À LA CARTE



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## CHILDREN MENU

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Cream of carrot  
soup with  
vegetables  
brunoise

**4,00€**

Veal steak with  
french fries  
and salad

**12,00€**

Escalope of  
breaded chicken  
with basmati rice

**10,00€**

Chocolate  
mousse with  
m&m's sand

**4,00€**

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*For dessert,  
please check  
below*

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## À LA CARTE



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### DESSERTS

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White chocolate  
cheesecake,  
hazelnuts and  
pitaya foam

**6,00€**

Local Madeira  
banana in two ways;  
passion fruit and red  
berries

**6,00€**

Chocolate "fondant",  
dried fruit sand and  
vanilla ice cream

**8,00€**

Selection of  
portuguese  
cheeses with  
homemade jams

**7,00€**

Trilogy of  
homemade  
ice-creams and  
seasonal fruit sauce

**6,00€**

### Goan Speciality

Bebinca – layered  
sweet eggs pudding  
with coconut milk and  
cardamom

**7,00€**