

**Couvert**  
Chef's Appetizer  
3,50 €

**ENTRADAS PARA PARTILHAR**  
STARTERS TO SHARE

**Amêijoas à Bulhão Pato**  
Clams Bulhão Pato Style (in white wine with garlic and coriander)  
21€

**Camarão Salteado com Tomate**  
Sautéed Shrimp with Tomato  
18,50€

**Salada de Polvo com Batata Doce e Hortelã**  
Octopus Salad with Sweet Potato and Mint  
18,50€

**Berbigão com Tomate e Gengibre**  
Cockles with Tomato and Ginger  
14,50€

**Alheira de Maçã e Ovo de Codorniz**  
Portuguese Game Sausage with Apple and Quail Egg  
9,50€

**Vieiras Coradas com Emulsão de Manga, Gengibre e Limão**  
Sautéed Scallops with Mango, Ginger and Lemon Emulsion  
18,50€

**Cogumelos em Salada Tépidas, Linguiça de Porco Preto, Pimentos e Hortelã**  
Mushrooms Warm Salad with Iberian Pork Sausage, Peppers and Mint  
8,50€

**SOPAS**  
SOUPS

**Creme de Legumes, Requeijão e Manjericão**  
Vegetables Cream Soup with Cottage Cheese and Basil  
6,50€

**Sopa de Garoupa com Todos**  
Grouper Soup Fully Garnished  
18,50€

## PEIXE

FISH

### Lombo de Bacalhau Confitado à Casa

Codfish Loin Confit Mundial's Style

23€

### Polvo no Forno com Amêndoas, Damascos e Alecrim

Baked Octopus with Almonds, Apricots and Rosemary

24€

### Garoupa Escalfada com Tomate, Azeitonas e Poejos

Poached Grouper with Tomato, Olives and Pennyroyal

32€

### Ensopado de Lulas e Camarão com Puré de Batata e Hortelã

Squids and Shrimp Stew with Mashed Potatoes and Mint

18€

### Peixe do Dia Grelhado

Daily Selection of Grilled Fresh Fish

Preço sob consulta | Price under consultation

## CARNE

MEAT

### Bochecha de Vitela no Forno com Creme de Nabo, Cenouras e Cogumelos

Baked Veal Cheek with Turnip Purée, Carrots and Mushrooms

21,50€

### Cabrito Grelhado com Legumes, Compota de Mostarda e Tomilho

Grilled Lamb with Vegetables, Mustard Jam and Thyme

32€

### Bife da Vazia Angus à Cortador

Angus Sirloin Steak Butcher's Style

28,50€

### Lombinho de Porco Preto com Molho de Mel e Coentros

Iberian Pork Tenderloin with Honey and Coriander Sauce

18,50€

VARANDA

de Lisboa

PANORAMIC RESTAURANT

**COZINHA DE SALA**  
SHOW COOKING

**Gambas Flamejadas**

Prawns Flambé

32€

**Lombinho de Porco do Montado à Portuguesa**

Alentejo's Pork Tenderloin Portuguese Style

20,50€

**Bife do Lombo com Molho de Pimentas ou 2 Mostardas**

Tenderloin Steak with Pepper Sauce or 2 Mustards Sauce

29,50€

**MASSA**

PASTA

**Penne de Amêijoas à Bulhão Pato**

Penne with Clams Bulhão Pato Style

28€

**Gemelli de Cogumelos com Creme de Espargos Brancos**

Mushrooms Gemelli with White Asparagus Sauce

18,50€

**ARROZ**

RICE

**Arroz de Bacalhau com Berbigão e Coentros**

Codfish Rice with Cockles and Coriander

23,50€

**Arroz de Polvo com Vinho Tinto e Especiarias Doces com Tomate Assado**

Octopus Rice with Red Wine, Sweet Spices and Roasted Tomato

21€

**Arroz de Galo com Farinheira e Alecrim**

Rooster Rice with Farinheira (Smoked Flour Sausage) and Rosemary

16,50€

## SOBREMESAS

DESSERTS

### Mousse de Chocolate com Compota de Pêra Rocha

Chocolate Mousse with Portuguese Pear Jam

7,50€

### Pudim de Limão com Leite de Côco e Pistácios

Lemon Pudding with Coconut Milk and Pistachios

8,50€

### Toucinho do Céu de Amendoim com Sorvete de Maça Granny Smith

Portuguese Peanuts and Eggs Cake with Granny Smith Apple Ice Cream

9,50€

### Creme Queimado de Porto Seco

Porto Sec Crème Brulée

6,50€

### Seleção de Sorvetes e Gelados (2 Bolas)

Ice Cream Selection (2 flavors)

6,50€

### Sobremesa do Dia

Dessert of the day

6€

### Fruta da Época

In Season Fruit

6€

### Fruta Tropical

Tropical Fruit

8€

## SOBREMESAS SERVIDAS NA SALA

DESSERT SHOW COOKING

### Crepe Suzette

Crepe Suzette

14€

### Banana Flambé

Banana Flambé

11€