

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 Caça com 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 Assado com Legumes, Compota de Mostarda e Tomilho

Baked Kid 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€