

**Noite Portuguesa – Portuguese Dinner**  
**Quarta-feira, 23 de Dezembro de 2020**  
**Wednesday, December 23rd 2020**



*Caldo Verde à Portuguesa*  
*Broa de milho*

“Caldo Verde”  
Cream of potato and kale with chorizo  
Corn bread

Ou/or

*Carpaccio de polvo à Algarvia*  
*Pimentos assados, azeite, coentros e salicornia*

Octopus carpaccio “Algarvia”  
Roasted pepper, olive oil, coriander, samphire

Ou/or

*Gambas salteadas em azeite, alho, vinho branco, salsa*  
Prawns sautéed in olive oil, garlic, white wine, parsley

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*Lombo de bacalhau confitado, azeite extra-virgem*  
*Batata a murro assada*

*Grelos salteados, amêndoa torrada, pó de azeitona preta*

Salt cod fillet confit, extra-virgin olive oil  
Roasted potato “a murro”

Sautéed turnips and black olive powder

Ou/or

*Lombo de porco assado recheado com ameixa de Elvas*

*Batata à Padeiro*

*Espargos glaceados, tomate assado*

*Molho de ameixa*

Roasted pork loin stuffed with Elvas plums

Potato “Padeiro” – oven baked potatoes with onion and paprika

Glazed asparagus, roasted tomato

Plum sauce

Ou/or

*Bife à Portuguesa*

*Batata sauté*

*Feijão-verde com alho*

“Bife à Portuguesa”

Sautéed fillet steak with cured ham

Sautéed potato

Green beans with garlic

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*Menu de sobremesas*

Dessert menu

*Café / Coffee*

3 pratos / 3 courses 28.00 euros

2 pratos / 2 courses 23.00 euros

*Entrada e prato principal ou prato principal, sobremesa e café*

Starter and main course or main course, dessert and coffee

IVA Incluído / VAT Included