



Cream of peas with mint and cured ham

or

*Avocado filled with tuna, ricotta, red onion,
black olives and chives
Mustard vinaigrette*

or

*Tagliatelle carbonara
Fried pancetta and chives (G)*

*Sautéed fillets of sea bream
Fine herbs sauce*

or

*Roasted breast of chicken
Pistachio sauce (N)*

or

*Roasted fillet of pork
Madeira wine sauce*

or

*Sautéed medallions of beef
Shimeji mushroom sauce*

*All main courses are garnished with
potatoes and vegetables*

*Dessert menu
Coffee and Teas*

All dishes containing gluten are marked with (G).
Dishes containing nuts are marked with (N).



Live music:

Lídia Brandão

Thursday, January 25th

 **Children**

When accompanied by their parents:

0-6 Years = 25% | 7-9 Years = 50%

10-13 Years = 75% | Over 13 = 100%

Children's menu also available.

**3 courses 37.00 euros
2 courses 30.50 euros**

**Starter and main course or main
course, dessert and coffee.
VAT Included**