

RÚSTICO

RUSTIC KITCHEN

STARTERS

FRESH PINEAPPLE CARPACCIO WITH IBERIAN HAM AND ISLAND CHEESE
PAN-FRIED, BREADED CHICKEN SERVED WITH MAYO DIP
AZOREAN CHEESE FONDUE SERVED IN A BOLO LEVEDO BREAD
SUTÉED CLAMS, IN A FRESH CORIANDER AND OLIVE OIL SAUCE
PAN-ROASTED PRAWNS, FINISHED IN A WHITE WINE, OLIVE OIL AND SPECIAL MAYO
SALAD WITH CHERRY TOMATO, LETTUCE, ORANGE AND CROUTONS
HOME MADE HÚMUS WITH OLIVE OIL AND SWEET POTATO BREAD

VEGETERIAN

QUINOA WITH FRESH TOMATO, MUSHROOMS AND BROCOLIS
FRESH TAGGLIATELE WITH FRESH MUSHROOMS, DRIED TOMATO OLIVE OIL

MEAT

BEEF FILLET (SIRLOIN) STEAK GRILLED TO PERFECTION
BEEF FILLET (SIRLOIN) STEAK GRILLED IN A CREAMY CHEF'S SAUCE AND EGG
BURGER WITH FRESH MUSHROOMS, FRIED EGG, CHEESE, LETTUCE AND HOME MADE MAYO

FISH

AZOREAN BRASEED TUNA LOIN WITH BITTERSWEET SAUCE AND LIME
FRESH, LOCALLY COUGHT, OVEN-ROASTED FISH FILLET WITH NEW POTATOS
FISH RICE SERVED WITH AROMATIC HERBS IN A LIGHT AND DELICIOUS TOMATO BROTH

PASTA

FRESH TAGGLIATELE WITH KING PRAWNS FRESH TOMATOS, GARLIC AND WHITE WINE
FRESH TAGGLIATELE BOLOGNESE WITH MUSHROOMS AND AZOREAN CHEESE

DESSERT

A LIGHT CHOCOLATE BROWNIE WITH PINEAPPLE SORBET
PROFITEROLES WITH ICE CREAM AND JAM
ICE CREAM WITH ALMONDS AND LIME
PINEAPPLE FROM OUR GREENHOUSES
PINEAPPLE FROM OUR GREENHOUSES CARAMELIZED WITH COGNAC

SNACKS

BOLO LEVEDO TOAST WITH HAM/CHEESE
SANDWICH IN BOLO LÊVEDO OR ARTISANAL BREAD

*all taxes included

19-22h