



EASTER LUNCH

[ALMOÇO DE PÁSCOA]

SALADS

variety of lettuce leaves, tomato, cucumber, tricolour peppers,
grated carrot, beetroot, white and red onion
codfish salad with chickpeas, onion, fresh parsley and chopped olives
santo fresh cheese salad with cherry tomatoes, olive oil and oregano
sardine salad with tomato, red onion, oregano, and spicy olive oil
octopus salad with onion, peppers, fresh parsley and coriander
tuna salad with black-eyed peas and boiled egg

TAPAS

mediterranean mezze:
selection of crostinis and toasted bread with dips
(hummus, tzatziki, raita, and baba ganoush)
marinated olives with olive oil and oregano
sliced boiled sausage with pickles
marinated dried gaiado with onion and fresh parsley
sautéed mushrooms with crispy bacon lardons

STARTERS

selection of portuguese and italian charcuterie,
with cheeses and marinated pickles
sliced roasted pork loin with vinaigrette and mustard sauce
serrano ham wrapped around melon pieces with mint
smoked salmon and marinated gravlax, with condiments
variety of pâtés and terrines, served with toast and jams
gratinated tomato with crispy bacon and quiche filling
shrimps with avocado and cocktail sauce

SOUP

traditional chicken broth with small pasta and mint

FISH

SHOW COOKING:
grilled fish medley: salmon and seabass fillets
with roasted cherry tomato sauce in olive oil and
fresh aromatic herbs, capers and chopped olives

MEAT

roast duck with orange, sauce from the roasting juices,
and sultanas macerated in madeira wine
stewed kid goat with portuguese-style roasted
potatoes flavoured with rosemary and fresh mint
SHOW COOKING:
beef carré and roasted chuck steak with gravy sauce from
the roasting juices and yorkshire pudding

DESSERTS

portuguese custard tarts
traditional portuguese cheese tarts
portuguese egg lamprey
chocolate and nutella brownie
santo's ricotta delights
traditional easter sweets
chocolate fountain with fresh fruit skewers
assorted cheeses with vegetable sticks, grapes,
toast, a variety of breads, dried fruits and jams

SALADAS

variedade de alfaces, tomate, pepino, pimentos tricolores,
cenoura ralada, beterraba, cebola branca e roxa
salada de bacalhau cozido com grão, cebola, salsa fresca e azeitonas
salada de queijo fresco do santo com tomate-cereja, azeite e orégãos
salada de sardinha com tomate, cebola roxa, orégãos e azeite picante
salada de polvo com cebola, pimentos, salsa fresca e coentros
salada de atum com feijão-frade e ovo cozido

TAPAS

mezze mediterrâneo:
variedade de crostinis e pão torrado com dips
(húmus, tzatziki, raita and baba ganoush)
azeitonas marinadas com azeite e orégãos
linguiça cozida laminada com pickles
gaiado seco marinado com cebola e salsa fresca
cogumelos salteados com tiras de bacon tostado

ENTRADAS

charcutaria portuguesa e italiana,
com queijos e pickles marinados
lombo de porco assado laminado, com molho vinagrete e mostarda
presunto serrano envolto em pedacinhos de melão e hortelã
salmão fumado e salmão marinado gravlax, com condimentos
variedade de patês e terrinas, acompanhados por tostinhas e compotas
tomate gratinado com bacon tostado e recheio de quiche
camarão com abacate e molho cocktail

SOPA

canja de galinha com massinha e hortelã

PEIXE

SHOW COOKING:
misto de peixe: bifeinhos de salmão e robalo corados na chapa,
com molho de tomate-cereja assado em azeite e ervas aromáticas,
alcaparras e azeitonas picadas

CARNE

pato assado com laranja, molho dos sucos do assado
e sultanas maceradas em vinho madeira
cabrito estufado no tacho com batata à padeiro,
aromatizado com alecrim e hortelã fresca
SHOW COOKING:
carré de vaca e acém assado, com molho gravy
dos sucos do assado e pudim inglês yorkshire

SOBREMESAS

pastéis de nata
queijadas regionais
lampreia de ovos
brownie de chocolate e nutella
delícias de requeijão do santo
doces tradicionais de páscoa
fonte de chocolate com espetadinhas de fruta fresca
variedade de queijos com talos de legumes, uvas,
tostinhas, pães diversos, frutos secos e compotas