

2026

DINNER – 31 DECEMBER 2025

SIMPLE & COMPOSED SALADS

Mixed letuce salad, tomato with oregano, cucumber with yoghurt dressing, grated carrot, beetroot, sautéed mushrooms, corn, and red cabbage
Spinach salad with cashews, raspberries, duck breast, and honey vinaigrette
Buffalo mozzarella salad with colourful cherry tomatoes, olives, pesto, and pine nuts
Buckwheat salad with grilled vegetables and smoked seitan 
Quinoa salad with beetroot, ginger, avocado, mango, and aromatic herbs 
Avocado salad with chicken, romaine lettuce, bacon, Ilha cheese, and bread croutons
Octopus salad

SAUCES

Balsamic vinaigrette, tartar sauce, cocktail sauce and mayonnaise

STARTERS

Beetroot hummus, chickpeas hummus , vegetable nuggets , samosas, mini shrimp rissoles, alheira croquettes, boiled shrimp, smoked salmon with garnish, charcuterie board, sliced cured ham, marinated olives, homemade pickles, and potato chips

SOUPS

Stone soup (traditional Portuguese made with beans, meats and vegetables)
Watercress cream soup 

MAIN COURSES & SIDE DISHES

Monkfish and shrimp skewers with butter sauce
Roast kid goat
Roast veal with tarragon sauce
Rissolé potatoes with bacon, chestnuts, baby onions, and mushrooms
Coriander and garlic migas 
Grilled vegetables 
Basmati rice 
Asparagus moqueca with artichokes, carrots, mushrooms, cauliflower, peanuts, and cashews 
Ravioli pasta with buffalo ricotta and tomato sauce

DESSERTS

Egg “trouxas” (Portuguese egg yolk sweet parcels), chocolate mousse, panna cotta, red berry cheesecake , chocolate cake, coffee cake , crème brûlée, “bolo-rei” (traditional king cake), azevias (sweet pastries), convent-style cake, diced fresh fruit, cheese board with jam and toast

Drinks (Hotel's choice) and coffee included

Time table: 7:00 pm – 10:00 pm

68,00€ per person
(VAT included in the current rate)

 Vegan