

The background features a vibrant tropical pattern with large green leaves and bright orange-red foliage. A solid grey rectangular area is centered on the page, serving as a backdrop for the text.

ASTÓRIA

RESTAURANTE

MENU À LA CARTE
12H30-15H00 | 19H30-22H00

ASTÓRIA

RESTAURANTE

COUVERT

Pão de Trigo, Pão de Centeio,
Focaccia, Ciabatta, Creme Mozzarella,
Azeitona Marinada, Pepino

9

ENTRADAS

CREME DE LEGUMES BIO

11

SOPA DE PEIXE

Peixe e Marisco da Nossa Costa

15

CARPACCIO DE POLVO

Coulis de Pimento, Maionese de Alho,
Pimento

20

ESTALADIÇO DE QUEIJO
DE CABRA

Frutos Secos, Compota de Abóbora,
Espargos

18

SALMÃO CURADO

Salada de Funcho, Laranja

18

SALADA DO CAMPO

Mistura de Alfaces, Abacate, Frutos
Secos, Cenoura, Pepino, Rabanete,
Vinagrete

16

SABORES DE PARTILHA

AMÊIJOAS À BULHÃO
PATO

Coentros, Limão, Alho

30

MUHAMMARA

Pão Naan

18

TÁRTARO DE NOVILHO

22

TÁBUA DE SABORES
PORTUGUESES

Bacalhau com Grão de Bico, Polvo
em Molho Verde, Costelinha com
Pickles, Croquetes de Novilho,
Peixinhos da Horta

30

TÁBUA DE CHARCUTARIAS
NACIONAIS

Presunto Bísaro, Salpicão, Paio de Lombo

22

PEIXE

CORVINA

Risotto de Espargos Verdes

36

PREGADO

Batata Sauté, Legumes Salteados e
Molho Madeira

36

CAMARÃO

Manteiga de Ervas e Batata Frita

36

BACALHAU A BAIXA
TEMPERATURA

Puré de Batata e Presunto

36

CARNES

LEITÃO

Puré de Trufa e Legumes Glaceados

38

PEITO DE PATO

Puré de Couve-flor Fumada, Legumes
Glaceados e Molho Laranja Algarve

32

BIFE À ASTÓRIA

Batata Frita

35

ARROZ

CALDOSO

MARISCO E PEIXE DA
NOSSA COSTA

80

POLVO

Filetes de Polvo

80

TORTULHOS DA SERRA

Bochecha de Porco Crocante

80

VEGAN

TOFU MARINADO EM
SOJA E CITRINOS

Puré de Batata e Legumes Glaceados

19

DO CARVÃO

FRANGUINHO
GRELHADO

Com Molho Piri-piri

38

LOMBO 250g

44

ENTRECOTE 500g

60

PICANHA 300g

35

TOMAHAWK 1100g

80

GUARNIÇÕES

LEGUMES GRELHADOS

9

BATATA FRITA

9

AROMATIZADA

SALADA SIMPLES

9

COGUMELOS GLACEADOS

9

ESPARREGADO DE

GRELOS

9

PURÉ DE BRÓCOLOS

9

ARROZ DE AÇAFRÃO

9

SOBREMESAS

PETIT GATEAUX

Gelado de Baunilha de Madagascar

9

PUDIM ABADE PRISCOS

Brunesa de Ananás dos Açores

9

TATIN

Gelado de Queijo de Cabra

11

TARTE DE MAÇÃ

Gelado de Baunilha

17

PAVLOVA DE FRUTOS

VERMELHOS

9

MINI PÃO DE LÓ DE OVAR

Sorvete de Tangerina

9

FRUTA LAMINADA

9

SELEÇÃO DE QUEIJOS

NACIONAIS

20

Tostas, Frutos Secos e Compotas Caseiras

PREÇOS INCLUEM IVA À TAXA EM VIGOR



ASTÓRIA
RESTAURANTE

MENU À LA CARTE
12:00 - 3:00 PM | 7:30 - 10:00 PM

ASTÓRIA

RESTAURANTE

COUVERT

Wheat and Rye Bread, Focaccia,
Ciabatta, Mozzarella Cream, Marinated
Olives and Cucumber 9

STARTERS

BIO VEGETABLE CREAM 11

FISH SOUP 15
Fish and Seafood from our Coast

OCTOPUS CARPACCIO 20
Red Pepper Coulis, Garlic and
Pepper Mayonnaise

CRISPY GOAT CHEESE 18
Dried Fruits, Pumpkin Jam, Asparagus

CURED SALMON 18
Fennel, Orange Salad

FRESH GARDEN SALAD 16
Mix of Lettuce, Avocado, Dried Fruit, Carrot,
Cucumber, Radish, Vinaigrette Sauce

FLAVOURS TO SHARE

“BULHÃO PATO” CLAMS 30
Coriander, Lemon, Garlic

MUHAMMARA 18
Naan Bread

STEAK TARTARE 22

PORTUGUESE FLAVOUR
BOARD 30
Cod with Chickpeas, Octopus in Green Sauce,
Short Ribs with Pickles, Beef Croquettes, Green
Beans Tempura

NATIONAL CHARCUTERIES
BOARD 22
Bisaro Ham, “Salpicão”, “Paio de Lombo”

FISH

CROAKER 36
Green Asparagus Risotto

TURBOT 36
Sautéed Potatoes, Sautéed Vegetables
and “Madeira” Sauce

SHRIMP 36
Herb Butter, Garlic Sauce and French Fries

LOW TEMPERATURE
CODFISH 36
Smashed Potatoes and Iberian Ham

MEAT

CRISPY SUCKLING PIG 38
Truffle Purée and Glazed Vegetables

DUCK BREAST 32
“Algarve” Orange Sauce, Smoked Cauliflower
Purée and Glazed Vegetables

ASTÓRIA STEAK 35
French Fries

CREAMY RICE

SEAFOOD AND FISH
FROM OUR COAST 80

OCTOPUS 80
Octopus Fillets

“TORTULHOS” FROM
THE MOUNTAINS
(MUSHROOMS) 80
Crispy Pork Cheek

VEGAN

TOFU MARINATED IN
SOY AND CITRUS FRUITS 19
Smashed Potatoes and Glazed Vegetables

CHARCOAL GRILL

GRILLED CHICKEN 38
With Piri-piri Sauce

LOIN 250g 44

ENTRECOTE 500g 60

PICANHA 300g 35

TOMAHAWK 1100g 80

SIDE DISHES

GRILLED VEGETABLES 9

FLAVOURED POTATO
CHIPS 9

SIMPLE SALAD 9

GLAZED MUSHROOMS 9

SPREAD OF GREENS 9

BROCCOLI PURÉE 9

SAFFRON RICE 9

DESSERTS

PETIT GÂTEAUX 9
Madagascar Vanilla Ice Cream

“ABADE PRISCOS” PUDDING 9
Pineapple “Brunesa” from Azores

TATIN 11
Goat Cheese Ice Cream

APPLE PIE 17
Vanilla Ice Cream

RED FRUITS PAVLOVA 9

MINI “OVAR SPONGE CAKE” 9
Tangerine Sorbet

SLICED FRUIT 9

SELECTION OF NATIONAL
CHEESES 20
Toasts, Dried Fruits and Homemade Jams

PRICES INCLUDE VAT