

ALAMBIQUE

RESTAURANTE

ME NU

Price in euros | VAT included

If you need any information about allergens, please ask the staff before orderin

COUVERT

Bread, butter and olive oil with balsamic vinegar

2.5

THE SOUP POT

Velvety soup of yellow pumpkin in star-anise and basil foam

9

Pea cream with a garlic and crispy traditional cured ham bruschetta

10

Poultry consommé flavoured with Madeira wine

10

Fish soup from our seas

11

THE STARTERS HALL

Tuna tataki with a green apple jam and a micro green salad

15

Beef carpaccio with a lettuce salad and a citric sauce

16

Foie gras terrine on brioche with a Madeira wine, balsamic vinegar and fig reduction

18

Parma cured ham with a green asparagus salad and sugar cane caramel

18

Tiger prawn grilled in virgin olive oil with an oriental salad flavoured with ginger and lime

20

SEA FLAVOURS

Traditional fresh tuna fish with fried polenta and a seasonal salad
17

Traditional seafood rice
18

Black scabbard fillet wrapped in banana and passion fruit with mashed sweet-potatoes
18

Traditional fish stew
19

Octopus in olive oil with garlic and savory roasted potatoes à Lagareiro
19

Cod fish loin poached in olive oil with mashed chick peas, green asparagus and a potato tile
20

THE BUTCHERY

Stewed chicken in a clay pot with bacon and mushrooms in red wine with couscous
17

Brazilian meat and bean stew Feijoada with savory rice
18

Portuguese styled beef with traditional cured ham, potatoes in olive oil à lagareiro and seasonal salad
18

Veal tenderloin with mashed sweet potato and roasted vegetables
19

Orange flavoured duck magret with a green asparagus risotto
19

Herb encrusted lamb carré with provençal potatoes and sautéed vegetables
21

THE VEGETARIAN CORNER

Tagliatelle with curd cheese, arugula, cherry tomato and sliced almonds
15

Green asparagus risotto with funghi and parmesan shavings
17

CALHETA'S SWEET TEMPTATIONS

Passion fruit pudding
8

Ice cream trilogy
7

Apple strudel with cream ice cream and vanilla sauce
8

Cream tart with a banana and sugar cane syrup parfait
9

Seasonal fruit platter
8

Dark chocolate fondant with mint liquor flavoured
berries and vanilla ice cream
9

Cheese board
11



SACCHARUM