

TRAPICHE

RESTAURANTE

MENU

Price in euros/VAT included

Preço em euros/IVA incluído

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

Se necessitar de informação sobre os alérgenos,
por favor consulte-nos antes de efetuar o seu pedido

No appetizer, food item or drink, and couvert, can be charged
if the service has not been requested by the customer

Nenhum prato, produto alimentar ou bebida, incluindo o couvert,
pode ser cobrado se não for solicitado pelo cliente

AN OPTIONAL 10% SERVICE CHARGE
WILL BE ADDED TO YOUR BILL
SERÁ ADICIONADA À SUA CONTA
UMA TAXA DE SERVIÇO OPCIONAL DE 10%

SANDWICHES & TOASTS//SANDES & TORRADAS

Butter toast//Torrada com manteiga	3
Jam and butter toast//Torrada com doce e manteiga	4
Ham or cheese sandwich/toast//Sandes/tosta de queijo ou fiambre	5
Ham and cheese sandwich/toast//Sandes/tosta de queijo e fiambre	6
Smoked salmon and Philadelphia cheese toast	9
Tosta de salmão fumado com queijo Filadélfia	

SNACKS

Bolo do caco	3
With garlic butter//Com manteiga de alho	
Regional caco //Caco rústico	11
Presunto and curd cheese with pumpkin and walnut jam and a balsamic and honey reduction	
Presunto e requeijão com compota de abóbora e nozes e redução de balsâmico e mel	
Vegetarian caco //Caco vegetariano	12
Seasonal roasted vegetables with mozzarella	
Legumes da estação assados com mozzarella	
Fisherman's caco //Caco pescador	13
Scabbard fish cordon bleu with a cocktail sauce	
Cordon bleu de espada com molho de cocktail	
Pork caco //Caco febra	11
Pork sandwich with local "vilão" jam in the traditional "bolo do caco" bread	11
Caco febra de porco com compota de vilão	
Club sandwich //Sandes club	14
Chicken, roast beef, bacon, cheese, ham, egg and mayonnaise	
Frango, rosbife, bacon, queijo, fiambre, ovo e maionese	
Caco prego	11
Sirloin steak with garlic butter//Bife do lombo e manteiga de alho	
Special caco //Prego especial	13
Sirloin steak with garlic butter, lettuce, tomato, fried egg, ham and cheese	
Bife do lombo, manteiga de alho, alface, tomate, ovo frito, fiambre e queijo	

BURGERS//HAMBÚRGUERES

Served in a hamburger bread//Servido em pão de hambúrguer

Plain hamburger //Hambúrguer simples	10
Hamburger with lettuce, tomato and barbecue sauce	
Hambúrguer com alface, tomate e molho barbecue	
Cheeseburger	13
Hamburger with bacon, cheddar cheese, lettuce, tomato and barbecue sauce	
Hambúrguer com bacon, queijo cheddar, alface, tomate e molho barbecue	
Guacamole	15
Hambúrguer with onion marmelade, rocket leaves, creamy cheese and guacamole	
Hambúrguer com marmelada de cebola, rúcula, requeijão e guacamole	

PIZZA

Pizza Margarita	13
Sliced tomato, mozzarella and basil leaves	
Rodelas de tomate, mozzarella e folhas de manjerico	
Pizza Saccharum	16
Mozzarella, ham, mushrooms, dried tomato, rocket leaves and olives	
Mozzarella, presunto, cogumelos, tomate seco, rúcula e azeitonas	

SALADS//SALADAS

Caprese	12
Mozzarella, tomato and lettuce mesclun with a pesto and balsamic sauce	
Mozarella, tomate e mescla de alfaces com molho de pesto e balsâmico	
Caesar	14
Roasted chicken strips, crispy bacon, croutons and lettuce mesclun with a Caesar sauce	
Tiras de frango assado, bacon tostado, croûtons e mescla de alfaces com molho César	
Regional//Rústica	13
Salad of melon with presunto and sugar-cane syrup	
Salada de melão com presunto e mel-de-cana	
Tropical	15
Shrimp, seasonal tropical fruit and lettuce mesclun with a passion fruit sauce	
Camarão, fruta tropical da época e mescla de alfaces com molho de maracujá	
Smoked salmon//Salmão fumado	
Farm salad, smoked salmon rosette, yoghurt, honey and lime sauce	14
Salada da horta, roseta de salmão fumado, molho de iogurte mel e lima	

FISH & SHELLFISH//PEIXES E MARISCOS

Grilled octopus tentacles, crushed potato and seasonal salad	22
Tentáculos de polvo grelhado, batata a murro e salada da época	
Fish kebab with peppers and prawns, crushed potato and seasonal salad	25
Espetada de peixes com pimentos e camarão, batata a murro e salada da época	
Fish and shellfish platter//Misto de peixes e mariscos (1 pax//2 pax)	36//65
Tiger prawn, lobster tail, scallops, mussels, 3 types of fresh fish	
Camarão tigre, cauda de lagosta, miolo de vieira, mexilhão com casca, 3 variedades de peixes frescos	

MEAT//CARNES

Traditional beef skewer with garlic butter, fried maize and seasonal salad	22
Espetada do lombo de vaca, manteiga de alho com milho frito e salada da época	
Grilled T-bone steak with sautéed potato in garlic butter	29
T-bone steak grelhado com batata salteada em manteiga de alho	

SIDES//ACOMPANHAMENTOS

Butter rice//Arroz de manteiga	9
Fried maize//Milho frito	13
French fries with garlic and oregano//Batata frita com alho e orégãos	5
Season salad//Salada da época	8

PORTIONS//DOSES

Roasted chorizo in sugarcane rum//Chouriço de carne assado com aguardente	8
Traditional marinated finest tuna//Atum de escabeche	12
Traditional marinated octopus//Polvo de escabeche	14
Sautéed squid//Lulas salteadas	13
Cold shrimp with cocktail sauce//Camarão frio com molho cocktail	15
Fried shrimp with chilli sauce//Camarão frito com molho picante	16
Grilled limpets//Lapas grelhadas	13
Over the weekend//Ao fim-de-semana	
Traditional styled clams in white wine sauce//Amêijoas à bulhão pato	12

LIGHT MEALS//REFEIÇÕES LIGEIRAS

Soup of the day//Sopa do dia	6
Quiche of the day with seasonal mixed salad//Quiche do dia com salada mista da época	10

Omeletes*

Plain//Simples	9
Composed//Composta	12

Choose up to 3 ingredients//Escolha até 3 ingredientes:

Ham, cheese, shrimp, onion, parsley, tomato//Fiambre, queijo, camarão, cebola, salsa, tomate

*Served with French fries and seasonal mixed salad//Servido com batata frita e salada mista da época

DAILY SUGGESTION//SUGESTÃO DO DIA

Grilled golden sea-bream fish fillet//Filete de dourada grelhada

Grilled finest tuna fish//Ventrecha de atum grelhada

Grilled chicken breast//Peito de frango grelhado

Grilled beef steak//Bife grelhado

Over the weekend//Ao fim-de-semana

Grilled sardines//Sardinhas grelhadas

Side dishes//Acompanhamentos

Seasonal mixed salad//Salada mista da época

French fries with garlic and oregano//Batata frita com alho e orégãos

Jacket potato with garlic and olive oil//Batata a murro com azeite e alho

18€

1 dish + 2 side dishes//1 prato + 2 acompanhamentos

DESSERT//SOBREMESA

Cake of the day//Bolo do dia	4
------------------------------	---

Daily special//Especial do dia	7
--------------------------------	---

Apple tart with vanilla ice-cream//Tarte de maçã com gelado de baunilha	9
---	---

TRAPICHE

RESTAURANTE

Al fresco dining

Price in euros/VAT included

Preço em euros/IVA incluído

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

Se necessitar de informação sobre os alérgenos,
por favor consulte-nos antes de efetuar o seu pedido

No appetizer, food item or drink, and couvert, can be charged
if the service has not been requested by the customer

Nenhum prato, produto alimentar ou bebida, incluindo o couvert,
pode ser cobrado se não for solicitado pelo cliente

AN OPTIONAL 10% SERVICE CHARGE
WILL BE ADDED TO YOUR BILL
SERÁ ADICIONADA À SUA CONTA
UMA TAXA DE SERVIÇO OPCIONAL DE 10%

STARTER//ENTRADA

Soup of the day

Sopa do dia

6

Fish soup

Sopa de peixe

12

Gazpacho soup with cream cheese and herbs

Gaspacho com creme queijo e ervas

11

Vichyssoise with yogurt and sugar cane honey

Vichyssoise com iogurte e mel de cana de açúcar

10

Puff pastry with buttered cheese, sausage with asparagus and scrambled egg, pumpkin jam

Folhado de queijo amanteigado, farinheira com espargos e ovo mexido, compota de abóbora

13

Vegetable quiche with mushroom salad, arugula and cherry tomato

Quiche de legumes com salada de cogumelos, rúcula e tomate cherry

13

Fresh cheese and tomato salad with walnut oil, honey and grissini

Salada de queijo fresco e tomate com óleo de noz, mel e grissini

15

Flambé shrimp with garlic, chilli and brandy

Camarão Flambeado com alho, malagueta e brandy

16

Cured ham with summer fruits, rocket mesclade, grissinis and balsamic cream

Presunto com frutas de verão, mesclade de rúcula, grissinis e creme balsâmico

16

Salmon tartar with avocado, red onion, mango, yogurt sauce and Dijon mustard

Tártaro de Salmão com abacate, cebola roxa, manga, molho de iogurte e mostarda Dijon

17

Roasted chicken Waldorf salad with traditional crostini garlic bread

Salada Waldorf de frango assado com crostini de bolo do caco com manteiga de alho

17

17 Tropical shrimp salad, guacamole sauce, tortilla chips and spices

Salada tropical, molho guacamole, chips de tortilha e especiarias

18

Tuna mi-cuite with sesame, sautéed vegetables with ponzu sauce

Mi-cuite de atum com sésamo, legumes salteados com molho ponzu

19

FROM THE SEA//DO MAR

Fried horse mackerel with maladrinho tomato rice
Chicharros fritos com arroz de tomate malandrinho
subject to availability/mediante consulta

18

Grilled fish of the day, potato salad with radish,cucumber, arugula
Peixe do dia grelhado, salada de batata tépida com rabanete, pepino, rúcula

25

Grilled octopus tentacles, crushed potato and seasonal salad
Tentáculos de polvo grelhado, batata a murro e salada da época

22

Octopus rice
Arroz de polvo

21

Cataplana of fish and seafood with sweet potato
Cataplana de peixes e mariscos com batata-doce

27/50

(1pax/2pax)

Fish kebab with peppers and prawns, crushed potato and seasonal salad
Espetada de peixes com pimentos e camarão, batata a murro e salada da época

25

Fish and shellfish platter

Tiger prawn, lobster tail, scallops, mussels, 3 types of fresh fish
Misto de peixes e mariscos

Camarão tigre, cauda de lagosta, miolo de vieira, mexilhão com casca, 3 variedades de peixes frescos

36/65

(1pax/2pax)

FROM THE FARM//DA QUINTA

Traditional beef skewer with garlic butter, fried yam and seasonal salad
Espetada do lombo de vaca, manteiga de alho com milho frito e salada da época

22

Chicken with muesli crust and banana, lime basmati and coconut sauce
Frango com crosta de muesli e banana, basmati de lima, molho de coco

20

Pork tenderloin, fennel, potato and tomato confit, micro salad
Lombinho de porco, funcho, batata e tomate confit, micro salada

21

Grilled lamb chops with mint sauce
Costeletas de borrego grelhadas com molho de menta

24

Matured sirloin beef, sautéed potato in garlic butter, rosemary
Lombo de novilho combatata salteada em manteiga de alho, alecrim

25

Veal fillet, anna potatoes, mushrooms and Madeira wine
Filete de novilho, batata anna, cogumelos e vinho Madeira

23

Grilled T-bone steak with sautéed potato in garlic butter, rosemary
T-bone steak grelhado com batata salteada em manteiga de alho, alecrim

29

SIDES//ACOMPANHAMENTOS

Butter rice
Arroz de manteiga

9

Fried maize
Milho frito

13

PASTA & RISOTTO//MASSA E RISOTO

Spaghetti, with sauce – choose up too 2 ingredients

Tomato/mushrooms /cream and olives/pesto

Esparguete com molho à escolha:

Tomate e cogumelos/natas, azeitona/pesto

17

Fine herb risotto and vegetables

Risoto d´ervas e legumes

19

PIZZA

Pizza Margherita

Sliced tomato, mozzarella and basil leaves

Rodelas de tomate, mozzarella e folhas de manjerico

13

Pizza Saccharum

Mozzarella, ham, mushrooms, dried tomato, rocket leaves and olives

Mozarela, presunto, cogumelos, tomate seco, rúcula e azeitonas

16

DESSERT//SOBREMESA

Lemon merengue tartlette

Tarte de limão merengada

9

Selection of fruit laminated

Seleção de fruta laminada

10

Brownie with vanilla ice cream and mocha cream

Brownie com gelado baunilha e creme moka

11

Trufa de chocolate recheada com compota de figos

Chocolate truffle filled with figs compote

11

Regional and international cheese board

Tábua de queijos regionais e internacionais

15