

TO SHARE



Ostras Portuguesas ao natural	4,00 Euros (1 und.)
Croquete de alheira com maionese trufada	10,00 Euros (5 und.)
Húmus de grão-de-bico, cominhos e torrada	8,00 Euros
Goujonettes de peixe-espada com molho tártaro	10,00 Euros
Beignets de frango Japonês "Karaage" com molho asiático (Nuoc mam, soja, wasabi, sumo de lima) e sésamo	10,00 Euros (8 und.)
Beignets de camarão com molho "sweet chili"	14,00 Euros (8 und.)
Presunto de Parma laminado e pão torrado	18,00 Euros (100 gr.)

Prices are in Euros, VAT included.



3 COURSE MENU	59,00 Euros
WINE PAIRING (3 Wines)	28,50 Euros p/ person

STARTERS

Leek cream soup with marinated skipjack	14,00 Euros
Organic beetroot salad with walnut oil and Santo da Serra cottage cheese	14,00 Euros
Green Bean salad with walnut oil vinaigrette, poached egg	18,00 Euros
Organic Hokkaido squash sautéed with chestnuts, pumpkin seeds, and creamy burrata	19,00 Euros
Fish tartar with ginger, wakamé seaweed and wasabi infused avocado cream	18,00 Euros

MAIN COURSES

Fish filet of the day from our coast*	*Price and fishes on request
Stewed chicken with ginger and lemon confit, chicken skewer with Greek yogurt and tandoori	25,00 Euros
Black pork cheek confit for 24 hours with sweet pepper sauce	29,00 Euros
Grilled beef Filet with Madeira Wine sauce	32,00 Euros

CHOOSE YOUR GARNISH

Mashed "Ratte" potato à la fourchette, olive oil and condiments	6,00 Euros
Vegetables with extra virgin olive oil	6,00 Euros
Risotto "Aquarello extra old" with "Parmigiano Reggiano"	7,00 Euros
Homemade French Fries	5,00 Euros
Couscous with pineapple and fresh mint	5,00 Euros

DESSERTS

Pina colada with pineapple, coconut and lime	14,00 Euros
Coconut mousse and crunchy sugar cane molasses, mango gel and passion fruit sorbet	14,00 Euros
Chocolate fondant with red berries ice cream	14,00 Euros
Madeira Wine 10 Years 10º Aniversário Hotel The Vine, Miles (Limited Edition) Tinta Negra	10,00 Euros (5 cl)
Banana and peanut cheesecake with salted caramel and surinam cherry ice cream	14,00 Euros
Sablé Breton with lemon cream and meringue, basil sorbet	14,00 Euros
Portuguese and international cheese board	17,00 Euros



Available upon request:
Vegetarian menu | Children's menu | Lactose and gluten free options

Prices are in Euros, VAT included.

Reserve here

