

Menu

€35 per person

One starter, one main course, and one dessert.

Included: covert, water, one glass of wine (white or red), and coffee.

Available from Monday to Friday between 12:30 p.m. to 3 p.m.

Starters

Green Pea Cream Soup with Crème

Fraiche

Contains: Lactose / Sulphur

Tuna Tataki in a Green Leaf Bed

Contains: Sesame / Soy

Chèvre & Tomato with Walnuts and

Honey

Contains: Lactose / Nuts

Truffled Ricotta Ravioli with Green

Leaves

Contains: Lactose

Fish

Cod and Spinach Rotellini

Contains: Lactose / Eggs / Gluten

Herbed Salmon with Bell Pepper

Couscous

Contains: Eggs / Gluten

Citrus and Ginger Crusted Sea Bream
with Stewed Green Peas and Chorizo

Contains: Gluten / Sulphur

Meat

Duck Risotto

Contains: Lactose

Rump Steak with Sun-dried Tomatoes
and Almonds and Pesto Linguini

Contains: Lactose / Nuts / Gluten

Garlic and Parsley Chicken with

Ratatouille

Contains: Lactose

Vegetarian (V)

Vegetables and Soy Crisp

Contains: Gluten / Soy

Asparagus, Pistachio Nuts and

Tomato Risotto

Contains: Lactose / Nuts

Avocado and Cherry Tomato Gnocchi

Contains: Gluten / Eggs

Dessert

Lemon Blossom

Contains: Lactose / Gluten

Chocolate Opera

Contains: Lactose / Gluten / Nuts

"Memória dos Açores" / Memory of the

Azores

Contains: Lactose / Gluten

Tomato and Basil

Contains: Lactose / Gluten

Tapioca and Strawberry (Vegan)

Contains: Nuts

Fruit Selection

