


MENU / DINNER MENU

Couvert 5.50€

SOPAS / SOUP

Sopa de Peixe / Fish Soup  7.50€

Sopa do Dia / Soup of the day 4.00€

ENTRADAS / STARTERS

Queijo fresco e Pimenta da Terra   6.00€
Fresh Island Cheese with Local Pepper

Bolo Lêvedo Torrado com alho e Ervas   4.50€
Toasted "Bolo Lêvedo" with Garlic and herbs

Salada com Queijo de cabra, Mel e Nozes     11.00€
Salad with Goat Cheese, Honey and Nuts

Salada com Maçã, Queijo Roquefort e Vinagrete    10.00€
Salad with Apple, Roquefort Cheese and Vinaigrette

Ceviche de Peixe dos Açores / Azorean Fish Ceviche and Toasts  13.50€

Cogumelos ao Alho / Fresh Mushrooms with garlic and Olive oil   9.00€

Tábua de Queijos dos Açores    15.50€
Selection of Cheeses from our Islands

Tártaro de Atum / Tuna Tartar      13.00€

Gyosas de Frango ou Vegetariana / Chicken or Vegetarian Gyosas    9.00€

Camarão "al Ajillo" / Shrimp "al Ajillo"  12.50€

Tataki de Atum / Tuna Tataki     10.00€

Carpaccio de Atum / Tuna Carpaccio      12.00€

Sashimi de Atum / Tuna Sashimi    10.00€

*Todos os preços incluem IVA à taxa em vigor - All prices include VAT at the prevailing rate

PEIXE / FISH

Atum Braseado, Sementes de Sésamo, Batata Doce Assada e Legumes Salteados



18.00€

Braised Tuna, Sesame Seeds, Roasted Sweet Potato and Vegetables

Peixe Braseado com Legumes Salteados e Batata Assada



18.00€

Braised Fish with Sautéed Vegetables and Roasted Potatoes

*Misto de Peixes Braseados com Legumes Salteados e Batata Assada**



35.00€

*Mixed Braised Fish with Sautéed Vegetables and Roasted Potatoes**

** Para 2 pessoas / *For two People*

Spaghetti Nero com Camarões salteados, Tomate e Manjeriço da horta



21.00€

Sauteed Spaghetti Nero with Shrimp, Tomato and Basil from the Garden

Risotto do Mar



20.00€

Seafood Risotto

Caril de: Peixe ou Gambas com Arroz Basmati



17.00€

Fish or Shrimp Curry with Basmati Rice

Bacalhau à Lagareiro com Batata a Murro e Migas



18.00€

Cod Fish "à Lagareiro" with Roasted Potatoes and Migas

Polvo à Lagareiro com Batata à Murro



23.00€

Octopus "à Lagareiro" with Roasted Potatoes

CARNES / MEATS

Naco do Lombo com Risotto de Citrinos e Batata Frita Caseira



30.00€

Beef Tenderloin with Citrus Risotto and Homemade French Fries

** Bife com 250gr / Beef with 250gr*

Bife à Sul com Molho tradicional dos Açores e Batata Frita



26.00€

Sul Beef with Traditional Local Sauce and homemade French Fries

** Bife com 300gr / Beef with 300gr*

Bife Tártaro com Batata Frita Caseira



25.00€

Beef Tartar with Homemade French Fries

** Bife com 300gr / Beef with 300gr*

Hambúrguer do Sul com Batata Frita Caseira



15.00€

Sul Burger with Homemade French Fries

Peito de Frango recheado com espinafres e queijo, puré de Castanha e Salada Fresca



17.00€

Stuffed Chicken Breast with Chestnut Puree and Fresh Salad



VEGETARIANOS / VEGETARIAN

<i>Spaghetti de Courgette com Bolonhesa de Legumes e Ervas Frescas</i> <i>Zucchini Spaghetti with Vegetable Bolognese and Fresh Herbs</i>	 	15.00€
<i>Penne Alla Puttanesca</i>	 	15.00€
<i>Hambúrguer Vegetariano no Prato, Puré de Batata Doce e Legumes</i> <i>Vegetarian Burger on plate, Sweet Potatoes Purée and Vegetables</i>	 	15.00€
<i>Risotto de Cogumelos</i> <i>Mushroom Risotto</i>	 	17.00€
<i>Caril de Legumes com Arroz Basmati e Papadums</i> <i>Vegetable Curry with Basmati Rice and Papadums</i>	 	14.00€

ACOMPANHAMENTOS / SIDES

<i>Salada / Green Salad</i>		5.00€
<i>Arroz / Rice</i>		5.00€
<i>Batata Frita / French fries</i>		6.00€

SOBREMESA / DESSERTS

<i>Mousse de Chocolate</i> <i>Chocolate Mousse</i>	 	5.00€
<i>Cheesecake de Maracujá</i> <i>Passion Fruit Cheesecake</i>	 	6.00€
<i>Ananás dos Açores</i> <i>Azorean Pineapple</i>		5.00€
<i>Sugestão do Chefe</i> <i>Chef Suggestion</i>		5.00€