

COMIDA

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— *na villa* —




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COUVERT
COUVERT

PÃO, MANTEIGA, AZEITE VIRGEM EXTRA, DIP 8.00€
BREAD, BUTTER, EXTRA VIRGIN OLIVE OIL, DIP 

ENTRADAS
STARTERS

PRESUNTO PATA NEGRA (80GR) 20.00€
100% BOLOTA IBERIAN HAM (80GR)

CARPACCIO DE POLVO, MOLHO DE PIMENTOS 23.00€
OCTOPUS CARPACCIO, BELL PEPPER SAUCE  





CARPACCIO DE NOVILHO, RÚCULA, QUEIJO PARMESÃO 23.00€
BEEF CARPACCIO, ROCKET LEAVES, PARMESAN CHEESE  

SALADA DE ABACATE, MANGA, TOMATE, DRESSING CÍTRICO (veggie) 23.00€
AVOCADO SALAD, MANGO, TOMATO, CITRUS DRESSING (veggie)




TACOS DE CAMARÃO, MAIONESE DE CHIPOTLE, MANGA, ABACATE (2) 24.00€
SHRIMP TACOS, CHIPOTLE MAYONNAISE, MANGO, AVOCADO (2)  

TACOS DE TÁRTARO DE NOVILHO (2) 28.00€
STEAK TARTARE TACOS (2)    

TACOS DE ATUM, RÚCULA, MAIONESE DE LIMA (2) 28.00€
TUNA TACOS, ARUGULA, LIME MAYONNAISE (2)  





CROQUETES DE VITELA (4) 14.00€
VEAL CROQUETTES (4)    

TXISTORRA BASCA 18.00€
BASQUE COUNTRY SAUSAGE

TÁBUA NA VILLA 33.00€
CROQUETES, PRESUNTO IBÉRICO, TXISTORRA BASCA, TERRINE DE FOIE GRAS, QUEIJO DE OVELHA AMANTEIGADO PEQUENO
VILLA PLATTER
CROQUETTES, IBERIAN HAM, BASQUE COUNTRY SAUSAGE, FOIE GRAS TERRINE, SOFT PORTUGUESE SHEEP CHEESE    

SALADAS






SALADS

- | | |
|--|---|
| <p>POKE DE ATUM, DRESSING DE SÉSAMO
 BASE DE QUINOA, ABACATE, RABANETE, PEPINO, ALGA WAKAME
 TUNA POKE BOWL, SESAME DRESSING
 QUINOA, AVOCADO, RADISH, CUCUMBER, WAKAME SEAWEED</p> | <p>25.00€</p> <p style="text-align: center;">  </p> |
| <p>SALADA DE BURRATA
 BURRATA, TOMATE CHERRY, MANJERICÃO
 BURRATA SALAD
 BURRATA, CHERRY TOMATO, BASIL</p> | <p>22.00€</p> <p style="text-align: center;">  </p> |
| <p>SALADA CAESAR DE FRANGO
 ALFACE ICEBERG, ANCHOVAS, BACON TOSTADO, CROUTONS
 E PARMESÃO, MOLHO CAESAR
 CHICKEN CAESAR SALAD
 ICEBERG LETTUCE, ANCHOVIES, CRISPY BACON, CROUTONS
 AND PARMESAN, CAESER DRESSING</p> | <p>25.00€</p> <p style="text-align: center;">  </p> |
| <p>TABOULEH
 BULGUR, TOMATE CHERRY, PEPINO, CEBOLA ROXA, COUVE ROXA, SALSA, HORTELÃ
 TABOULEH
 BULGUR, CHERRY TOMATO, CUCUMBER, RED ONION, RED CABBAGE, PARSLEY, MINT</p> | <p>21.00€</p> <p style="text-align: center;">  </p> |



PRINCIPAIS
 MAIN COURSES

ATUM BRASEADO, PAK-CHOI BRAISED TUNA STEAK, PAK-CHOI  	32.00€
ROBALO, BEURRE BLANC SEA BASS, BEURRE BLANC   	32.00€
RAVIOLI DE LAGOSTIM, ESPARGOS RAVIOLI, ASPARAGUS, SHRIMP   	37.00€
NASI GORENG ARROZ BALINÊS FRITO, LEGUMES, OVO BALINESE FRIED RICE, VEGETABLES, EGG (OPÇÃO VEGETARIANA / ASK FOR OUR VEGGIE NASI GORENG OPTION)   	25.00€

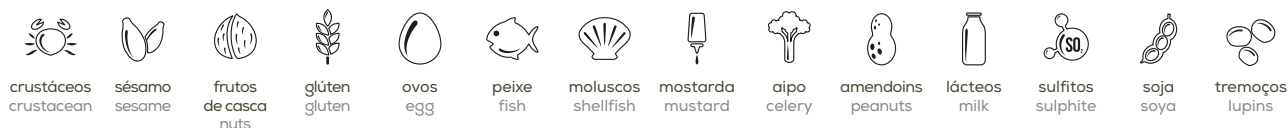
													
crustáceos crustacean	sésamo sesame	frutos de casca nuts	glúten gluten	ovos egg	peixe fish	moluscos shellfish	mostarda mustard	aipo celery	amendoins peanuts	lácteos milk	sulfitos sulphite	soja soya	tremoços lupins



GRILL - CARNES DO MUNDO

MEATS OF THE WORLD

LOMBO (200GR) TENDERLOIN STEAK	33.00€
BIFE PRAIA (300GR) PRAIA STEAK	33.00€
ACÉM REDONDO (600GR) RIB-EYE STEAK	74.00€
CHULETÓN (~1000GR) MATURADA 30 DIAS 30-DAY AGED VEAL CHOP	121.00€
TOMAHAWK (~1000GR) TOMAHAWK	109.00€
VAZIA SIMENTAL (400GR) MATURADA 30 DIAS 30-DAY AGED SIMENTAL SIRLOIN STEAK	55.00€
RIB-EYE GRAIN FED BLACK ANGUS (300GR)	68.00€
PICANHA USA ANGUS (300GR) USA RUMP CAP STEAK	48.00€
RIBEYE WAGYU JAPÃO (300GR) JAPANESE WAGYU SIRLOIN STEAK	224.00€



IVA INCLUIDO À TAXA LEGAL DE 13%
13 % LEGAL RATE TAX INCLUDED

ACOMPANHAMENTOS

SIDE DISHES

BATATA FRITA DE DUPLA FRITURA DOUBLE-FRIED FRENCH FRIES	8.00€
LEGUMES SALTEADOS SAUTÉED VEGETABLES 	10.00€
BATATA DOCE ASSADA, COENTROS ROASTED SWEET POTATOES, CORIANDER 	10.00€
MASSA COM TRUFA TRUFFLED PASTA  	23.00€
SALADA VERDE, MOLHO DIJON GREEN SALAD, DIJON DRESSING  	9.00€
SALADA DE TOMATE, REQUEIJÃO, HORTELÃ TOMATO SALAD, COTTAGE CHEESE, MINT 	10.00€



crustáceos
crustacean



sésamo
sesame



frutos
de casca
nuts



glúten
gluten



ovos
egg



peixe
fish



moluscos
shellfish



mostarda
mustard



aipo
celery



amendoins
peanuts



lácteos
milk



sulfitos
sulphite







soja
soya



tremoços
lupins

SOBREMESAS

DESSERTS

<p>PETIT GÂTEAU DE CARAMELO, SORVETE DE LIMÃO CAMEL PETIT GÂTEAU, LEMON SORBET</p> <p style="text-align: right;">    </p>	12.00€
<p>PRALINE DE AVELÃ HAZELNUT PRALINE</p> <p style="text-align: right;">      </p>	12.00€
<p>PUDIM DO ABADE, SORVETE DE MARACUJÁ ABADE DE PRISCOS PUDDING, PASSOINFRUIT SORBET</p> <p style="text-align: right;">   </p>	13.00€
<p>FRUTA DA ÉPOCA (MANGA, MORANGOS OU ABACAXI) SEASONAL FRUIT (MANGO, STRAWBERRY OR PINEAPPLE)</p>	8.00€
<p>SORVETES (2 BOLAS) SORBET (2 SCOOPS)</p>	7.00€
<p>BANOFFEE, GELADO DE BAUNILHA BANOFFEE, VANILLA ICE CREAM</p> <p style="text-align: right;">   </p>	12.00€
<p>MIX PRAIA NA VILLA DEGUSTAÇÃO DAS NOSSAS SOBREMESAS PRAIA NA VILLA MIX A SELECTION OF OUR DESSERTS</p> <p style="text-align: right;">     </p>	40.00€

													
crustáceos crustacean	sésamo sesame	frutos de casca nuts	glúten gluten	ovos egg	peixe fish	moluscos shellfish	mostarda mustard	alho celery	amendoins peanuts	lácteos milk	sulfitos sulphite	soja soya	tremoços lupins

ESTE ESTABELECIMENTO DISPÕE DE LIVRO DE RECLAMAÇÕES
THIS ESTABLISHMENT HAVE COMPLAINTS BOOK

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