



35€

por pessoa | per pax

Menu de
Degustação
DOMINGO

Tasting menu
SUNDAY

Couvert

•

Pré entrada

Pre starter

•

Entrada

Starter

•

Peixe

Fish

•

Vegetariano

Vegetarian

•

Carne

Meat

•

Sobremesa

Dessert

Degustação de 6 pratos | 6 course tasting

*não inclui bebidas | *drinks not included



COUVERT

2,5€ pax

ENTRADAS

Starters

Croquetes de vitela com maionese de mostarda Dijon | 2 un. | 7.5€

Veal croquettes with Dijon mustard

Ameijoas à Bulhão Pato | 24€

Clams Bulhão Pato style

Camarão crocantes com maionese picante | 3 un. | 11.75€

Crispy prawns, avocado and spicy mayonnaise

Gambas À guilho | 12.5€

Garlic prawns

Tiborna de cavala com molho alho e coco, tomate e ceviche | 10.5€

Tiborna of mackerel with garlic and coconut sauce, tomato and ceviche

Salada de frango, bacon, tomate cherry, pão tostado e molho Cesár | 14€

Chicken Salad, bacon, cherry tomato, toasted bread and Caesar sauce

Salada de camarão, abacate, tomate cherry, pão tostado e maionese picante | 14.5€

Prawns salad, avocado, cherry tomato, toasted bread and spicy mayonnaise

Taco de atum, gengibre, lima, abacate, maionese picante e rúcula | 9.5€

Tuna taco with ginger, lime, avocado, spicy mayonnaise and arugula

Taco de bochecha de porco com rúcula, couve roxa e maionese picante | 9.5€

Pork cheek taco with rocket, red cabbage and spicy mayonnaise

Duo de tacos (Mar e Serra) | 17.5€

Taco duo (Sea and Mountain)

Creme legumes | 4€

Vegetables soup

Tábua mista (queijo/enchidos) | 18,5€

Mixed board (cheese/cured meats)



PEIXE *Fish*

Risoto de camarão | 20€

Shrimp risotto

Cataplana de peixe (corvina) | 28.5€ 1 pax | 56€ 2 pax

Fish cataplana (croaker)

Linguini Nero, camarão, leite de coco, malagueta, lima e gengibre | 20€

Linguini nero with prawns, coconut milk, chilli, lime and ginger

Linguini Nero, corvina, leite de coco, malagueta, lima e gengibre | 21€

Linguini nero with fish, coconut milk, chilli, lime and ginger

Bacalhau, batata migada, espinafres, cebola roxa e molho | 23€

Cod, crumbled potato, spinach, red onion and sauce

Atum braseado, sementes de sésamo, legumes salteados batata-doce e molho teriaki | 21€

Braised tuna, sesame seeds, sautéed vegetables, sweet potatoes, and teriyaki sauce

Robalo, xarém à Bulhão Pato e beterraba avinagrada | 21€

Sea bass, "xarém à Bulhão Pato" and vinegared beetroot

Polvo grelhado, batata doce, pimentos assados e molho romanesco | 22€

Grilled octopus, sweet potatoes, roasted peppers and romanesco sauce

Caril de camarão com legumes, arroz basmati, amêndoa torradas e coentros | 19€

Prawns curry with vegetables, basmati rice, toasted almonds, and coriander

Xarém de berbigão | 14€

Cockle "Xarém"



CARNE *Meat*

Hambúrguer, bolo levedo, queijo cheddar, bacon e batata frita | 14.5€
Hamburger, yeast cake, cheddar cheese, bacon and fries

Caril de frango com legumes, arroz basmati, amêndoa e coentros | 17.5€
Chicken curry with vegetables, basmati rice, almonds, and coriander

Ribeye, chimichurri, batata-doce frita e legumes grelhados | 25€
Ribeye steak, chimichurri, sweet potato fries, and grilled vegetables

Bife da vazia 250g, batata frita, legume, molho pimentas ou molho mostarda | 25€
Sirloin steak 250g, french fries, vegetables, pepper sauce or mustard sauce

Lagartos de porco preto e lula grelhada, xarém frito e tomate cherry grelhado | 23€
Black pork lizard and grilled squid, fried xarém and grilled cherry tomatoes

Bochecha de porco, arroz de figos, legumes e jus | 21€
Iberian pork cheek, fig rice, vegetables and jus

Perna de pato confitada, batata doce, espinafres e pêra | 21€
Confit duck leg, sweet potato, spinach and pear



VEGETARIANO

Vegetarian

Quinoa, legumes salteados, tomate cherry, parmesão, nozes e vinagre de framboesa | 17,5€

Quinoa, sautéed vegetables, cherry tomatoes, parmesan, walnuts and raspberry vinegar

Cuscus com fruta da época, tófu e redução de vinagre balsâmico e vinho do Porto | 17€

Couscous with seasonal fruit, tofu and balsamic vinegar and Porto wine

Caril de legumes com arroz basmati, amêndoa e coentros | 16€

Vegetable curry with basmati rice, almonds, and coriander



SOBREMESA

Dessert

Tarte de limão merengada com gelado de baunilha | 7€

Lemon meringue pie with vanilla ice cream

Crumble de maçã e gelado de baunilha | 6€

Apple crumble with vanilla ice cream

Bolo de chocolate, doce de frutos vermelhos e gelado de baunilha | 6.5€

Chocolate cake, red berries jam and vanilla ice cream

Brûlée de alfarroba com sorvete de tangerina | 7€

Carob Brûlée with tangerine ice cream

Pudim de azeite, sorvete de citrinos, frutos vermelhos e amêndoa | 8.5€

Olive oil pudding, citrus sorbet, red fruit and almonds

Quindim com gelado de amêndoas, framboesas e doce de frutos vermelhos | 7,5€

Quindim with almond ice cream, raspberries and red fruit jam

Pannacotta de café | 5.5€

Coffee pannacotta

Ananás grelhado com canela e sorbet de limão | 5€

Grilled pineapple with cinnamon and lemon sorbet



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