

SCHEDULE

BREAKFAST: 6:30 - 10:00 am
LUNCH: 12:30-3:00 pm . DINNER: 7:30-10:00 pm

LUNCH BREAK

Buffet Menu

12:30 pm - 3 pm

MONDAY TO SATURDAY

STARTER

+

1 HOT DISH

+

DESSERT FROM OUR PASTRY

18€

Without Beverages

Availability subject to confirmation

À LA CARTE

*Service available daily for dinner and Sunday for lunch.
Dinner reservation times: 7:30 pm or 8:30 pm.
(the table will be released if there is a delay of more than 15 minutes)*

TO START

Soup of the Day
3,50€

Azorean Coast Fish Soup
Fish Cubes, Shrimp, Croutons, Microgreens
8,50€

Tepid Roasted Tomato Soup ✓
Peeled and Marinated Cherry Tomatoes, Poached Egg, Croutons,
Microgreens, Olive Oil
5,50€

TO SHARE

Grilled Green Asparagus with Honey Mustard Vinaigrette ✓
Grilled Green Asparagus, Honey Mustard Vinaigrette,
Roasted Almonds and Microgreens
6,50€

Regional black pudding ball with Pineapple Chutney 🍷
from the Azores
Herb-Spiced Black Pudding, Pineapple Chutney, Microgreens
6,50€

Regional “Morro” Cheese Gratin with Honey and Nuts 🍷
“Morro” Cheese, Organic Honey, Walnuts and Rosemary
7,00€

Sauteed Shrimp with Regional Pepper Sauce
Shrimp, Earth Pepper Sauce, Garlic Croutons, Microgreens
11,50€

VEGETARIAN AND VEGAN

Lentils Curry with Sweet Potato and Chickpeas ✓

Lentil Curry, Spinach, Sweet Potato, Chickpeas,
Coconut Chips and Basmati Rice

11,00€

Pea and Leek Risotto with São Jorge Cheese 🌿

Risotto Rice, Peas, Leeks and São Jorge Cheese
(Vegan option without São Jorge Cheese) ✓

11,50€

PASTA

Carbonara Tagliatelle

Tagliatelle, Guanciale, Egg Yolk, Pecorino Cheese

13,50 €

FISH

Fish Loin from Our Coast with Tomato and Shrimp “Açorda” 🌸

Azorean Coast Fish Loin, Green Asparagus, Tomato, Coriander
and Shrimp “Açorda” and Pico White Wine Velvety Sauce

16,00€

Tuna Loin with Orange and Soya Sauce 🌸

Seared Tuna, Roasted Carrot Puree with Honey, Edamame,
Sautéed New Potatoes with Red Onion and Thyme,
Orange and Soy Sauce

15,00€

MEAT

Pork Chuletón with Light Vinegar and Spice Sauce 🌸

Pork Chuletón, Homemade French Fries, Traditional Lettuce
and Onion Salad, Light Vinegar and Spice Dressing

17,50€

T-Bone Steak with Butter and Herb Sauce 🌸

T-Bone Steak, Homemade Fries, Grilled Seasonal Vegetables
with Basil Pesto and Butter and Herb Sauce

28,00€

CHILDREN

Fish Fillets

Fish Fillets, Homemade French Fries, Grilled Vegetables

8,50€

Grilled Sirloin Steak with Fried Egg

Sirloin Steak, Fried Egg, Homemade French Fries

9,00€

DESSERTS

Chocolate Brownie

Chocolate Brownie, Banana Flambe, Vanilla Ice Cream, Caramelized Nuts, Caramel Sauce and Red Miso

7,00€

Faial Cup

Chocolate, Vanilla and Straciatella Ice Cream with Caramel Sauce and “Mulata” Biscuit

7,50€

Grilled Azorean Pineapple

Pineapple, Plant-Based Greek Yogurt, Salted Caramel Sauce and Toasted Rice Pearls

6,50€

Ice Cream Cup

1 Ball 2,90 € | 2 Balls 5,10 €


Our “Abade de Priscos” Pudding

Abade de Priscos Pudding, Marinated Orange Glaze, Roasted Almonds


7,50€

DRINKS

PURIFIED WATER

 Still Water 37,5 cl - 75 cl	1,70 € 2,50€
Sparkling Water 37,5 cl - 75 cl	1,80 € 2,80€

SOFT DRINKS

 Coca-cola (Original and Zero) - Sprite - Fanta	2,50 €
Kima - Regional Passion Fruit Juice	2,50 €
Fruit Juices	2,50 €
Ice Tea	2,50 €
Fresh Orange Juice	4,00 €

BEER

Draught Beer	
Small 0.20 lt	2,00 €
Medium 0.33 lt	3,00 €
Large 0.40 lt	4,00 €
Super Bock Bottle 0,33 lt	3,00 €
Super Bock Bottle 0,33 lt (Alcohol-free)	3,00 €

COFFEE

Espresso / Decaffe	1,60 €
Coffee with Milk	2,20 €
Cappuccino	2,50 €
Tea	2,20 €

For more options, please consult our Bar List.

WINE LIST

WINE BY THE GLASS

Azoris Selection White - Red	5,00 €
Azorean Wine White - Red	8,00 €

WHITE WINE

Açores

 Ameixâmbar Colheita Seleccionada	40,00 €
Grape Varieties: Arinto dos Açores and Terrantez do Pico Islands of Faial and Pico - 13,0% alc. vol.	
 Curral Atlantis Colheita Seleccionada	25,00 €
Grape Varieties: Verdelho and Arinto dos Açores Island of Pico - 12,5% alc. vol.	
 Frei Gigante	29,00 €
Grape Varieties: Arinto dos Açores, Verdelho and Terrantez do Pico Island of Pico - 12,5% alc. vol.	
Magma	31,00 €
Grape Varieties: Verdelho Island of Terceira - 12,5% alc. vol.	
 Pedras Brancas Reserva	29,00 €
Grape Varieties: Verdelho (60%), Arinto (39%) and Boal (1%) Island of Graciosa - 12,0% alc. vol.	
Quinta da Jardinete	18,00 €
Grape Varieties: Chardonnay Island of S. Miguel - 12,5% alc. vol.	
 Terras de Lava	18,00 €
Grape Varieties: Native to the Azores (70%) and White Europeans (30%) Island of Pico - 12,0% alc. vol.	

Alentejo

Herdade dos Grous	23,00 €
Grape Varieties: Antão Vaz, Arinto and Gouveio 13% alc. vol.	
Invisível - Quinta d'Ervideira	25,00 €
Grape Varieties: Aragonez 13% alc. vol.	
Nã te Rales - Herdade da Figueirinha	18,00 €
Grape Varieties: Arinto, Verdelho and Antão Vaz 13,5% alc. vol.	
Sossego - Herdade do Peso	13,00 €
Grape Varieties: Antão Vaz, Arinto and Roupeiro 13% alc. vol.	

Dão

Casa Américo Encruzado 20,00 €
Grapes: Encruzado
Region: Dão - 13,0% alc. vol.

Douro

Bons Ares 22,00 €
Grape Varieties: Sauvignon Blanc, Viosinho and Rabigato
Douro Superior - 13,5% alc. vol.

Carm Reserva 25,00 €
Grape Varieties: Códega de Larinho, Rabigato and Viosinho
Douro Superior - 13,5% alc. vol.

Quinta da Soalheira 18,00 €
Grape Varieties: Viosinho, Rabigato, Códega and Gouveio
Douro Superior - 12,5% alc. vol.

Tons de Duorum 13,00 €
Grape Varieties: Arinto, Verdelho, Viosinho, Rabigato,
Moscatel Galego
12,5% alc. vol.

GREEN WINE

Bico Amarelo - Herdade do Esporão 13,00 €
Grape Varieties: Loureiro, Alvarinho and Avesso
Region: Lima, Monção, Melgaço and Baião - 11,0% alc. vol.

Soalheiro 25,00 €
Grape Varieties: Alvarinho
Region: Monção and Melgaço - 12,5% alc. vol.

RED WINE

Açores



Terras de Lava 18,00 €
Grape Varieties: Merlot, Syrah and Saborinho
Island of Pico - 12% alc. vol.



Terras de Lava Merlot 21,00 €
Grape Varieties: Merlot
Island of Pico - 12,5% alc. vol.



Terras de Lava Syrah 24,00 €
Grape Varieties: Syrah
Island of Pico - 12,5% alc. vol.

Alentejo

Esporão Reserva 30,00 €

Grape Varieties: Alicante Bouschet, Aragonez, Trincadeira and Cabernet Sauvignon
14,5% alc. vol.

Flor de Sal - Ervideira 25,00 €

Grape Varieties: Aragonez and Cabernet Sauvignon
13,5% alc. vol.

Nã te Rales - Herdade da Figueirinha 16,00 €

Grape Varieties: Touriga Nacional, Syrah and Alicante Bouschet
15% alc. vol.

Pontual Superior Tinto 18,00 €

Grape Varieties: Alicante Bouschet, Syrah, Touriga Nacional and Petit Verdot
13,5% alc. vol.

Santa Vitória Seleção 16,00 €

Grape Varieties: Aragonez and Touriga Nacional
14,0% alc. vol.

Península de Setúbal

Quinta da Mimosa 20,00 €

Grape Varieties: Castelão "Periquita"
14,5% alc. vol.

Douro

Duas Quintas 26,00 €

Grape Varieties: Touriga Nacional, Touriga Franca and Traditional Grape Varieties from Douro
15% alc. vol.

Duorum 21,00 €

Grape Varieties: Touriga Franca, Touriga Nacional and Tinta Roriz
14% alc. vol.

Quinta da Soalheira 18,00 €

Grape Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca, Tinto Cão and Sousão
13,5% alc. vol.

Tons de Duorum 14,00 €

Grape Varieties: Touriga Franca, Touriga Nacional and Tinta Roriz
12,5% alc. vol.

Vinha Grande 23,00 €

Grape Varieties: Touriga Nacional, Tinta Barroca, Touriga Franca, Tinta Roriz
13,5% alc. vol.

ROSÉ WINE

Grape Varieties: Baga, Rufete, Touriga Franca and Tinta Barroca
Region: Douro - 12,5% alc. vol.



Terras de Lava 19,00 €
Grape Varieties: Merlot e Syrah
Region: Açores - Island of Pico - 11,5% alc. vol.

Versátil 12,00 €
Grape Varieties: Alfrocheiro, Aragonez and Trincadeira
Region: Alentejo - 13,0% alc. vol.

SPARKLING WINE AND CHAMPAGNE

Sparkling Murganheira Super Reserva 30,00 €

Sparkling Raposeira Blanc de Blancs 25,00 €

Sparkling Raposeira Reserva 20,00 €

Champagne Moet et Chandon 85,00 €

M&M Gold Edition Bruto 20,00 €

VAT included

There is a Complaint Book in this establishment



Suitable for vegetarians.



Suitable for vegetarians and vegans.



Main ingredient/product certified with Marca Açores.

This establishment is supported by the Support Program for Restaurants and Hospitality for the Acquisition of Azorean Products.