

# À LA CARTE

COUVERT

#### Chef's Couvert

Assorted Bread, Chef's Hor d'oeuvres 4,00€

TO START\_

### One Soup every day

4.50€

#### Salmon Tartare

In Shichimi Mayonnaise, Avocado and Wasabi Mousse, Mango and Ginger Gel, Wakame Tempura 10,00€

### Shrimp In Tempura

Lime and Sweet Chilli

12.00€

## Shrimp Flambé

with local Red Pepper "Pimenta da Terra"

12,00€

### Tuna Tataki



Tuna sealed in Sesame over Tender Leaves, Soy, Honey and Ginger Sauce 10,00€

#### Ceviche

Greater Amberjack, "Leche de Tigre", Smashed Sweet Potato, Greens, Red Onion, Radish, Toasted Corn 11,00€

### Limpets

Grilled, Regional Flavor 12,00€

Azorean Cheese Platter 🕖 🥨



4 Azorean cheeses, Homemade Jam 9.00€



## LIGHT MEALS

## Royal Chicken Salad



Chicken, Lettuce, Arugula, Chorizo, Bacon, Bread Crouton, Grated Cheese, Mustard and Honey Balsamic Sauce 14,00€

#### Mediterranean Salad

Lettuce, Arugula, Cherry Tomato, Grapes, Smoked Ham, Egg, Orange, Kiwi, Fresh Cheese, Almond, Nut, Vinaigrette Sauce

14,00€

#### Penne Carbonara

Penne, Bacon, Cream, Egg, Parmesan 16,00€

## Spaghetti Bolognaise (3)



16,50€

## Vegan Noodles

Noodles, Oriental Vegetables, 2 Mushroom, Tofu, Teriyaki Sauce 16,00€

#### Portobello Risotto



Creamy Risotto, Portobello Mushroom, Parmesan 17,00€

## Shrimp Risotto

Creamy Risotto, Shrimp, Parmesan 18,00€

### **Limpet Risotto**

Creamy Risotto, Limpets, Parmesan 18,00€





#### Octopus

Old Fashioned Stewed, Mashed Sweet Potato, Garlic Sauteed Greens, Tuile 20,00€

### Our Portuguese Cod Fish

Confit Loin, Hummus, Smoked Ham, Poached Egg, Black Olive, Olive Oil 19,00€



Sesame Crusted, Passion Fruit Teriyaki, Roasted Sweet Potato, Green Asparagus 20,00€

#### Fish from our Coast

Browned Loin, Fumet w/ Sparkling Wine, 2 caviars, Potato and Bio Vegetables, Courgette Nest 19,00€

POULTRY \_\_\_\_\_

Chicken (Chicken)

Brest stuffed with Cheese and Pesto, Jus, Mashed Potato, Oven Baked Cherry Tomato 18,00€



## BEEFSTEAK

## Royal Garden Steak 😂



Grilled Veal Tenderloin, Bearnaise Sauce, Rustic Potatoes, Grilled Vegetables 28,00€

## Regional Style Steak



Fried Veal Tenderloin, Regional Sauce, Egg, French Fries 27,00€

## Chateaubriand Diane



Fillet Mignon, Diane Sauce, Rustic Mix from the Farm For 2 People - 52,00€

# CHILDREN \_\_

#### Fish

Breaded Fillet, Rice, Carrot Vichy 12,00€

## Spaghetti Bolognaise



Spaghetti, Bolognaise Meat Sauce, Parmesan 12,00€

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Grilled Chicken Steaks, French Fries, Carrot Vichy 12,00€

#### Ice Cream

2 Flavours

5,00€





#### Cheesecake

Blueberries and Redberries 7,00€

## Dark Chocolate and Azorean Pineapple Semifreddo



7,00€

#### Brownie

Chocolate Brownie, Ice Cream Scoop at your choice 7,00€

#### Fruit

Skewer in a White Chocolate with Passionfruit Liqueur Ganache 7,00€

### Royal Ice Cream Bowl

7,00€

Information about Allergens on request. VAT included. A Complaint Book is Available.



Suitable for Vegetarians.



Main ingredient of the dish certified with Marca Açores

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