Dom Alimado

RESTAURANTE

Ule 24.12 | 19H - 22H

STARTERS

Octopus salad Mackerel salad with pepper and coriander Couscous salad with grilled vegetables Pesto tri-color pasta salad with feta cheese Seafood and mango salad with dill sauce Assorted simple salads Roasted turkey breast with marinated figs and swee Roasted croaker Regional Cold cuts and pickles board Assorted patties Boiled Shrimp and cocktail sauce Smoked salmon and cream cheese with lime

Cheese selection with dry fruits and crackers

MAIN COURSE

Asparagus cream soup with toasted hazelnuts Christmas traditional Steamed Cod loin Seafoodl' "Cataplana" sautéed with garlic and coriander Xerém (Mashed corn) with octopus and pepper Roasted pork sealed with honey, thyme and red berries sauce

GUARNISH

Steamed Portuguese cabbage, savoy cabbage and heart cabbage Steamed carrot, turnip, new potato, boiled eggs and chickpea Arabic rice Potato gratin with fine herbs Sauteed vegetables Broccoli with garlic

CHRISTMAS DESSERTS

Chocolate fountain Traditional Christmas cake with nuts, candied and dried fruits Traditional Christmas cake with nuts and dried fruits Pumpkin sweet fries with Porto Wine

> French toast Rice pudding Créme brulê Egg white roll with raspberries Almond pie Sweet vermicelli Chocolate cake Merengue and custar cream with nuts Conventual pudding Fresh sliced fruit



VAT included. 1 child up to 2 years old free of charge (with 2 adults). Remaining children and all from 3 till 12 years old - 50%

#