

# DOLCE PASQUA

## BRUNCH ESPECIAL

### WELCOME DRINK

Porto Tónico com trilogia de citrinos

### ENTRADAS

Variedade de pães regionais e integrais  
Seleção de charcutarias, queijos nacionais e italianos  
Seleção de alfaces, molhos e azeitonas marinadas  
Bola de carne à Transmontana  
Rosbife com Roquefort, maçã e pickles  
Salada de mozzarella com tomate cherry e molho pesto  
Requeijão com abóbora assada e avelã tostada  
Salada de favas com morcela de arroz e hortelã  
Salada de polvo da costa com pimentos e batata-doce  
Salmão marinado com citrinos e pimenta rosa  
Filetes de carapaus em escabeche de vegetais  
Cocktail de camarão  
Sapateira recheada  
Ostras frescas  
Peixinhos da Horta, empada de galinha e chamuças de vegetais

### SOPA

Creme de camarão e lima kefir com tostas em azeite

### PEIXE

Corvina braseada com cremoso de amêijoia

### CARNE

Cordeiro assado com tomilho e molho do assado

### VEGETARIANO

Quinoa com espargos verdes, pack choy, caju, coentros e sésamo

### ACOMPANHAMENTOS

Batata de forno com alecrim  
Migas com broa de milho  
Vegetais salteados  
Arroz de especiarias com amêndoas

### SOBREMESAS

BUFFET DE SOBREMESAS DE PÁSCOA  
Arroz Doce  
Toucinho do céu  
Tigelada  
Folar de Páscoa  
Pudim de ovos com kumquat  
Mousse chocolate e brownie  
Financier de baunilha e amêndoa  
Farófias com creme citronela  
Ninho com ovos de chocolate  
Seleção de fruta da época

Seleção de vinhos: Quinta do Vallado Tinto e Branco  
Outras bebidas: Água, refrigerantes, cerveja e cafetaria



# DOLCE PASQUA

## SPECIAL BRUNCH

### WELCOME DRINK

Porto Tonic with a trio of citrus fruits

### STARTERS

Variety of regional and wholegrain breads  
Selection of national and Italian cold cuts & cheeses  
Selection of lettuces, dressings, and marinated olives  
Traditional Transmontana meat pie  
Roast beef with Roquefort, apple, and pickles  
Mozzarella salad with cherry tomatoes and pesto sauce  
Cottage cheese with roasted pumpkin  
and toasted hazelnuts  
Broad bean salad with black pudding and mint  
Octopus salad with peppers and sweet potato  
Marinated salmon with citrus and pink peppercorns  
Mackerel fillets in vegetable escabeche  
Shrimp cocktail  
Stuffed crab  
Fresh oysters  
Vegetable fritters, chicken pie, and vegetable samosas

### SOUP

Shrimp cream soup with kefir lime and olive oil toasts

### FISH

Grilled corvina with creamy clam sauce

### MEAT

Roasted lamb with thyme and its own jus

### VEGETARIAN

Quinoa with green asparagus, pak choi, cashews,  
coriander and sesame

### SIDE DISHES

Roasted potatoes with rosemary  
Cornbread migas (*Portuguese-style breadcrumbs*)  
Sautéed vegetables  
Spiced rice with almonds

### DESSERTS

EASTER DESSERT BUFFET  
Sweet rice pudding  
Almond sponge cake (*Toucinho do Céu*)  
Traditional Tigelada (*Portuguese custard pudding*)  
Easter sweet bread (*Folar de Páscoa*)  
Egg pudding with kumquat  
Chocolate mousse and brownie  
Vanilla and almond financier  
Farófias (*Portuguese meringue*) with  
lemongrass cream  
Chocolate egg nest  
Selection of seasonal fruit

Wine selection: Quinta do Vallado Red & White  
Other beverages: Water, soft drinks, beer, and coffee

