



# BUFFET PESCADOR




## SALADAS SIMPLES

ALFACE, TOMATE, PEPINO, CENOURA, MILHO,  
BETERRABA, CEBOLA



## SALADAS COMPOSTAS

SALADA DE CHOCO  
POLVO À GALEGA  
FEIJÃO VERDE COM LASCAS DE ATUM,  
OVO E CEBOLA ROXA  
SALADA DE FRUTOS TROPICAIS COM CAMARÃO  
ARROZ DE FRUTOS DO MAR E COENTROS  
OVAS DE PEIXE GRELHADAS COM AZEITE VIRGEM E VERDE  
SIZELADOS  
SALADA DE PIMENTOS ASSADOS  
SALADA DE LULAS COM ALGAS WAKAMI E AGRIÃO



MEXILHÃO COM MOLHO VINAGRETE  
CARPACCIO DE BACALHAU  
SALMÃO FUMADO  
CAMARÃO COM FLOR DE SAL  
SAPATEIRA  
PETINGA COM MOLHO DE ESCABECHE  
OSTRAS AO NATURAL

## SOPAS

CREME DE LEGUMES  
SOPA DE PEIXE

## PRATOS

ESPADARTE À PORTUGUESA  
MASSADA DE PEIXE COM HORTELÃ  
ROBALO A PROVENÇAL  
ESCALOPES DE NOVILHO  
CARNE DE PORCO COM AMEIJOAS  
BATATA DOCE ASSADA  
ARROZ DE LEGUMES  
LEGUMES SALTEADOS



## SHOWCOOKING

CAMARÃO AO ALHO  
PEIXE AO SAL (CORVINA)

## KIDS CORNER

DOURADINHOS  
NUGGETS DE FRANGO

## SOBREMESAS

TARTELETES DE CARAMELO E BANANA  
MOUSSE DE FIGO COM MAÇÃ CONFITADA  
SACHER COM CREME DE LARANJA  
PANACOTTA DE ALFARROBA E POEJO  
DAQUOISE DE AMÊNDOA, IOGURTE E CREME DE LIMÃO  
TÁBUA DE QUEIJOS

## SIMPLE SALAD

LETTUCE, TOMATO, CUCUMBER, CARROT, CORN, BEETROOT,  
ONION

## MIXED SALAD


CUTTLEFISH SALAD  
OCTOPUS WITH OLIVE OIL AND PAPRIKA  
TUNA SALAD WITH GREEN BEANS AND PURPLE ONION  
TROPICAL FRUIT SALAD WITH SHRIMP  
RICE WITH SEAFOOD AND CORIANDER;  
GRILLED FISH ROE WITH VIRGIN OLIVE OIL AND PARSLEY  
ROASTED PEPPERS SALAD  
SQUID SALAD WITH WAKAME SEAWEED AND WATERCRESS

MUSSELS WITH VINAIGRETTE SAUCE  
COD CARPACCIO  
SMOKED SALMON  
SHRIMP WITH FLOR DE SAL  
CRAB FROM OUR COAST  
PORTUGUESE SARDINES WITH PICKLED SAUCE  
OYSTERS FROM RIA FORMOSA

## SOUPS

VEGETABLES CREAM SOUP  
TRADITIONAL FISH SOUP FROM ALGARVE

## MAIN DISHES



SWORDFISH WITH IBERIAN HAM, GARLIC AND OLIVE OIL  
PORTUGUESE TRADITIONAL FISH STEW  
WITH PASTA AND MINT  
SEA BASS WITH PROVENCE HERBS  
BEEF ESCALOPE  
IBERIAN HAM WITH CLAMS  
ROASTED SWEET POTATO  
RICE WITH VEGETABLES  
SAUTÉED VEGETABLES

## SHOWCOOKING

MUSSELS SAUTÉED IN OLIVE OIL WITH WINE,  
GARLIC AND CORIANDER  
SAUTÉED SHRIMPS WITH GARLIC  
CORVINA IN SALT DOUGH

## KIDS CORNER

FISH FINGERS  
CHICKEN NUGGETS

## DESSERTS

CARAMEL AND BANANA TARTELETTS  
FIG MOUSSE WITH CONFIT OF APPLE  
SACHER COM CREME DE LARANJA  
PANACOTTA OF CAROB & PENNYROYAL  
ALMOND DACQUOISE WITH YOGHURT & LEMON CREAM  
CHEESE SELECTION

€45,00

BEBIDAS NÃO INCLUÍDAS

€45,00

DRINKS NOT INCLUDED



**KAMAL**  
— by Dona Filipa —

