



# RESTAURANTE "WINE CELLAR"



Jantar: 19h00 - 22h30  
Dinner: 7:00 p.m. - 10:30 p.m.

## AS SOPAS... / THE SOUPS...

<b>Sugestão do dia*</b> <i>Sugestion of the day</i>	4,00€
<b>Caldo verde* com chouriço (12)</b> <i>Traditional cabbage soup with smoked pork sausage</i>	4,00€
<b>Gaspacho* com croutons de pão (1)</b> <i>Gazpacho with bread croutons</i>	4,00€

## OS PETISCOS... / APETIZERS...

<b>Alheira trasmontana, feijão frade e grelos (1/12)</b> <i>Smoked pork and poultry sausage from the region with black eye beans and turnip greens</i>	8,50€
<b>Linguíça do Barroso assada (12)</b> <i>Grilled smoked pork sausage from Barroso</i>	9,50€
<b>Repolga na Chapa com azeite e orégãos</b> <i>Sautéed mushrooms with olive oil and oregano</i>	8,00€
<b>Portobello recheado com alheira e gratinado com queijo Ilha (1/7/12)</b> <i>Portobello stuffed with smoked pork sausage and gratin cheese from the Azores island</i>	8,00€
<b>Minis bolinhos de bacalhau (1/3/4/7)</b> <i>Fried codfish cakes</i>	7,00€
<b>Minis pastéis de Chaves (1/3)</b> <i>Meat puff pastry from Chaves</i>	7,00€
<b>Mini covilhetes de Vila Real (1/3)</b> <i>Meat puff pastry from Vila real</i>	7,00€
<b>Croquetes de vitela (1/3)</b> <i>Veal croquetes</i>	7,00€
<b>Presunto ibérico</b> <i>Iberian smoked ham</i>	18,00€
<b>Enchidos da região laminados</b> (Salpicão, linguíça, salpicão do borralho) (1/12) <i>Assorted smoked pork sausages from the region</i>	12,50€
<b>Tábua de queijos nacionais, compota de abóbora e figos (8)</b> <i>Portuguese cheese selection, pumpkin jam and figs</i>	11,00€
<b>Pimentos padrão com flor de sal*</b> <i>Padron peppers with sea salt</i>	7,50€
<b>Peixinhos da horta (1/3/6/7)</b> <i>Breaded green beans</i>	6,50€
<b>Azeitonas marinadas</b> <i>Marinated olives</i>	1,50€

## OS OVOS... / THE EGGS...

<b>Ovos mexidos com chouriço ibérico e espargos (3/12)</b> <i>Scrambled eggs with iberian sausage and asparagus</i>	12,00€
<b>Tortilha de batata e cebola* "à Espanhola" (3)</b> <i>Potato and onion "Spanish tortilha"</i>	7,00€
<b>Ovos revoltos com repolgas e cebolinho* (3)</b> <i>Scrambled eggs with mushrooms and chive</i>	11,50€

## AS TOSTAS... / TOASTS...

<b>Tosta de queijo de cabra gratinado com compota de figo (1)</b> <i>Goat cheese toast with fig jam</i>	12,00€
<b>Tosta de salmão fumado com queijo fresco, guacamole, rúcula e balsâmico (1/4/7/12)</b> <i>Smoked salmon toast with fresh cheese, guacamole, rocket salad and balsamic vinegar</i>	15,00€
<b>Pão tostado com azeite, polpa de tomate fresco* e presunto ibérico (1/3)</b> <i>Toasted bread with olive oil, fresh tomato and iberian smoked ham</i>	11,00€
<b>Pão de alho (manteiga, alho e salsa) - 6 unid. (1/7)</b> <i>Garlic bread (butter, garlic and parsley) - 6 unit</i>	4,50€

## SALADAS... / SALADAS...

<b>Salada de tomate da região*, cebola roxa com vinagre e azeite trasmontano (12)</b> <i>Tomato salad with purple onion, vinegar and regional olive oil</i>	5,00€
<b>Coração de alface* "a la plancha" com molho César e anchovas (3/4/7/10)</b> <i>Grilled heart of lettuce with Caesar sauce and anchovies</i>	5,00€
<b>Salada Caprese (tomate* e mozzarella fresca, pesto com azeite balsâmico) (7/8)</b> <i>Caprese salad (tomato and mozzarella, pesto sauce with balsamic olive oil)</i>	8,00€
<b>Beringela* tempura e mel de rosmaninho (1)</b> <i>Grilled eggplant with tempura and honey</i>	5,00€
<b>Espargos grelhados com presunto ibérico e molho vinagrete</b> <i>Grilled asparagus with iberian smoked ham and vinaigrette sauce</i>	9,00€

## DO MAR... / FROM THE SEA

<b>Polvo fatiado, pimentão fumado e azeite (14)</b> <i>Sliced octopus, smoked sweet pepper and olive oil</i>	17,00€
<b>Camarão flamejado com brandy na frigideira (300gr) (2/4/12)</b> <i>Shrimp flamed with brandy (300g)</i>	19,00€
<b>Camarão crocante com maionese de sweet chilli (1/2/3/12)</b> <i>Crispy shrimp with sweet chilly mayonese</i>	18,00€
<b>Pataniscas de bacalhau com arroz malandrino de feijão (1/3/4/7)</b> <i>Traditional fried codfish cakes with beans rice</i>	16,00€
<b>Puntillitas fritas com farinha de milho (1/2/3/12)</b> <i>Fried baby squid with corn flour</i>	16,00€
<b>Mexilhão (cebolada, tomate e pimentos) (12/14)</b> <i>Mussel (onion, tomato and peppers)</i>	13,50€

## AS CARNES... / MEATS...

<b>Posta da vazia de vitela do Barroso laminada</b> <i>Sliced veal chop from Barroso region</i>	19,00€
<b>Secretos de porco preto com molho mirandês (12)</b> <i>Black pork with "mirandês" sauce</i>	12,50€
<b>"Pica-pau" de novilho com molho de francesinha e picles (1/6/7/10/12)</b> <i>Veal pieces with "francesinha" sauce and pickles</i>	17,00€
<b>Costelinhas em vinhas d' alhos com arroz de feijão e grelos (1/12)</b> <i>Pork ribs in garlic with beans and turnip green rice</i>	12,00€
<b>Prego no prato com ovo a cavalo (3)</b> <i>Veal beef with egg, fried potatoes and salad</i>	15,00€
<b>Prego em bolo lêvedo dos Açores, manteiga de alho e queijo Limiano (1/3/7)</b> <i>Veal beef in leavened bread from Azores, garlic butter and portuguese "limiano" cheese</i>	15,00€
<b>Favas com enchidos da região (12)</b> <i>Broad beans with assorted smoked pork sausages from the region</i>	13,50€

## PARA ACOMPANHAR... / GARNISH...

<b>Migas de grelos e enchidos trasmontanos com broa de milho (1/12)</b> <i>Turnip greens and rye bread "migas" with regional smoked pork sausages</i>	5,50€
<b>Esparregado de espinafres (1/7)</b> <i>Spinach purée</i>	5,00€
<b>Batata frita rústica (1)</b> <i>Traditional fried potatoes</i>	4,00€
<b>Arroz de feijão catarino malandrino (1/12)</b> <i>Red beans rice</i>	5,50€
<b>Cesto de Pão (1)</b> <i>Bread basket</i>	2,50€

## AS SOBREMESAS... / DESSERTS...

<b>Bolo de chocolate húmido (1/3/7)</b> <i>Wet chocolate cake</i>	6,50€
<b>Cheesecake de frutos silvestres (1/3/7)</b> <i>Wild fruits cheesecake</i>	6,50€
<b>Creme Brulée de baunilha (3/7)</b> <i>Vanilla crème brulée</i>	6,50€
<b>Creme de café, leite condensado e bolacha maria (1/3/7)</b> <i>Coffee delight, condensed milk and biscuit</i>	6,50€
<b>Delícia de laranja (1/3/7)</b> <i>Orange delight</i>	6,50€
<b>Seleção de fruta laminada</b> <i>Sliced fruits selection</i>	7,00€

\* Os produtos assinalados são colhidos da nossa horta biológica  
\* These products are grown in our vegetable garden

Este menu contém alergénios, para sua segurança peça a lista aos nossos colaboradores.  
This menu contains allergens, for caution please ask the staff for the list and check the details.



Garrafeira  
*Wine Cellar*



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