

Doce **PÁSCOA**

18 DE ABRIL
ESPECIAL JANTAR BUFFET

ENTRADAS

- Camarão salteado sobre chutney de abacaxi e malagueta
- Curgete recheada com legumes, mozzarella e pesto
- Pastel de bacalhau com molho aioli
- Tábua de queijos com doce de abóbora, charcutaria e enchidos regionais
- Seleção de pão caseiro e Integral, tostas e bolachas

SALADAS, MOLHOS E GUARNIÇÕES

- Salada tropical de camarão
- Salada de batata com mostarda e pickles
- Salada de bacalhau com grão
- Salada de penne com tomate cherry, pesto e nozes
- Seleção de alfaces e verduras, tomate, cenoura ralada, pepino, milho cozido, beterraba, cebola roxa
- Azeitonas, ervilhas, feijão-frade, grão-de-bico, cogumelos, tomate cherry
- Peito de frango, bacon, fiambre, ovo cozido, atum
- Molho cocktail, molho aioli, molho César, vinagrete de lima
- Pickles e limão

QUENTES

- Creme de abóbora com curcuma
- Cataplana de peixe e marisco
- Salmão assado aromatizado com endro e alcaparras
- Bacalhau com crosta de broa e azeitona
- Bife de frango grelhado com manteiga de limão e tomilho
- Estufado de grão, abóbora e tofu
- Batata assada com alho e tomilho
- Arroz de ervilhas
- Seleção de legumes assados

SOBREMESAS

- Folar da Páscoa
- Tarte de framboesa
- Bolo de ananás
- Tiramisù
- Pudim de figo e medronho
- Mousse de morangos em texturas
- Leite-creme caramelizado
- Doces regionais algarvios
- Salada de frutas
- Seleção de gelados: chocolate, morango, baunilha

Bebidas da seleção Santa Eulália incluídas



Sweet **EASTER**

APRIL 18th
SPECIAL DINNER BUFFET

STARTERS

- Sautéed shrimp over pineapple and chili chutney
- Stuffed zucchini with vegetables, mozzarella and pesto
- Codfish fritter with aioli sauce
- Cheese board with pumpkin jam, cold cuts and regional sausages
- Assortment of homemade and wholegrain bread, toasts and crackers

SALADS, SAUCES AND GARNISHES

- Tropical shrimp salad
- Potato salad with mustard and pickles
- Codfish and chickpea salad
- Penne salad with cherry tomatoes, pesto and walnuts
- Assortment of lettuces and greens, tomato, grated carrot, cucumber, cooked corn, beetroot, red onion
- Olives, peas, black-eyed beans, chickpeas, mushrooms, cherry tomatoes
- Chicken breast, bacon, ham, boiled egg, tuna
- Cocktail sauce, aioli sauce, Caesar dressing, lime vinaigrette
- Pickles and lemon

HOT DISHES

- Pumpkin cream soup with turmeric
- Fish and seafood cataplana
- Roasted salmon with dill and capers
- Codfish with cornbread and olive crust
- Grilled chicken steak with lemon and thyme butter
- Chickpea, pumpkin and tofu stew
- Roasted potatoes with garlic and thyme
- Green pea rice
- Assortment of roasted vegetables

DESSERTS

- Easter folar
- Raspberry tart
- Pineapple cake
- Tiramisù
- Fig and arbutus pudding
- Strawberry mousse in textures
- Caramelized crème brûlée
- Traditional Algarve sweets
- Fruit salad
- Ice cream selection:
chocolate, strawberry, vanilla

Santa Eulália selection of drinks included



Doce **PÁSCOA**

19 DE ABRIL
ESPECIAL JANTAR BUFFET

ENTRADAS

Folhado de legumes com molho de caril
Coxinha de frango com molho tártaro
Rosbife com molho de mostarda, rúcula e parmesão
Tábua de queijos com doce de abóbora,
charcutaria e enchidos regionais
Seleção de pão caseiro e Integral, tostas e bolachas

SALADAS, MOLHOS E GUARNIÇÕES

Salada de atum com batata e pimentos
Salada de cuscuz com amêndoa torrada
e legumes assados
Salada de noodles com pato, legumes, soja e laranja
Salada Waldorf com nozes
Seleção de alfaces e verduras, tomate, cenoura ralada,
pepino, milho cozido, beterraba, cebola roxa
Azeitonas, ervilhas, feijão-frade, grão-de-bico,
cogumelos, tomate cherry
Peito de frango, bacon, fiambre, ovo cozido, atum
Molho cocktail, molho aioli,
molho César, vinagrete de lima
Pickles e limão

QUENTES

Caldo verde com broa de milho
Polvo assado com batatinhas e grelos salteados
Filete de dourada com alcaparras
Perna de borrego estufada
Frango do campo à algarvia
Fusilli tricolor com molho de tomate e manjeriço
Batata assada
Arroz de coentros
Legumes salteados com amêndoa torrada

SOBREMESAS

Ninho da Páscoa
Folar da Páscoa
Cheesecake de frutos vermelhos
Pudim de caramelo
Tarte de amêndoa
Mousse de chocolate com flor de sal
Doces regionais algarvios, amêndoas
da Páscoa, ovo de baunilha e caramelo
Salada de frutas
Seleção de gelados:
chocolate, morango, baunilha

Bebidas da seleção Santa Eulália incluídas



Sweet **EASTER**

APRIL 19th
SPECIAL DINNER BUFFET

STARTERS

Vegetable puff pastry with curry sauce
Breaded chicken thigh with tartar sauce
Roast beef with mustard sauce, arugula and parmesan
Cheese board with pumpkin jam, cold cuts
and regional sausages
Assortment of homemade and wholegrain
bread, toasts and crackers

SALADS, SAUCES AND GARNISHES

Tuna salad with potatoes and bell peppers
Couscous salad with toasted almonds
and roasted vegetables
Noodles salad with duck, vegetables, soy and orange
Waldorf salad with walnuts
Assortment of lettuces and greens, tomato,
grated carrot, cucumber, cooked corn,
beetroot, red onion
Olives, peas, black-eyed beans, chickpeas,
mushrooms, cherry tomatoes
Chicken breast, bacon, ham, boiled egg, tuna
Cocktail sauce, aioli sauce,
Caesar dressing, lime vinaigrette
Pickles and lemon

HOT DISHES

Portuguese cabbage soup with cornbread
Roasted octopus with baby potatoes
and sautéed turnip greens
Sea bream fillet with capers
Braised lamb shank
Regional Algarve chicken
Tricolor fusilli with tomato and basil sauce
Roasted potato
Coriander rice
Sautéed vegetables with toasted almond

DESSERTS

Easter nest cake
Easter folar
Red berry cheesecake
Caramel pudding
Almond tart
Chocolate mousse with fleur de sel
Traditional Algarve sweets, Easter almonds
vanilla and caramel egg
Fruit salad
Ice cream selection:
chocolate, strawberry, vanilla

Santa Eulália selection of drinks included



Doce PÁSCOA

20 DE ABRIL
ESPECIAL BRUNCH

BREAKFAST CORNER

logurtes naturais e de sabores
Seleção de cereais
Queijo fresco | Queijo flamengo
Fiambre de porco | peru
Salmão fumado com citrinos
Ovos mexidos | Ovos cozidos
Tomates assados
Cogumelos assados
Bacon
Salsichas de peru
Feijão cozido ao estilo inglês (baked beans)
Rösti de batata
Panquecas
Tábua de queijos, enchidos e charcutaria
Seleção de pão caseiro, integral, croissants e pão de leite

ENTRADAS

Bolinhas de alheira
Rissóis de camarão
Croquetes de carne

SALADAS, MOLHOS E GUARNIÇÕES

Salada de beterraba com laranja e sésamo branco
Salada de noodles com frango, legumes em juliana e soja
Salada de atum com feijão-frade
Salada de polvo com batata
Salada de arroz com charcutaria e legumes assados
Seleção de alfaces, tomate, milho, cenoura e pepino
Vinagrete, molho cocktail, molho aioli
Azeitonas marinadas

PRATOS QUENTES

Creme de lentilhas
Filetes de robalo grelhados com azeite de ervas
Cabrito assado com batatinhas e grelos salteados
Batata assada
Arroz de cenoura
Legumes salteados

SHOW COOKING MASSAS & RISOTTOS

Ingredientes:

Espargos, ervilhas, tomate cherry, tomate seco, espinafres, cogumelos, azeitonas, bacon, farinha

Molhos:

Carbonara, bolonhesa, tomate

SOBREMESAS

Variedades de folhados doces, bolo caseiro, bolachas, compotas, doces e manteigas
Fruta laminada, fruta à peça e salada de fruta
Seleção de sobremesas de Páscoa

Bebidas da seleção Santa Eulália incluídas



Sweet **EASTER**

APRIL 20th
SPECIAL BRUNCH

BREAKFAST CORNER

Natural and flavored yogurts
Selection of cereals
Fresh cheese | Flamengo cheese
Pork ham | Turkey ham
Smoked salmon with citrus
Scrambled eggs | Boiled eggs
Roasted tomatoes
Roasted mushrooms
Bacon
Turkey sausages
Baked beans (English-style)
Potato rösti
Pancakes
Cheese, sausage, and charcuterie board
Assortment of homemade bread, wholegrain
bread, croissants and brioches

STARTERS

Game sausage ball
Shrimp rissoles
Meat croquettes

SALADS, SAUCES AND GARNISHES

Beetroot salad with orange and white sesame
Noodle Salad with chicken, vegetables and soy sauce
Tuna salad with black-eyed beans
Octopus and potato salad
Rice salad with cold cuts and roasted vegetables
Assortment of lettuces, tomato, corn, carrot and cucumber
Vinaigrette, cocktail sauce, aioli sauce
Marinated olives

HOT DISHES

Lentil cream soup
Grilled sea bass fillets with herb-infused olive oil
Roasted lamb with baby potatoes
and sautéed turnip greens
Roasted potato
Carrot rice
Sauteéd Vegetables

SHOW COOKING

PASTA & RISOTTOS

Ingredients:

Asparagus, peas, cherry tomatoes, sundried tomatoes,
spinach, mushrooms, olives, bacon, farinheira sausage

Sauces:

Carbonara, Bolognese, Napolitana

DESSERTS

Variety of sweet pastries, homemade cakes, cookies,
jams, sweets and butters
Sliced fruit, fruit and fruit salad

Santa Eulália selection of drinks included

