



SANTOS

POPULARES

POPULAR SAINTS

ENTRADAS

Salada de orelha de porco grelhada
Salgadinhos (rissóis, croquetes e bolinhos de bacalhau)
Salada de cenoura à algarvia, Salada de feijão-frade com atum, Salada de favas com chouriço, Pimentos assados, Gaspacho alentejano, Carapaus alimados

SALADAS SIMPLES

Seleção de alfaces, tomate, cenoura, pepino, milho cozido, beterraba, cebola roxa, ervilhas cozidas, feijão-frade, cogumelos Paris, fiambre, bacon, ovos cozidos, azeitonas

MOLHOS

Vinagrete, molho cocktail, molho aioli, molho César, pickles, gomos de limão

TÁBUA DE QUEIJOS E ENCHIDOS

Seleção de queijos portugueses, enchidos tradicionais e charcutaria variada.

SELEÇÃO DE PÃES

Pão caseiro, pão com chouriço, chapata mini, pão pulga integral, pão de azeitonas

PRATOS QUENTES

Sopa: Caldo verde com broa de milho

Peixe: Sardinhas assadas na brasa, Lulinhas fritas à algarvia

Carne: Carne de porco à alentejana

Grelhada mista: Frango piri-iri, costeletas de borrego, secretos de porco preto

VEGETARIANO:

Estufado de grão com abóbora e chouriço vegan

ACOMPANHAMENTOS

Legumes da estação salteados, batata cozida com pele / batata à murro, arroz branco

SOBREMESAS

Estação de crepes e churros (toppings, Nutella, chantilly, açúcar e canela), arroz-doce, tijeladas, filhós, torta de laranja, bolo de bolacha, salada de frutas, cesto de fruta variada, 4 variedades de fruta fatiada: abacaxi, melão, melancia, manga



Em caso de alergias ou intolerâncias alimentares, por favor informe-nos — teremos todo o prazer em ajudar e ajustar as opções disponíveis.



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STARTERS

Grilled pig's ear salad, assorted savoury pastries (codfish cakes, croquettes, and rissoles), Algarve-style marinated carrot salad, black-eyed pea salad with tuna, fava bean salad with chorizo, roasted peppers, Alentejo-style gazpacho, marinated horse mackerel

FRESH SALAD BAR

Mixed lettuces, tomato, carrot, cucumber, sweetcorn, beetroot, red onion, boiled peas, black-eyed peas, button mushrooms, cooked ham, crispy bacon, boiled eggs, olives

DRESSINGS & SAUCES

Vinaigrette, cocktail sauce, aioli, Caesar dressing, pickles, lemon & garlic sauce

CHEESE & CURED MEAT BOARD

Selection of Portuguese cheeses, traditional sausages and cold cuts

BREAD SELECTION

Rustic bread, chorizo bread, mini ciabatta, whole grain rolls, olive bread

HOT DISHES

Soup: Caldo Verde (traditional Portuguese soup made with finely shredded kale, potatoes, olive oil, and garlic, served with slices of cured sausage) with cornbread

Fish: Grilled sardines, Algarve-style fried baby squid

Meat: Alentejo-style pork with clams (traditional portuguese dish with marinated pork, clams, garlic, paprika, and coriander)

Mixed Grill: Piri-piri chicken, lamb chops, and Iberian pork secretos (juicy, marbled cut of Iberian pork)

VEGETARIAN

Chickpea and pumpkin stew with vegan chorizo

SIDES

Sautéed seasonal vegetables, boiled new potatoes / roasted baby potatoes, steamed white rice

DESSERTS

Crepe and churros station with toppings: Nutella, whipped cream, sugar & cinnamon, rice pudding, traditional egg pudding (Tigeladas), fried festive pastries (Filhós), orange roll cake, portuguese biscuit cake, fresh fruit salad, seasonal fruit basket, sliced fruit selection: pineapple, melon, watermelon, mango



If you have any food allergies or intolerances, please let us know – we'll be happy to assist and adapt the available options.