

GRANDE REAL
**SANTA
EULÁLIA**

RESORT & HOTEL SPA
ALBUFEIRA

JANTAR BUFFET DINNER BUFFET

24 DEZEMBRO · DECEMBER

REAL COZINHA RESTAURANTE

€ 70,00

Preço por pessoa – Bebidas incluídas*
Price per person – Drinks included*

O jantar será servido das 19h00 às 22h30
Dinner will be served from 07:00 pm to 10:30 pm

Crianças: 0 – 5 anos: gratuito | 6 – 12 anos: 50% de desconto
Children: 0 – 5 years old: free | 6 - 12 years old: 50% discount

* Bebidas incluídas da selecção do Hotel: vinho branco e tinto, água mineral, sumos, refrigerantes e cerveja

* Drinks included from our Hotels selection: white and red wine, mineral water, juices, soft drinks and beer

GRANDE REAL SANTA EULÁLIA RESORT & HOTEL SPA

Estrada de Albufeira, Olhos de Água · 8200-269 Albufeira - Portugal
T (+351) 289 598 000 | E grse@realhotelsgroup.com

REALHOTELSGROUP.COM

ENTRADAS | STARTERS

Rosbife com mostarda Dijon, pickles de cebola roxa e alcaparras
Roast beef with Dijon mustard, pickled red onion and capers
Petinga frita com salada de feijão frade
Fried Pilchard "Petinga" with black eyed beans salad
Camarão cozido sobre picadinho de manga e maionese de lima
Boiled shrimp over mango and lime mayo
Shot de laranja e gengibre e mel
Orange, ginger and honey shot
Seleção de mini salgados
Assortment of mini savouries

Cesto de pão caseiro, mini chapata, pulga integral e pão de azeitonas
Assortment of homemade bread, mini ciabatta, wholemeal bread and olive bread
Seleção de queijos nacionais e internacionais com tostas e bolachas
Selection of national and international cheeses with toasts and crackers
Seleção de charcutaria, enchidos regionais e azeitonas temperadas
Selection of charcuterie, regional cured sausages and marinated olives

SALADAS | SALADS

Estopeta de atum
Tuna salad with peppers, onion and tomato
César com peito de frango, bacon e anchovas
Caesar salad with chicken breast, bacon and anchovies
Waldorf | Waldorf salad
Alcachofras com pimentos assados e azeitonas
Artichokes with roasted bell peppers and olives
Alface, feta, romã e nozes com vinagre de mel
Lettuce with feta cheese, pomegranate, walnuts and honey vinaigrette

Variedade de alfaces, tomate, cenoura, pepino, milho cozido, beterraba
Assortment of lettuces, tomato, carrot, cucumber, corn and beetroot

MOLHOS | DRESSINGS

Cocktail, aioli, vinagrete e César | Pickles e limão
Cocktail, aioli, vinaigrette and Caesar | Pickles and lemon

SOPA | SOUP

Creme de legumes
Vegetable cream soup

Creme de castanhas assadas e cogumelos
Roasted chestnuts and mushroom cream soup

PEIXE | FISH

Polvo assado à lagareiro com batatinhas e grelos
Roasted octopus
"à Lagareiro" with baby potatoes and turnip greens
Bacalhau cozido, batata, ovo, cenoura e couves
Boiled codfish with potatoes, egg, carrots and cabbage

CARNE | MEAT

Peito de peru recheado com frutos secos e alheira
Turkey breast stuffed with dried fruits and game sausage
Cabrito assado no forno à padeiro
Roasted lamb "à Padeiro"

VEGETARIANO | VEGETARIAN

Fusilli com legumes grelhados, tomate seco e manjeriço
Fusilli with grilled vegetables, sun-dried tomato and basil

ACOMPANHAMENTOS | SIDE DISHES

Batatinha assada com azeite de alho e tomilho
Roasted baby potatoes with garlic and thyme olive oil
Arroz de forno com enchidos
Oven-baked rice with sausages
Legumes salteados com azeite de salsa
Sautéed vegetables with parsley olive oil

SOBREMESAS | DESSERTS

Bolo-rei tradicional, bolo-rainha, rabanadas, sonhos de abóbora, azevias de batata-doce, coscorões, arroz-doce com canela e pudim Abade de Priscos
Typical Christmas cake, typical christmas cake, french toast in sugar syrup, pumpkin fried dough, chickpeas fried pastry, fried pastry with sugar and cinnamon, rice pudding with cinnamon and "Abade de Priscos" pudding
Mousse de chocolate com flocos de flor de sal, torta de amêndoas e fios de ovos e seleção de sobremesas individuais do Chef
Chocolate and fleur de sel mousse, almond and egg threads roll and assortment of Chef's desserts

Bolachas e biscoitos tradicionais, fruta laminada e cesto de fruta da época
Traditional biscuits and cookies, sliced fruit and seasonal fruit

GRANDE REAL
**SANTA
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RESORT & HOTEL SPA
ALBUFEIRA

ALMOÇO BUFFET LUNCH BUFFET

25 DEZEMBRO · DECEMBER

REAL COZINHA RESTAURANTE

€ 70,00

Preço por pessoa – Bebidas incluídas*
Price per person – Drinks included*

O almoço será servido das 13h00 às 15h30
Lunch will be served from 01:00 pm to 03:30 pm

Crianças: 0 – 5 anos: gratuito | 6 – 12 anos: 50% de desconto
Children: 0 – 5 years old: free | 6 - 12 years old: 50% discount

* Bebidas incluídas da selecção do Hotel: vinho branco e tinto, água mineral, sumos, refrigerantes e cerveja

* Drinks included from our Hotels selection: white and red wine, mineral water, juices, soft drinks and beer

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ENTRADAS | STARTERS

Barriga de leitão crocante com cremoso de maçã assada
Crunchy suckling pig belly with roasted apple cream
Gravlax de salmão com molho rabano e guarnições
Salmon gravlax with horseradish sauce and garnishes
Mexilhão guarnecido com molho de pimentos
Mussels with bell pepper sauce
Sopa fria de beterraba e laranja com iogurte e endro
Cold beetroot and orange soup with yoghurt and dill
Seleção de mini salgados
Assortment of mini fried savouries

SALADAS COMPOSTAS | MIXED SALADS

Bacalhau com grão, cebola roxa, pimentos, azeitona e salsa
Codfish and chickpea salad with red onion, bell peppers, olives and parsley
Salada de bulgur com camarão, abacate e frutas tropicais
Bulgur salad with shrimp, avocado and tropical fruit
Salada de polvo com batata-doce legumes assados
Octopus salad with sweet potato and roasted vegetables
Agrião com pera, nozes e queijo azul
Watercress salad with pear, walnuts and blue cheese
Alface roxa com maçã verde, passas e vinagrete de mel
Red lettuce salad with green apple, raisins and honey vinaigrette

Variedade de alfaces, tomate, cenoura, pepino, milho cozido, beterraba
Assortment of lettuces, tomato, carrot, cucumber, corn and beetroot

MOLHOS | DRESSINGS

Cocktail, aioli, vinagrete e César | Pickles e limão
Cocktail, aioli, vinaigrette and Caesar dressings | Pickles and lemon

Cesto de pão caseiro, mini chapata, pão pulga integral e pão de azeitonas

Assortment of homemade bread, mini ciabatta, wholemeal bread and olive bread

Seleção de queijos nacionais e internacionais com tostas e bolachas
Selection of national and international cheeses with toasts and crackers

Seleção de charcutaria, enchidos regionais e azeitonas temperadas
Selection of charcuterie, regional sausages and seasoned olives

SOPA | SOUP

Creme de legumes assados | Roasted vegetable soup
Caldo verde | Portuguese cabbage soup

PEIXE | FISH

Corvina assada com molho de camarão e migas de broa e grelos
Roasted croaker with shrimp sauce, combread migas and turnip greens
Lascas de bacalhau sobre esmagado de batata-doce, espinafres e tomate cereja
Flaked codfish over mashed sweet potato, spinach and cherry tomatoes

CARNE | MEAT

Pato assado com laranja, tominho e couve estufada com enchidos
Roasted duck with orange, thyme and stewed cabbage with sausages
Pernil de borrego estufado com vinho tinto e cebolinhas
Stewed lamb shank with red wine and baby onions

VEGETARIANO | VEGETARIAN

Estufado de lentilhas com batata, vegetais e enchidos de soja
Lentil stew with potatoes, vegetables and soy sausages

ACOMPANHAMENTOS | SIDE DISHES

Batata com especiarias | Spiced potatoes
Arroz de cenoura | Carrot rice
Legumes assados | Roasted vegetables

SOBREMESAS | DESSERTS

Bolo-rei tradicional, bolo-rainha, rabanadas com calda de açúcar, sonhos de abóbora, azevias de batata doce, coscorões e toucinho do céu
Typical Christmas cake, typical dry fruits Christmas cake, french toast with sugar syrup, pumpkin fried dough, sweet potato fried pastry, fried pastry with sugar and cinnamon and traditional almond cake

Mousse de chocolate branco e pistácio, cheesecake de frutos vermelhos e hortelã e seleção de sobremesas do Chef
White chocolate and pistachio mousse, red berries and peppermint cheesecake and assortment of Chef's desserts

Bolachas e biscoitos tradicionais, fruta laminada e cesto de fruta da época
Traditional biscuits and cookies, sliced fruit and seasonal fruit basket