

JANTAR BUFFET

SEXTA-FEIRA

ENTRADAS

Tartelete de requeijão, mel e nozes
Pastel de bacalhau com molho aioli
Coxinhas de frango com molho tártaro

SALADAS

Salada de lula grelhada com pimentos assados, batata e vinagrete de lima
Salada de legumes assados com quinoa
Salada de bacalhau com grão
Salada de penne com tomate cherry, pesto e nozes
Variedade de alfaces, tomate, cenoura ralada, pepino, milho cozido, beterraba e cebola roxa
Azeitonas, ervilhas, feijão frade, grão-de-bico, cogumelos e tomate cherry
Peito de frango, bacon, fiambre, ovo cozido e atum
Molhos: Cocktail, aioli, César e vinagrete de lima
Pickles e limão
Tábua de queijos com doce de abóbora, charcutaria e enchidos regionais
Cesto de pão caseiro, integral e tostas

QUENTES

Creme de abóbora com curcuma
Moqueca de peixe
Filete de dourada chapeado com molho limão
Rolo de pregado com pistacho e bivalves, molho de ervas
Bife de frango grelhado com manteiga de limão e tomilho
Caril de legumes com grão e batata-doce
Batata assada com alho e tomilho, arroz de ervilhas e legumes assados

SOBREMESAS

Folar da Páscoa
Tarte de limão merengada
Bolo de ananás
Tiramisu
Pudim Abade de Priscos
Mousse de morangos em texturas
Leite de creme caramelizado
Salada de frutas
Seleção de gelados: chocolate, morango e baunilha
Bebidas seleção Santa Eulália incluídas



BUFFET DINNER

FRIDAY

STARTERS

Fresh cheese tartlet with honey and walnuts
Codfish fritter with aioli
Chicken croquettes with tartare sauce

SALADS

Grilled squid salad with roasted peppers,
potatoes and lime vinaigrette
Roasted vegetables salad with quinoa
Codfish and chickpeas salad
Penne salad with cherry tomatoes,
pesto and walnuts
Selection of lettuce, tomato, grated carrot,
cucumber, sweetcorn, beetroot and red onion
Olives, peas, black-eyed beans, chickpeas,
mushrooms and cherry tomatoes
Chicken breast, bacon, ham, boiled egg and tuna
Sauces: Cocktail, aioli, Caesar and lime vinaigrette
Pickles and lemon
Cheese board with pumpkin jam,
cured meats and regional sausages
Basket of homemade white and
wholemeal bread and toasts

HOT DISHES

Pumpkin and turmeric soup
Typical Fish “moqueca”
Seared sea bream fillet with lemon sauce
Rolled turbot with pistachio, shellfish
and herb sauce
Grilled chicken steak with lemon and thyme butter
Vegetable curry with chickpeas and sweet potato
Roast potatoes with garlic and thyme,
green peas rice and roasted vegetables

DESSERTS

Traditional Easter cake “folar”
Lemon meringue tart
Pineapple cake
Tiramisu
Typical “Abade de Priscos” pudding
Strawberry mousse in textures
Caramelised crème brûlée
Fruit salad
Selection of ice creams:
chocolate, strawberry and vanilla

Santa Eulália’s selection of drinks included

GRANDE REAL
**SANTA
EULÁLIA**

RESORT & HOTEL SPA
ALBUFEIRA

SHARE
THE FUN



REALHOTELSGROUP.COM

JANTAR BUFFET

SÁBADO

ENTRADAS

Camarão panado com manga,
lima e malagueta
Chamuça de legumes com aioli
Mini empada de porco preto e queijo da Serra

SALADAS

Salada de atum fresco
com feijão-verde e pimentos
Salada de cuscuz com amêndoa
torrada e vegetais assados
Salada de pato com noodles,
legumes, soja e laranja
Salada de rúcula, pera assada e amêndoa
Variedade de alfaces, tomate, cenoura ralada,
pepino, milho cozido, beterraba e cebola roxa
Azeitonas, ervilhas, feijão-frade, grão-de-bico,
cogumelos e tomate cherry
Peito de frango, bacon, fiambre, ovo cozido e atum
Molhos: Cocktail, aioli, César e vinagrete de lima
Pickles e limão
Tábua de queijos com doce de abóbora,
charcutaria e enchidos regionais
Cesto de pão caseiro, integral e tostas

QUENTES

Caldo verde com broa de milho
Polvo assado à Lagareiro com grelos
Salmão com molho manteiga e alcaparras
Costeletas de borrego grelhadas
com azeite verde
Galo do campo na púcara
(com cebolinhas e bacon)
Fusilli tricolor com molho
de tomate e manjeriço
Batata assada à padeiro, arroz de coentros
e legumes salteados com amêndoa tostada

SOBREMESAS

Ninho da Páscoa
Folar da Páscoa
Cheesecake de maracujá
Pudim de ovos
Tarte de amêndoa
Mousse de chocolate com flôr de sal
Doces regionais algarvios
e amêndoas da Páscoa
Salada de frutas
Seleção de gelados:
chocolate, morango e baunilha

Bebidas seleção Santa Eulália incluídas

GRANDE REAL
**SANTA
EULÁLIA**

RESORT & HOTEL SPA
ALBUFEIRA

SHARE
THE FUN



REALHOTELSGROUP.COM

BUFFET DINNER

SATURDAY

STARTERS

Breaded prawns with mango, lime and chilli
Vegetable samosa with aioli
Mini pork and Serra cheese pie

SALADS

Fresh tuna salad with green beans and bellpeppers
Couscous salad with toasted almonds and roasted vegetables
Duck salad with noodles, vegetables, soy and orange
Rocket salad with roasted pear and almonds
Selection of lettuce, tomato, grated carrot, cucumber, sweetcorn, beetroot and red onion
Olives, peas, black-eyed beans, chickpeas, mushrooms and cherry tomatoes
Chicken breast, bacon, ham, boiled egg and tuna
Sauces: Cocktail, aioli, Caesar and lime vinaigrette
Pickles and lemon
Cheese board with pumpkin jam, cured meats and regional sausages
Basket of homemade white and wholemeal bread and toasts

HOT DISHES

Caldo verde (Portuguese cabbage soup) with cornbread
Roasted octopus, “à Lagareiro” with turnip greens
Salmon with butter sauce and capers
Grilled lamb cutlets with green olive oil
Free-range cockerel cooked in a clay pot (with baby onions and bacon)
Tricolour fusilli with tomato and basil sauce
Roast potatoes, “à padeiro”, coriander rice and sautéed vegetables with toasted almonds

DESSERTS

Easter chocolate nest
Traditional Easter cake “folar”
Passion fruit cheesecake
Egg pudding
Almond tart
Chocolate mousse with fleur de sel
Regional Algarve sweets and Easter almonds
Fruit salad
Selection of ice creams: chocolate, strawberry and vanilla

Santa Eulália’s selection of drinks included

GRANDE REAL
**SANTA
EULÁLIA**

RESORT & HOTEL SPA
ALBUFEIRA

SHARE
THE FUN



REALHOTELSGROUP.COM

BRUNCH DE PÁSCOA

CLÁSSICOS

logurtes naturais e de sabores
Seleção de cereais
Queijo fresco e flamengo
Fiambre de porco e de peru
Salmão fumado com citrinos
Tábua de queijos, enchidos e charcutaria
Ovos mexidos e cozidos
Tomates e cogumelos assados
Bacon e salsichas peru
Baked beans
Rosti de batata
Panquecas
Cesto com variedades de pão caseiro,
integral, croissants e pão de leite

ENTRADAS

Bolas de alheira
Rissóis de camarão
Croquetes de carne

SALADAS

Salada de beterraba com laranja
e sésamo branco
Tacos de novilho com guarnições
Salada de feta, tomate cereja, mel e nozes
Salada polvo com batata-doce
Salada de arroz com charcutaria
e legumes assados
Variedade de alfaces, tomate,
milho, cenoura e pepino
Molhos: Vinagrete, cocktail, aioli
e azeitonas marinadas

QUENTES

Creme de lentilhas
Bacalhau com crosta de broa e azeitonas
Cabrito assado com batatinhas
e grelos salteados
Batata assada, arroz de cenoura
e legumes salteados

SHOWCOOKING

Massas e Risottos: Espargos, ervilhas,
tomate cherry, tomate seco, espinafres,
cogumelos, azeitonas, bacon e farinheira
Molhos: Carbonara, bolonhesa, tomate

SOBREMESAS

Seleção de sobremesas de Páscoa
Variedades de folhados doces, bolo caseiro,
bolachas, compotas, doces e manteigas
Fruta laminada, fruta inteira e salada de fruta
Fonte de chocolate

Bebidas seleção Santa Eulália incluídas

GRANDE REAL

**SANTA
EULÁLIA**

RESORT & HOTEL SPA
ALBUFEIRA

SHARE
THE FUN



REALHOTELSGROUP.COM

EASTER BRUNCH

CLASSICS

Natural and flavoured yoghurts
Selection of cereals
Fresh cheese and flamengo cheese
Ham (pork) and turkey ham
Smoked salmon with citrus
Cheese board with cured meats and sausages
Scrambled and boiled eggs
Roasted tomatoes and mushrooms
Bacon and turkey sausages
Baked beans
Rösti potatoes
Pancakes
Basket with varieties of homemade bread,
wholemeal bread, croissants and brioches

STARTERS

Game sausage balls
Shrimp rissoles
Meat croquettes

SALADS

Beetroot salad with orange
and white sesame
Veal tacos with garnishes
Feta salad with cherry tomatoes,
honey and walnuts
Octopus salad with sweet potato
Rice salad with cured meats
and roasted vegetables
Selection of lettuce leaves, tomato, corn,
carrot and cucumber
Dressings: Vinaigrette, cocktail sauce,
aioli and marinated olives

HOT DISHES

Lentil cream soup
Codfish with cornbread
crust and olives
Roasted goat with baby potatoes
and sautéed turnip greens
Roasted potatoes, carrot rice
and sautéed vegetables

SHOWCOOKING

Pasta and e Risottos: Asparagus, green peas,
cherry tomatoes, sun-dried tomatoes, spinach,
mushrooms, olives, bacon and farinheira sausage
Sauces: Carbonara, bolognese and tomato

DESSERTS

Selection of Easter desserts
Variety of sweet pastries, homemade cake,
biscuits, jams, sweets and butters
Sliced fruit, whole fruit and fruit salad
Chocolate fountain

Santa Eulália's selection of drinks included

GRANDE REAL

**SANTA
EULÁLIA**

RESORT & HOTEL SPA
ALBUFEIRA

SHARE
THE FUN



REALHOTELSGROUP.COM