

# MENU

## STARTER

**Seafood crepe gratin** 10,90 €  
Simple crepe stuffed with seafood

**Pâté Maison** 7,90 €  
Pork and duck paté with Porto wine  
served on toast

**Vegetable Soup** 4,90 €  
With Croutons

**Lobster cream** 9,90 €  
Velvety lobster cream

**Tomato Soup** 5,90 €  
With poached egg

**Fried Mushrooms** 8,90 €  
Served with garlic mayonnaise

**Moules Marinière** 9,90 €  
With cream sauce

**Fresh Melon** 6,90 €  
With Madeira Wine

**Smoked salmon** 10,90 €  
Slices of smoked salmon served with  
whole rye bread

**Prawn cocktail** 10,90 €  
With homemade cocktail sauce

**King prawns in garlic** 19,90 €  
Size:13/15x4

**Garlic Bread** 2,90 €

# MENU

All plates served with vegetables

## MEAT

### **Espetada Madeirense 25,90/21,90 €**

Fillet or sirloin beef served with salad, baked potatoes and bread with garlic

### **Portuguese style chicken 17,90 €**

Chicken breast in onion sauce, tomato and white wine

### **Lamb chops 22,90 €**

With mushrooms and sautéed cherry tomato

### **Lamb shank 20,90 €**

With mint and rosemary sauce

### **Dragon casserole 20,90 €**

Lamb stew with cheese, carrots and leek served with mint, rosemary and red wine sauce

### **Roast Duck Breast 19,90 €**

Served with Orange sauce

### **Calves Liver 17,90 €**

Grilled and served in onion sauce, bacon and mushrooms

### **Chicken curry 18,90 €**

Served with rice and shrimp

### **Shepherd's pie 17,90 €**

Ground beef with mashed potatoes, cheese and meat sauce

### **Pepper steak 25,90 €**

With creamy mushrooms sauce

### **Grilled Steak 25,90 €**

Grilled steak with mushrooms and sautéed cherry tomato

### **Grilled sirloin or Pepper Steak 21,90 €**

# MENU

All plates served with vegetables

## FISH

### **Espada XTonel** 18,90 €

Grilled scabbardfish served with lemon and butter sauce

### **Espada Arquipelago** 19,90 €

Scabbardfish wrapped in smoked salmon and served in a seafood sauce

### **Poached Hake** 18,90 €

Steamed and served with seafood sauce and brandy

### **Fish and Chips** 18,50 €

Battered fish with chips and mushy peas

### **Grilled Salmon** 19,90 €

With balsamic and Madeira wine sauce

### **Cornish fisherman's pie** 18,50 €

Mixture of scabbardfish, hake, perch, shrimp, and smoked salmon, finished with mashed potatoes and cheese (represents a traditional dish from southern England).

### **Curry Shrimp** 18,90 €

Served with rice

### **Grilled perch fillet** 19,90 €

With Orange sauce, cream, honey and lemon juice

## VEGETARIAN

### **Vegetarian lasagna** 17,90 €

Vegetable lasagna with tomato sauce

### **Eggplant gratin** 17,90 €

Eggplant stuffed with vegetables in tomato sauce

### **Vegetable pancake** 17,90 €

Pancake stuffed with vegetables, curry sauce and rice

Extras: Mashed Potatoes €3.50, Rice €3.50,  
French Fries €3.50

# MENU

## DESSERTS

**Madeira Wine Trifle** 5,00 €

With Madeira wine

**Lemon meringue pie** 6,50 €

Lemon tart topped with meringue

**Apple and Blackberry pie** 6,50 €

Crispy pastry filled with baked fruit

**Sweet Rice** 6,00 €

Rice pudding flavored with cinnamon and Madeira wine

**Panna Cotta with red fruits** 6,00 €

Panna cotta served with red berries

**Brullée Cream** 6,50 €

Topped with caramelized sugar

**Cheesecake with mango sauce** 6,50 €

Creamy cheese tart

**Fresh Fruit** 5,50 €

**Ice Cream** 6,50 €

# SPECIAL MENU

GLUTEN-FREE - Created for celiacs and accessible to all

## STARTER

Served hot and freshly prepared

**Vegetable Soup**

**Fricassee (Fresh Mushrooms)**

**Tuna salad**

**Tomato soup**

**Fresh cheese with smoked salmon**

**Sardine bruschetta**

*Sorbet*



## MAIN COURSE

Served with vegetables

**Grilled pork fillet**

With butter and garlic sauce

**Grilled scabbard fish with  
banana**

**Steak Diane**

Sirloin steak, served with cream and mustard  
sauce

**Grilled perch fillet**

With butter and lemon sauce

**Steak XTonel**

Sirloin steak, served with creamy mushrooms  
and bacon sauce

**Hake à lagareiro**

Hake fillet served with peppers, onion and olive  
oil



## DESSERT

Homemade and fresh desserts

**Sweet Rice**

**Cheesecake with mango sauce**

**Fresh Fruit**

**Ice Cream**

## DRINKS

**A glass of wine**

**Gluten-free beer**

## INFORMATION

1. Available from Tuesday to Saturday
2. Card discounts not applicable
3. Report any allergies or dietary requirements

**23,90€**

(All Inclusive)

# SPECIAL MENU

## STARTER

### Homard sexy

Thermidor topped with smoked salmon

### Tomate Mozzarella

Sorbet

## MAIN COURSE

With vegetables

### Sirloin steak

Grilled steak served with garlic praws

### Grilled Salmon

Grilled salmon with Orange sauce, cream, honey and lemon juice

## DESSERT

### Sweet Rice

Sweet rice pudding flavored with cinnamon and raisins

### Fresh Fruit

Selection of fresh seasonal fruit

### Ice Cream

## DRINKS

### House wine

(2 glasses of wine)

## INFORMATION

1. Available from Tuesday to Saturday
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33,90€

(All inclusive)