

AGUA HOTELS

MONDIM DE BASTO

RESTAURANTE TÂMEGA À LÁ CARTE À LA CARTE TÂMEGA RESTAURANT

COUVERT

COUVERT

Variedade de pão, azeitonas, manteiga aromática & azeite (G, L) 3.00€
Different types of bread, olives, aromatic butter & olive oil (G, L)

SOPAS

SOUPS

Creme de legumes frescos da horta 2.80€
Vegetables cream soup

A nossa sopa de espinafres, grão de bico e presunto crocante 3.50€
Our special soup with spinach, chickpea and smoked ham

ENTRADAS

APPETIZERS

Beringela com recheio de legumes, gratinado com queijo mozzarella (L) 4.90€
Eggplant filled with vegetables, gratinated with mozzarella cheese (L)

Mil folhas de queijo de cabra com maçã e molho Moscatel (G, L, DS) 5.50€
Goat cheese in puff pastry with apple with Muscat sauce (G, L, DS)

Migas de alheira com grelos e ovo escalfado (G, O) 5.50€
“Migas de alheira” with greens and poached egg (G, O)

Tábua de enchidos regionais quentes & broa de milho (G, L, DS) 10.00€
Hot regional sausage board with traditional cornbread (G, L, DS)

PEIXE

FISH

Filete de robalo com esparregado de espinafres, 13.50€
beterraba e cenoura (L, P, S, SE)
Seabass fillet with spinach, beetroot and carrots (L, P, S, SE)

Tranche de Salmão sobre puré de batata roxa, 17.00€
salteado de soja & bacon (P, S, SE)
Salmon Fillet over purple potato puree with
soy and bacon sauté (P, S, SE)

Bacalhau tradicional com broa tostada & penca 18.50€
salteada (G, O, P)
Roasted codfish with toasted cornbread & sautéed
portuguese cabbage (G, O, P)

Polvo assado à lagareiro com batata à murro (G, MO) 19.50€
Octopus “Á Lagareiro”: cooked octopus that goes in the oven
with jacket potatoes, seasoned with garlic, drizzled with
olive oil & sprinkled with chopped coriander (G, MO)

CARNE

MEAT

Rojões com castanhas sobre broa de milho (G, DS, N) 13.00€
“Rojões” (seasoned pieces of pork loin) on Traditional Portuguese Bread (G, DS, N)

Peito de frango recheado com alheira tradicional e arroz cremoso 14.00€
de cogumelos (G)
Chicken breast filled with “Alheira” (typical portuguese sausage)
and mushroom risotto (G)

Naco de Alcatra Mirandesa DOP, batata sauté e grelos salteados 19.00€
Mirandesa Certified Veal, sauté potatoes and garlic greens

Lombo de Novilho com batata rebolão, bacon & legumes assados (G, L, DS) 21.00€
Beef tenderloin with rosti potatoes, bacon & roasted vegetables (G, L, DS)

A nossa posta de Vitela Especial à Cortador com batata frita 19.00€
aromatizada e grelos ao alho (G)
Our special Veal Cutlets with flavoured chips & garlic greens (G)

VEGETARIANO

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Tagliatelle da Horta (G, O) 12.50€
Vegetable garden tagliatelle (G, O)

Risotto de cogumelos transmontanos (G) 12.50€
“Transmontano” mushroom risotto (G)

SOBREMESAS

DESSERTS

“Fondant” de abóbora com sorvete de limão e mel de rosmaninho (G, O) 4.90€
Pumpkin “Fondant” with lemon sorbet and rosemary honey (G, O)

Crumble de maçã (G, O) 4.50€
Apple crumble (G, O)

Panna cotta com doce de fruta da época (G, O, L) 4.50€
Panna cotta with seasonal fruit jam (G, O, L)

Doce de ovos com gelado de Vinho do Porto e amêndoa torrada (O, L, N) 4.50€
Sweet eggs with Port Wine ice cream and toasted almonds (O, L, N)

Seleção de frutas laminadas 4.00€
Sliced seasonal fruits

IVA incluído à taxa legal.	Legal VAT included
Este estabelecimento dispõe de livro de reclamações.	Complaints Book available.

Nenhum prato, produto alimentar ou bebida, incluindo o “couvert” pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado, conforme o ART 135 do Decreto de Lei 10/2015, de 16 de Janeiro.

No plate, food or beverage, including “couvert” can be charged if not requested or unused by the guest, according to article 135 of the Law Decree 10/2015 of January 16th.