

# AGUA HOTELS

MONDIM DE BASTO

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## RESTAURANTE TÂMEGA À LÁ CARTE À LA CARTE TÂMEGA RESTAURANT

### COUVERT COUVERT

Seleção de pães, manteiga aromatizada, azeitonas locais e azeite (G, L) 3.00€  
Bread selection, flavoured butter, local olives and D.O.P. olive oil (G, L)

### ENTRADAS APPETIZERS

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

Caldo verde à Minhota 3.00€  
Portuguese cabbage soup with slices of smoked sausage

Beringela recheada com legumes e mozzarella (L) 5.00€  
Stuffed eggplant with vegetables and mozzarella cheese

Queques crocantes de alheira com grelos 6.50€  
Crispy turnip shoots and "alheira" Puff

Os ovos da Chef Alcina (O) 7.50€  
The eggs from Alcina Chef (O)

Mil folhas de queijo de cabra com maçã e Moscatel (G, L, DS) 6.50€  
Goat cheese in a puff pastry with apple and Moscat wine sauce (G, L, DS)

Tábua de queijos e enchidos locais com broa de milho (G, L, DS) 10.00€  
Hot regional sausages and cheeses board with traditional corn bread (G, L, DS)

### PEIXE FISH

Polvo à Lagareiro 24.50€  
Ovened Octopus with jacket potatoes, turnip shoots and olive oil and parsley

Lombo de Bacalhau tradicional com broa tostada e penca (G, O, P) 22.50€  
Roasted Codfish with toasted corn bread and sautéed Portuguese cabbage

Pataniscas de camarão com risotto do mesmo (L, C, G) 21.00€  
Prawns puff with prawns risotto (L, C, G)

Lombo de salmão com arroz cremoso de berbigão (P, C, L) 19.00€  
Salmon fillet with cockle risotto (P, C, L)

Filetes de Polvo panados com arroz suculento de tomate fresco 20.00€  
Crumbed Octopus filets with fresh tomatoes rice

### CARNE MEAT

Rojões com Castanhas sobre broa de milho (G, DS, N) 18.50€  
"Rojões" (selected pieces of pork loin) with chestnuts and traditional corn bread (G, DS, N)

Peito de frango recheado com alheira tradicional com arroz de cogumelos (G, M, L) 18.00€  
Chicken breast stuffed with local sausage and mushrooms risotto (G, M, L)

Naco da Alcatrara, batata sauté e grelos salteados 24.00€  
Mirandesa certificated Veal, sautéed potatoes and turnip shoots

Bife Ancho com batata rosti e mini legumes salteados (G, L, DS) 23.50€  
Ancho Steak with rosti potatoes and sautéed mini vegetables (G, L, DS)

Posta de Vitela à cortador, batata salteada e migas de couve e broa (G) 23.00€  
Veal steak with sautéed potatoes and cabbage crumbed corn bread panade (G)

### VEGETARIANO VEGETARIAN

Risotto de cogumelos transmontanos com espargos ( G ) 17.00€  
Mushrooms and asparagus risotto (G)

Tagliatelle com espinafres, ovo escalfado e nozes (O, N) 15.00€  
Tagliatelle with spinach, poaches egg and nuts (O, N)

### SOBREMESAS DESSERTS

Fondant de abóbora com sorvete de limão (G, O) 5.50€  
Pumpkin fondant with lemon sorbet (G, O)

Banoffee (L, G) 6.00€  
Banoffee (L, G)

Mousse chocolate preto, gelado pistacho, muesli e pistacho fresco (O, N, L) 6.00€  
Dark chocolate mousse, pistachio ice cream, muesli and fresh pistachio (O, N, L)

Toucinho do céu à Transmontana (O) 6.00€  
Almond and eggs pie (O)

Ananás caramelizado e flamejado com gelado de lima (L, G) 5.00€  
Caramelized pineapple with lime ice cream (L, G)

Seleção de fruta laminada 4.50€  
Selection of fresh sliced fruit

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.