

# MENU AQUARELA

## L'ENTRÉE / COUVERT

CREME DE PEIXE DA NOSSA COSTA COM TELHA  
TRUFADA DE MOAGEM ARTESANAL

*TRADITIONAL FISH SOUP, MADE WITH FISH CAUGHT  
ALONG THE LOCAL COASTLINE, SERVED WITH SLICES  
OF PORTUGUESE RYE BREAD*

OU/OR

SALADA DE LEGUMES GRELHADOS NUMA MESCLA  
DE ALFACES, COULIS DE BETERRABA E MAÇA VERDE,  
LASCAS DE PARMESÃO

*GRILLED VEGETABLE SALAD WITH MIXED LETTUCE LEAVES,  
A BEETROOT AND GREEN APPLE COULIS & FLAKES OF  
PARMESAN CHEESE*

## LES PLATS / MAIN COURSE

LOMBINHO DE PORCO PRETO COM PURÉ DE GRÃO,  
CHERRY ASSADO E COURGETTE BABY

*BLACK PORK TENDERLOIN WITH CHICK PURÉE,  
TOMATOES AND COURGETTE*

OU/OR

LÍRIO COM AMEIJAS PRETAS, ARROZ DE  
COENTROS E LIMÃO, CHIPS DE MANDIOCA

*LÍRIO WITH BLACK CLAMS SERVED WITH CORIANDER  
AND LEMON RICE & CASSAVA CHIPS*

OU/OR

MOQUECA DE PALMITO COM COGUMELOS  
FRESCOS E CROCANTE DE PAPANUMS

*TYPICAL BRAZILIAN STEW WITH FRESH MUSHROOMS,  
HEART OF PALM AND CRISPY PAPPADOMS*



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## LES DESSERTS/DESSERT

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CARPACCIO DE ABACAXI COM ESPECIARIAS  
*SPICED PINEAPPLE CARPACCIO*

— OU/OR —

MOUSSE CHOCOLATE COM COCO  
*CHOCOLATE MOUSSE WITH COCONUT*

— OU/OR —

BANANA LEVEMENTE PANADA EM FARINHA  
DE ROSCA, MOLHO DE CHOCOLATE NEGRO DA  
AMAZÔNIA E GELADO DE AÇAÍ

*LIGHTLY BREADED BANANA WITH AN AMAZONIAN DARK  
CHOCOLATE SAUCE AND AÇAÍ ICE CREAM*

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## VINHOS/WINES

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ADEGA DE PENALVA ENCRUZADO, DÃO  
QUINTA DAS BROLHAS, DOURO

ÁGUA/WATER + CAFÉ/COFFEE