

4 COURSE MENU

Starters (please choose one)

Pomfret Ceviche

with endives, mango, avocado, leek, green apple, peanut and coconut vinaigrette

Meat empanada

Argentinian meat fried pastry

Wild Mozambique shrimps

Pan-fried, served with a mango-ginger chutney

Fish

(please choose one)

Cod fish confit

with turnip leaves and roasted organic sweet potatoes

Grouper or Tuna filet (depending on the market)

With organic vegetables and sautéed potatoes

Meat (Argentinian)

(please choose one)

Flank steak

grilled, with sweet potatoes, and chimichurri sauce

Striploin steak

grilled, with fries, onion confit and salad

Tenderloin steak

grilled, with sautéed mushrooms, oven potatoes and vegetables

Deserts

(please choose one)

Chocolate Cake with caramel

Apple Crumble with vanille icecream

Roasted pineapple with homemade coconut icecream

Flan with caramel

Price: 42,50€ per person tax included

Drink supplements

1. price- 6,50 € per person

During the meal

Red/white/rosé, sangria, or jar (1 liter) of beer (at the proportion of half a bottle/jar per person).

Water ou lemonade (one per person)

One coffee.

2. Price – 12,50€ per Person

Welcome drink

Daikiri, Beefeater and tonic, vodka and tonic, Martini, Cuba libre, White Port, Mimosa or Kir Royal (please choose One)

During the meal

Red/white/rosé, sangria, or Jar (1 liter) of beer (at the proportion of one bottle/jar per person).

Water, lemonade or soft drink (one per person)

In the end:

Coffee, Brandy or ginjinha

3. price – 18,50€ per person

Welcome drink

Any cocktail or Gin available in our regular menu (1 per person)

During the meal

Red/white/rosé, sangria, or Jar (1 liter) of beer (at the proportion of one bottle/jar per person).

Water, lemonade or soda (one per person)

In the end:

Coffee, Brandy, ginjinha, young whisky, 10 years old Port, licor beirão or amêndoa amarga (one per person)

Vat included

The suplement chosen has to be the same for all the guests