

## STARTERS

To whet your appetite...

|                                                                                                                                        |    |
|----------------------------------------------------------------------------------------------------------------------------------------|----|
| GARLIC BREAD                                                                                                                           | 4  |
| Delicious homemade Garlic Butter spread on a traditional Bread from the Madeira Island                                                 |    |
| GARLIC BREAD WITH CHEESE                                                                                                               | 5  |
| The crunchy Garlic Bread, topped with melted Mozzarella Cheese                                                                         |    |
| SOUP OF THE DAY                                                                                                                        | 5  |
| A different Soup every day, made from the freshest regional Vegetables                                                                 |    |
| PASTORAL FLAVOUR                                                                                                                       | 9  |
| Filo-pastry Pouch stuffed with Goat Cheese, Fig Mash and Honey, served on fresh Lettuce Salad                                          |    |
| MARINHEIRO'S CAESAR SALAD                                                                                                              | 9  |
| Romaine Lettuce Bed topped with Bacon, freshly grated Parmesan Cheese, Croutons and creamy Caesar Dressing and nuts                    |    |
| LITTLE SAILING SHIPS                                                                                                                   | 12 |
| Fried Prawns Portuguese Style, slightly spicy, with Garlic, Piri Piri and Lemongrass                                                   |    |
| BOMBOCAS                                                                                                                               | 13 |
| Deep fried Fish Goujons, served with homemade Tartar Sauce                                                                             |    |
| FILIGREE                                                                                                                               | 14 |
| Filet of Beef Carpaccio dressed with Capers Vinaigrette, Mushroom Paste, mashed Tomato and shavings of Parmesan Cheese                 |    |
| SEA PEARLS                                                                                                                             | 17 |
| Scallops flushed in citric Olive Oil over a Bed of Pak Choi, complemented with Pumpkin Chutney and served with smoked Ham Profiteroles |    |

## PASTAS

Pastas and Vegetarian Delicacies...

|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| EFFORTLESS PASSION                                                                                                           | 17 |
| Linguini in Ricotta Sauce, with sauteéd Mushrooms, Spinach, Cherry Tomatoes and Basil Leaves                                 |    |
| FOUR SEASONS                                                                                                                 | 17 |
| Stewed Chickpeas, Spinach and Peanut Butter, enveloped in crispy Brick Pastry, served with Guacamole and small Lettuce Salad |    |

## FISH

Following Tradition, first the Fish...

|                                                                                                                                                                            |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| THE COLOR PINK OF THE SEA                                                                                                                                                  | 19 |
| Teriyaki Salmon Fillet cooked on Charcoal Grill, over Fennel-Chayote Puree and Pak Choi with caramelized Apple and Asian Flavors                                           |    |
| OCTOPUS & CO.                                                                                                                                                              | 22 |
| Octopus sautéed in Olive Oil, Garlic and Coriander, served with Portuguese Sauce, sweet Potato Mash and local Chorizo                                                      |    |
| ONE OF THE 1001 COD RECIPES                                                                                                                                                | 22 |
| Cod Fish Filet (traditional Portuguese salted "Bacalhau") on sautéed black eyed Peas, Cabbage and Maize Bread. Served with a hint of green Olives and "Farinheira" Sausage |    |
| MEDITERRANEAN TOUCH                                                                                                                                                        | 22 |
| John Dory Fish Medley flavoured with Lemon Balm, accompanied by Pumpkin Mash and adorned with crispy Breadcrumbs, Chourizo Chips and Salicornia                            |    |
| VASCO DA GAMA'S SEA ROUTE                                                                                                                                                  | 22 |
| Prawns and Monkfish Medallions served on creamy Curry Sauce and white Rice                                                                                                 |    |
| ELEMENTAL FUSION                                                                                                                                                           | 25 |
| Fresh Fish Tranche grilled in the Josper Charcoal Oven, served over sautéed Pak Choi with Seaweed Butter and crisped Polenta                                               |    |
| TATAKI                                                                                                                                                                     | 25 |
| Grilled Bluefin Tuna in Sesame Crust served with Celery Mash and fried Onions                                                                                              |    |

## MEAT

Second, the Meat...

|                                                                                                                                           |    |
|-------------------------------------------------------------------------------------------------------------------------------------------|----|
| HAPPY BAR-B-QUE                                                                                                                           | 18 |
| Hamburger from Barrosã Meat and "Scamorza" Cheese in a fresh Bun, served with sweet Potato Fries and homemade BBQ Sauce                   |    |
| ORIENTAL FLAVOURS                                                                                                                         | 20 |
| Chicken Breast on Ginger, Orange and Miso Sauce, served with sweet Potato Mash, Baby Corn and Bimi Broccoli                               |    |
| A MARINHEIRO CLASSIC                                                                                                                      | 21 |
| Tender Duck Breast on dark Orange Sauce, paired with Linguini Noodles topped with Vegetables Julienne and toasted Almonds                 |    |
| LUSO-TASTING                                                                                                                              | 21 |
| Iberian free range Pork Escallops on a light Port Wine Sauce with Figs, accompanied by sautéed Potatoes                                   |    |
| A TRIP TO MADEIRA ISLAND                                                                                                                  | 26 |
| Saddle of lamb in Madeira Wine Sauce, together with sautéed Fennel and red Peppers, served with fried Polenta Cubes and Pumpkin Chutney   |    |
| "BIFE À PORTUGUESA"                                                                                                                       | 29 |
| Succulent Fillet of Beef with Garlic, Bay Leaf and Portuguese smoked Ham involved in white Wine Sauce, served with two textures of potato |    |

## JOSPER GRILL

Your meat's best friend!...

|                                                                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Prime Ribs Iberian free range Pork Ribs glazed with BBQ Sauce, served with Chips                                                                    | 23 |
| Tender Rib-Eye Steak lightly marbled, succulent and with a heavenly depth in Flavour (approx. 250g) Served with sautéed potatoes                    | 29 |
| Premium Fillet of Beef with an elegant and sophisticated Flavour (approx. 200g) Served with sautéed potatoes                                        | 29 |
| Tomahawk Steak - A tender Cut of "on the Bone Rib Steak", dry aged and packed with Flavour (for 2 People, approx. 1kg) served with sautéed potatoes | 59 |

## SIDE DISHES

To further enrich your Dining Experience:

|                                      |   |
|--------------------------------------|---|
| Rice                                 | 4 |
| Sweet Potato Fries                   | 4 |
| French Fries                         | 4 |
| Sautéed Potatoes                     | 4 |
| Fresh Spinach                        | 4 |
| Fried Polenta Cubes                  | 4 |
| Mixed Salad                          | 4 |
| Black eyed Peas sautéed with Cabbage | 4 |
| Sautéed Mushrooms                    | 5 |
| Sautéed Vegetables                   | 5 |

### Sauces

|                                      |   |
|--------------------------------------|---|
| Herb Butter                          | 3 |
| BBQ Sauce with Bourbon Whisky (cold) | 3 |
| Green Pepper Sauce                   | 3 |
| Madeira Wine Sauce                   | 3 |
| Port Wine Sauce with dried Figs      | 3 |

|                                    |                  |   |
|------------------------------------|------------------|---|
| Couvert                            | Price per Person | 2 |
| (Bread, Butter and Olive Tapenade) |                  |   |

### DIGITAL MENUS



<https://picklymenu.com/en/omarinheiro>

For more Details about allergenic Substances please ask the Staff and check the Online Menu

### HOW WAS YOUR VISIT?



Share your experience

[www.ath.pt](http://www.ath.pt)

No Dish, Food or Drink, including the Couvert Charge may be charged for if it has not been requested by the Client.

Prices in €, VAT included at legal Rate