Ö MARINHEIRO
Eating · Drinking · Appreciating

To whet your appetite...

1		
	GARLIC BREAD Delicious homemade Garlic Butter spread on a traditional Bread from the Madeira Island	4
	GARLIC BREAD WITH CHEESE The crunchy Garlic Bread, topped with melted Mozzarella Cheese	5
	SOUP OF THE DAY A different Soup every day, made from the freshest regional Vegetables	5
	PASTORAL FLAVOUR Filo-pastry Pouch stuffed with Goat Cheese, Fig Mash and Honey, served on fresh Lettuce Salad	9
	MARINHEIRO'S CAESAR SALAD Romaine Lettuce Bed topped with Bacon, freshly grated Parmesan Cheese, Croutons and creamy Caesar Dressing and nuts	9
	LITTLE SAILING SHIPS Fried Prawns Portuguese Style, slightly spicy, with Garlic, Piri Piri and Lemongrass	12
	BOMBOCAS June 2015 Deep fried Fish Goujons, served with homemade Tartar Sauce	13
	FILIGREE Filet of Beef Carpaccio dressed with Capers Vinaigrette, Mushroom Paste, mashed Tomato and shavings of Parmesan Cheese	14
	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 and Vegetarian Delicacies...

Pfistfis

EFFORTLESS PASSION

Linguini in Ricotta Sauce, with sauteéd Mushrooms, Spinach, Cherry Tomatoes and Basil Leaves

FOUR SEASONS

Stewed Chickpeas, Spinach and Peanut Butter, enveloped in crispy Brick Pastry, served with Guacamole and small Lettuce Salad

← flStl ∽		90	
Following Tradition, first the Fish			
THE COLOR PINK OF THE SEA Teriyaki Salmon Fillet cooked on Charcoal Grill, over Fennel-Chayote Puree and Pak Choi with caramelized Apple and Asian Flavors	19		HAPPY Hambu Cheese Fries an
OCTOPUS & CO. Octopus sautéed in Olive Oil, Garlic and Coriander, served with Portuguese Sauce, sweet Potato Mash and local Chorizo	22		ORIEN Chicker Sauce, s and Bin
ONE OF THE 1001 COD RECIPES 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	22		A MAR Tender with Lir Julienne
MEDITERRANEAN TOUCH John Dory Fish Medley flavoured with Lemon Balm, accompanied by Pumpkin Mash and adorned with crispy Breadcrumbs, Chourizo Chips and Salicornia	22		LUSO- Iberian Wine Sa Potatoe A TRIP
VASCO DA GAMA'S SEA ROUTE Prawns and Monkfish Medallions served on creamy Curry Sauce and white Rice	22		Saddle with sau fried Po
ELEMENTAL FUSION Fresh Fish Tranche grilled in the Josper Charcoal Oven, served over sautéed Pak Choi with Seaweed Butter and crisped Polenta	25		"BIFE À Succule Portugu Sauce, s
TATAKI Grilled Bluefin Tuna in Sesame Crust served with Celery Mash and fried Onions	25		

FOR THE SOUL

17

17

Risotto with Mushroom Mix, a splash of white Port Wine and fresh grated Parmesan Cheese

18

19

LITTLE BAGS OF JOY Ravioli filled with Pumpkin and Goat Cheese in creamy sauce flavoured with Marjoram Second, the Meat...

HAPPY BAR-B-QUE Hamburger from Barrosã Meat and "Scamorza" Cheese in a fresh Bun, served with sweet Potato Fries and homemade BBQ Sauce

ORIENTAL FLAVOURS

Chicken Breast on Ginger, Orange and Miso Sauce, served with sweet Potato Mash, Baby Corn and Bimi Broccoli 20

21

21

26

29

A MARINHEIRO CLASSIC

Tender Duck Breast on dark Orange Sauce, paired with Linguini Noodles topped with Vegetables Julienne and toasted Almonds

LUSO-TASTING

berian free range Pork Escallops on a light Port Wine Sauce with Figs, accompanied by sautéed Potatoes

TRIP TO MADEIRA ISLAND

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"

Succulent Fillet of Beef with Garlic, Bay Leaf and Portuguese smoked Ham involved in white Wine Sauce, served with two textures of potato



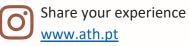
DIGITAL MENUS



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



HOW WAS YOUR VISIT?



<u>Comparente</u>	
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



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

2

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

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