



Aldeia da Margarida

J A N T A R / D I N N E R

PARA ENTRETER (TO ENTERTAIN)

Alheira de Caça (Hunting sausage)	12€
Azeitonas (Olives)	2€
Broa (Bread)	2€
Pataniscas de Bacalhau (Codfish fritters)	14€
Pataniscas de Polvo (Octopus fritters)	16€
Presunto (Local Ham)	12€
Creme de Legumes (Vegetable cream soup)	4€

DO MAR (FROM THE SEA)

Açorda de Gambas (mixed prawns with bread)	1 pax	18€
Bacalhau à D. Armanda (Codfish, puree and mayonnaise)	1 pax	20€
Bacalhau à Lagareiro (Codfish, roast potatoes, sprouts)	1 pax	20€
Polvo à Lagareiro (Octopus, roast potatoes, sprouts)	1 pax	26€

DA TERRA (FROM THE LAND)

Alheira em Cama de Grelos (Sausage on a bed of sprouts)	1 pax	16€
Arroz de Pato (Duck rice)	1 pax	16€
Posta de Vitela Arouquesa (Veal steak, roast potatoes, sprouts)	1 pax	20€
Rojões c/ Castanhas (Fried pork pieces, with chestnuts, rice, cube chips)	1 pax	18€

DA HORTA (FROM THE VEGETABLE GARDEN)

Alheira Vegetariana em Cama de Grelos (Vegetarian Sausage with Greens)	16€
Cogumelos à Brás (Mushrooms)	18€
Lasanha de Legumes (Vegetables Lasagna)	18€

PARA ACABAR (TO FINISH)

Cheesecake Frutos Vermelhos (Red fruits cheesecake)	5€
Tarte Maracujá (Passion fruit pie)	5€
Mousse Chocolate (Chocolat mousse)	5€
Fruta Laminada (Laminated fruit)	4€
Gelado Cone (1 bola) (icecream cone)	3€
Gelado Tulipa (3 bolas) (icecream tulip)	5€

- MENU INFANTIL -

Esparguete à Bolonhesa (spaghetti bolognese)	14€
Filetes de Pescada (hake fillets)	16€
Hamburguer no prato (hamburguer on the plate)	16€
Mini prego Posta Arouquesa (Mini veal steak)	18€