

THE GRILL

Serving Period: 11:00 – 18:30

TO START AND SHARE...

Crudités with Anchovies Sauce

Shrimp in Tempura with Sweet & Sour Sauce (6 Units)

Codfish Cakes (6 Units)

Fried Chicken with BBQ Sauce (6 Units)

“Pata Negra” Smoked Ham (80 gr.)

SANDWICHES

Served with French Fries or Salad

Monte Rei Club Sandwich

Wild Smoked Salmon Focaccia with Tartar Sauce

Blue Fin Tuna Sandwich, Wasabi Mayonnaise and Sprouts
(served in seed baguette)

“Prego” Tenderloin Steak Sandwich with Herb Butter

Hamburger 200 gr. with Cheese and Bacon

THE GRILL

STARTERS, SALADS & SOUPS

Carrot and Ginger Cream Soup
Smoked Salmon, Capers and Anchovy Sauce
Chicken Caesar Salad
Beef Carpaccio, "S. Jorge" Cheese and Mushrooms

MAIN COURSES

Saffron Risotto, Virgin Sauce and Crudités – **V**
Fresh Spaghetti Napolitana – **V**
Grilled Salmon with Dill Olive Oil, Sautéed Vegetables and Basmati Rice
Entrecôte Steak with a Butter Sauce "Café Paris" with Fries and Salad
Fresh Spaghetti Bolognese

... HOME-MADE DESSERTS

"Quindim" with Ginger Ice Cream
Chocolate Fondant with "Crème Brûlée" Ice Cream
Ice Cream Trilogy
Raspberry "Semifrio"

V – VEGETARIAN

THE GRILL

Serving Period: 19:00 – 22:00

STARTERS

Goat Cheese and Caramelized Apple in a Puff Pastry with Fresh Figs,
Walnuts and Honey

Crudités with Anchovies Sauce

“Ria Formosa” Oysters (6 Units)

Tuna Tartar with Wasabi, Avocado and Caviar

Foie Gras Terrine, Brioche and Mango Jam

SANDWICHES

Served with French Fries or Salad

Monte Rei Club Sandwich

Iberian Smoked Ham Baguette with Tomato Concassè

“Croque Monsieur”

“Croque Mademoiselle”

Hamburger 200 gr. with Cheese, Avocado, Egg Yolk,
Purple Onion & Pickles

THE GRILL

SALADS & SOUPS

Carrot and Ginger Cream Soup

Lobster Caesar Salad

Wild Smoked Salmon, Capers and Anchovy Sauce

Beef Carpaccio, "S. Jorge" Cheese and Mushrooms

MAIN COURSES

Grilled Wild Sea Bass

Grilled Red Tuna Loin

Fresh Spaghetti Bolognese

Grilled Iberian Pork Loin

Grilled Entrecôte Steak with a Butter Sauce "Café Paris"

THE GRILL

SIDE DISHES

French Fries

Roasted Sweet Potato

Green Salad with Fennel

Basmati Rice

Sautéed Vegetables

Fresh Spaghetti with Butter

... HOME-MADE DESSERTS

“Quindim” with Ginger Ice Cream

Chocolate Fondant with “Crème Brûlée” Ice Cream

Ice Cream Trilogy

Raspberry “Semifrio”

Couvert

*No dish, food or drink, including the couvert, may be charged
if it is not requested by the customer*