

varanda
da RECUA
RESTAURANTE PANORÂMICO

— MENU —



STARTERS

STARTERS

SMOKED LOMO	4,50€
SALPICÃO	
SMOKED HAM MELON	5,00€
MELÃO COM PRESUNTO	
“ALHEIRA”	5,00€
“ALHEIRA” (POULTRY MEAT AND BREAD)	
MOINTAIN CHEESE	5,00€
QUEIJO DA SERRA	
SMOKED HAM	4,00€
PRESUNTO	
REGIONAL SAUSAGES	4,00€
ENCHIDOS DA REGIÃO	
BRIOCHE MEATLOAF	1,90€
BOLA CASEIRA	
SALT COD CAKES	0,90€
BOLINHOS DE BACALHAU	
RISSÓIS	0,90€
PASTRY FILLED WITH MEAT/FISH/SHRIMP	
MEAT CROQUETES	0,90€
CROQUETES DE CARNE	
OLIVES	1,40€
AZEITONAS	

COUVERT

BREAD	0,50€
PÃO	
BUTTER	0,90€
MANTEIGA	
CREAM CHEESE	0,90€
QUEIJO CREME	
TUNA FISH PÂTÉ	0,90€
PASTA DE ATUM	
SARDINE FISH PÂTÉ	0,90€
PASTA DE SARDINHA	

OMELETTES

MIXED OMELETTE	9,50€
OMELETE MISTA	
SHRIMP OMELETTE	9,50€
OMELETE DE CAMARÃO	
MUSHROOM OMELETTE	9,50€
OMELETE DE COGUMELOS	
CHEESE OMELETTE	9,50€
OMELETE DE QUEIJO	
HAM OMELETTE	9,00€
OMELETE DE FIAMBRE	
SMOKED HAM OMELETTE	10,00€
OMELETE DE PRESUNTO	
PLAIN OMELETTE	9,00€
OMELETE SIMPLES	

SOUPS

VEGETABLE SOUP	1,80€
SOPA DE LEGUMES	
PORTUGUESE CHICKEN SOUP	1,80€
SOPA DE GALINHA	

SALADS 1 Pax

LETTUCE SALAD	3,00€
SALADA DE ALFACE	
TOMATO SALAD	3,00€
SALADA DE TOMATE	
MIXED SALAD	4,00€
SALADA MISTA	
OCEAN SALAD	9,50€
SALADA DELÍCIA DO MAR	
TUNA SALAD	10,00€
SALADA DE ATUM	

MEAT

MEAT DISHES

	1/2 Dose	1 Dose
VEAL FILLET VARANDA STYLE POSTA DE VITELA À VARANDA C/ BATATA FRITA OU A MURRO	16,00€	--
VEAL FILLET VARANDA STYLE SERVED WITH FRENCH FRIES AND SALAD NACO NA PEDRA C/ BATATA FRITA OU A MURRO	--	32,00€
OVEN ROASTED GOAT WITH ROASTED POTATOS, RICE AND VEGETABLES CABRITO ASSADO NO FORNO C/ BATATA ASSADA E ARROZ	17,00€	31,00€
OVEN ROASTED LAMB WITH ROASTED POTATOS, RICE AND VEGETABLES ANHO ASSADO NO FORNO C/ BATATA FRITA	15,50€	29,00€
BREAD TURKEY FILLETS WITH FRENCH FRIES AND SALAD BIFINHOS DE PERÚ PANADOS	13,00€	--
OVEN ROASTED VEAL WITH ROASTED POTATOS, RICE AND VEGETABLES VITELA ASSADA C/ BATATA ASSADA E ARROZ	12,00€	--
GRILLED VEAL CHOP WITH FRENCH FRIES, RICE AND VEGETABLES COSTELETA DE VITELA GRELHADA C/ BATATA FRITA	16,00€	--
GRILLED VEAL CHOP WITH FRIED POTATOES, RICE AND VEGETABLES COSTELETA DE VITELA GRELHADA C/ BATATA À MURRO	--	28,00€
SMALL VEAL FILLETS WITH MUSHROOMS AND FRENCH FRIES LOMBINHOS DE VITELA C/ CHAMPIGNON E BATATA FRITA	18,00€	35,00€
CHATEAUBRIAND CHATEAUBRIAND C/ BATATA FRITA	--	35,00€
HOMEMADE CORDON BLEU CORDON BLEU C/ BATATA FRITA	--	18,00€
VEAL STEAK HOUSE WITH FRENCH FRIES BIFE À CHEF C/ BATATA FRITA	15,00€	--
“PICANHA” WITH BLACK BEANS (TRADITIONAL BRAZILIAN DISH) PICANHA C/ FEIJÃO PRETO, BATATA FRITA E ARROZ	17,00€	32,00€
MEAT FRIED IN A WHITE WINE SAUCE WITH FRENCH FRIES FÉVERAS DE PORCO EMBRIAGADAS C/ BATATA FRITA	11,00€	20,00€
MEAT FRIED IN A WHITE WINE SAUCE WITH FRENCH FRIES FÉVERAS DE PORCO À PADRE PIEDADE C/ BATATA FRITA	11,00€	20,00€
PORK FROM ALENTEJO VARANDA STYLE CARNE DE PORCO À ALENTEJANO À VARANDA C/ BATATA FRITA	10,80€	18,00€
PORK ENTRECOTE VARANDA STYLE WITH POTATOES AND VEGETABLES ENTRECOSTO DE PORCO À VARANDA C/ BATATA FRITA	10,50€	18,00€

MEAT

MEAT DISHES

	1/2 Dose	1 Dose
BREAD PORK TENDERLOINS FRIED WITH FRENCH FRIES PANADOS DE PORCO C/ BATATA FRITA	11,00€	--
IBERIAN SECRETS OF BLACK PIG WITH FRENCH FRIES SECRETO DE PORCO PRETO C/ BATATA FRITA	14,00€	--
SMAL VEAL STEAKS IN A CASSEROLE BIFINHOS DE VITELA NA CAÇAROLA	16,50€	--
BOLOGNESE PASTA MASSA À BOLONHESA	10,80€	--
BITOQUE - FRIED MEAT WITH FRIED EGG, RICE AND FRENCH FRIES BITOQUE À CASA	12,00€	--
GRILLED MEDALLION WITH BOILED POTATOES MEDALHÃO GRELHADO	18,00€	--
MEAT SKEWER WITH SHRIMP, SERVED WITH FRENCH FRIES ESPETADA DE CARNE C/ GAMBAS	18,00€	--
TOMAHAWK	--	55,00€

FISH

FISH DISHES

	1/2 Dose	1 Dose
CODFISH VARANDA STYLE WITH OVEN ROASTED APPLES BACALHAU À VARANDA	17,50€	--
CODFISH CHEF STYLE WITH FRIED POTATOES BACALHAU À CHEFE	17,50€	--
BAKED CODFISH WITH SMASHED POTATOES BACALHAU C/ BROA E BATATA À MURRO	17,50€	--
BAKED CODFISH "ZÉ DO PIPO" STYLE BACALHAU À ZÉ DO PIPO C/ PURÉ	17,50€	--
WOOD-GRILLED CODFISH WITH ROASTED POTATOES BACALHAU ASSADO NA BRASA C/ BATATA À MURRO	17,50€	--
OCTOPUS VARANDA STYLE WITH SMASHED POTATOES POLVO À VARANDA P/ 2 PESSOAS	--	35,00€
GRILLED OCTOPUS WITH ROASTED POTATOES POLVO GRELHADO C/ BATATA À MURRO	19,00€	38,00€
BREADED OCTOPUS FILLETS WITH SMASHED POTATOES FILETES DE POLVO C/ BATATA FRITA	19,00€	36,00€
OCTOPUS AÇORDA (BREAD STEW) AÇORDA DE POLVO	20,00€	--
FRIED TROUT WITH SMOKED COUNTRY HAM WITH BOILED POTATOES TRUTA RECHEADA C/ PRESUNTO E BATATA COZIDA	14,00€	--
BREADED SOLE FILLETS WITH FRIED POTATOES FILETES DE LINGUADO C/ BATATA FRITA	13,00€	--
GRILLED SALMON WITH BOILED POTATOES AND VEGETABLES SALMÃO GRELHADO C/ BATATA COZIDA	15,00€	--
SEAFOOD RICE (RISOTTO) ARROZ DE MARISCO	20,80€	--
MONKFISH RICE (RISOTTO) ARROZ DE TAMBORIL	18,00€	--
GRILLED SEA BREAM WITH BOILED POTATOES AND VEGETABLES DOURADA GRELADA C/ BATATA COZIDA	14,00€	--
GRILLED SEA BASS WITH BOILED POTATOES AND VEGETABLES ROBALO GRELHADO C/ BATATA COZIDA	14,00€	--

DESSERTS

DESSERTS

CRÈME BRUÉE	3,20€
LEITE CREME	
CHOCOLATE MOUSSE	3,20€
MOUSSE DE CHOCOLATE	
FOUR FLAVOURS	4,00€
QUATRO SABORES	
PUDING HOUSE	3,20€
PUDIM CASEIRO	
COOKIE CAKE	3,50€
BOLO DE BOLACHA	
BOLO SÃO MARCOS	4,00€
BOLO SÃO MARCOS	
VALHA-ME DEUS	4,00€
VALHA-ME DEUS	
HOUSE DELIGHT	3,50€
DELÍCIA DA CASA	
DOCINHO DE AMOR	4,00€
DOCINHO DO AMOR	
PANNA COTTA	3,50€
PANNA COTTA	
CHOCOLATE CAKE	4,00€
BOLO DE CHOCOLATE	
TOUCINHO DO CÉU	4,00€
TOUCINHO DO CÉU	
PUDING ABADÉ PRISCO	4,00€
PUDIM ABADÉ PRISCO	
PUDING MADRE PAULA	4,00€
PUDIM MADRE PAULA	
PÃO DE LÓ HÚMIDO	4,00€
PÃO DE LÓ HÚMIDO	
CAMEL BABA	3,50€
BABA DE CAMELO	
STRAWBERRY DELIGHT	3,50€
DELÍCIA DE MORANGO	
TIRAMISU HOUSE	3,50€
TIRAMISU DA CASA	
NATAS DO CÉU	3,50€
NATAS DO CÉU	
GELATIN	2,00€
GELATINA	
ICE CREAM HOUSE	3,50€
GELADO DA CASA	
PUDING MOLOTOF	3,50€
MOLOTOF	

SEASONAL FRUITS

SALADE DE FRUIT	3,00€
SALADA DE FRUTA	
PLAIN PINEAPPLE	3,50€
ANANÁS NATURAL	
APPLE	1,80€
MAÇA	
KIWI	1,80€
KIWI	
ORANGE	1,80€
LARANJA	
MELON	3,20€
MELÃO	
MANGO	3,80€
MANGA	
PAPAYA	3,50€
PAPAIA	
ROAST APPLE	2,50€
MAÇA ASSADA	
APPLE "ESCONDIDA"	3,50€
MAÇA ESCONDIDA	
GRAPES	2,80€
UVAS	
WATERMELON	2,80€
MELANCIA	
BANANA	1,80€
BANANA	
STRAWBERRIES PLAIN	3,20€
MORANGOS SIMPLES	
STRAWBERRIES CHANTILLY	3,50€
MORANGOS C/ CHANTILLY	

The background image shows a bright, airy restaurant interior. In the foreground, a round table is covered with a white tablecloth and has a small bowl of appetizers in the center. Several wooden chairs with dark upholstery are arranged around the table. In the background, more tables and chairs are visible, along with large windows that let in a lot of natural light. The overall atmosphere is clean and modern.

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