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À TERRA

PRAIA VERDE

—



COUVERT

2,50 €

ENTRADAS STARTERS

Sopa de peixe do mercado
Fish soup from the market
8 €

Ceviche de peixe do mercado,
batata doce e gengibre
*Fish ceviche from the market, sweet
potato and ginger*
12 €

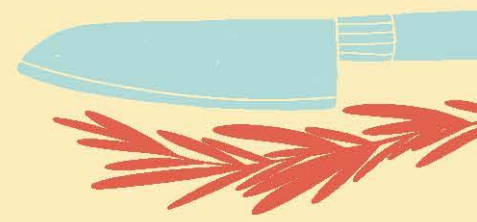
Clássico tártaro de novilho À TERRA
Classic beef tartar À TERRA
16 €

Burrata, pesto de rúcula e pão
grelhado
*Burrata, arugula pesto, and grilled
bread*
12 €

Ovos a BT, espuma de cherovia,
espargos e presunto Ibérico
*LT eggs, parnsip foam, asparagus,
and Iberian smoked ham*
10 €

Salada César de frango e bacon
crocante
*Caesar salad with chicken and
crispy bacon*
13 €





TERRA E MAR LAND AND SEA



Massada de tamboril e gambas
Monkfish and prawns pasta stew
29 €

Caril vermelho de camarão e legumes da estação, amendoim e papadam
Red curry with shrimp, season vegetables, peanut and papadam
24 €



Bacalhau no forno a lenha
Codfish on wood oven
22 €

Perna de cabrito no forno a lenha, batatinhas e verdes salteados
Goatling leg in wood oven, potatoes and sautéed greens
32 €

Barriga de leitão crocante, maçã e salada de milho fumado
Crispy pork belly, apple and smoked corn salad
22 €

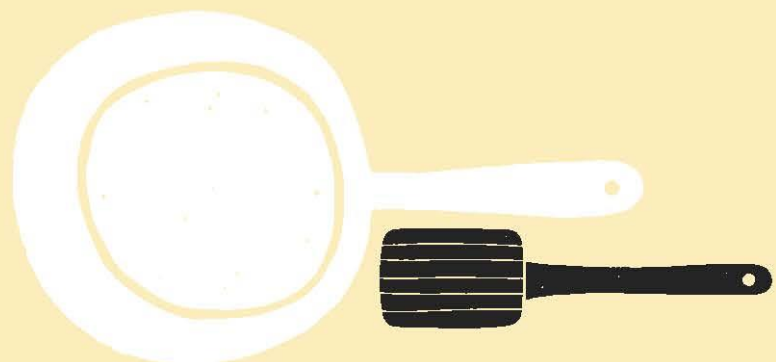
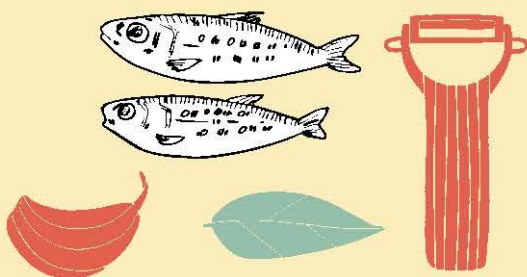
Polvo de santa luzia panado e aioli negro (ou só “negro”)
Breaded octopus and black aioli
23 €

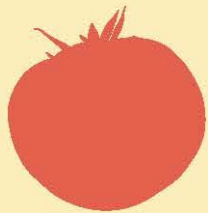
Tataki de atum, legumes asiáticos e gengibre
Tuna tataki, asian vegetables and ginger
21 €

DA HORTA COM SABOR FLAVORS FROM THE FARM

Quinoa da horta BIO, beterraba fumada e endro
Organic quinoa, smoked beetroot and dill
15 €

Ragoût de lentilhas, tofu e abóbora
Lentil ragoût, tofu and pumpkin
14 €





JOSPER

Costeletão
T-bone steak
58 €

Cachaço Iberico e chimichurri
Iberian pork neck chop and chimichurri
20 €

Entrecôte de carne maturada
Dry-aged beef entrecôte
32 €

Camarão tigre com manteiga de tomilho e limão
Tiger prawns with thyme and lemon butter
35 €

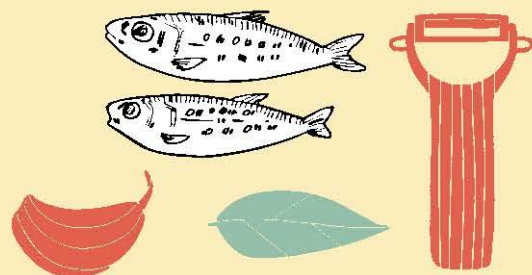
Carré de borrego corte francês
French cut rack of Lamb
35 €

Entrecosto com molho barbecue
Pork ribs with barbecue sauce
19 €

Franguinho do campo com malagueta e limão
Roasted free-range chicken with chilli and lemon
19 €

Da lota para a grelha
From the fish market to the grill
€ PSC
€ Available upon request

À TERRA BURGUER
20 €



ACOMPANHAMENTOS SIDES

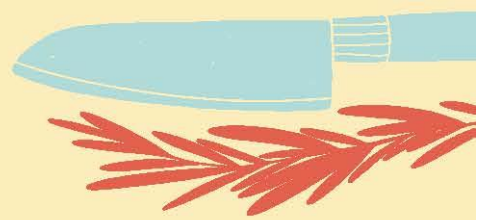
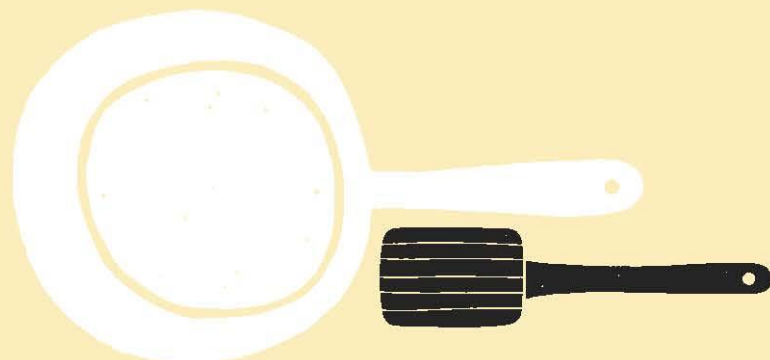
Batata frita steakhouse
Steakhouse fries
3,50 €

Wedges de batata doce no forno
Oven baked sweet potato wedges
3,50 €

Salada À TERRA
À TERRA salad
5 €

Seleção legumes do dia
Vegetables of the day
4 €

Arroz de tomate lá de casa
Home style tomato rice
5 €





PIZZAS

Margherita
12 €

Presunto e cogumelos
Prosciutto and funghi
14 €

À TERRA
15 €

Camarão, alho e chilli
Shrimp, garlic e chilli
16 €

Carbonara
15 €

Vegetais e parmesão
Vegetables and parmesan
14 €

Bianca de salmão fumado
Bianca smoked salmon
14 €



PraiaVerde

BOUTIQUE HOTEL

Alguns dos alimentos expostos e fornecidos podem conter alergénios.
Para mais informações agradecemos que solicite a lista de ingredientes.
Livro de reclamações disponível. IVA incluído.

Some of the exposed and provided food may contain allergens.
For more information please request the ingredients list.
Complaints book available. VAT included

DISCOVERY HOTEL
MANAGEMENT



A MEMBER OF
DESIGN HOTELS™