

# "Bela Vista" Restaurant

## A La Carte Menu



### STARTERS:

White crab meat & avocado salad with shrimp	18.00 €
Lobster & avocado salad with mango dressing	21.00 €
Sautéed scallops with rocket salad & grapes	20.00 €
Vol au vent stuffed with "espada" and shrimp in coconut milk	15.00 €
Cod fish carpaccio with lettuce salad and Reggiano parmesan cheese	16.00 €
Foie gras with nut bread toasts & fresh salad	17.00 €
Lobster samosas served with chicory salad	17.00 €
Shrimp cocktail	18.00 €

### SOUPS:

Yellow pumpkin with Reggiano parmesan cheese	7.00 €
Rocket & white crab meat vichyssoise soup	8.00 €
Tomato & onion local soup with poached egg	6.00 €
Creamed sea fruits bisque, puff pastry over the top	9.00 €

### FISHES:

Grilled salmon scallops with fennel sauce	19.00 €
Sautéed "Espada" fillet topped with cashew & finely chopped vegetables	19.00 €
Sea bass rolled fillet served with a vegetable tagliatelle	20.00 €
Bodião fillet topped with green olive cream	20.00 €
Golden octopus tentacles with rice of sun-dried tomatoes	22.00 €
Cod fish confit in black olive oil	22.00 €
Grilled king prawns with flambéed mango & risotto	29.00 €

### MEATS:

Veal rolls with smoked ham and sage leaf	27.00 €
Le porc bajoue with "alheiras" marinated in Casa de Santar Reserva 2005	18.00 €
Chateaubriand with sautéed potato and fresh vegetables (two persons)	49.00 €
Oven-backed lamb carré with our garden fresh herbs	28.00 €
Duck magret in sour orange glacé with "Beirão" liquor	23.00 €
Chicken supreme with sugar cane honey, madeira wine & foie gras	18.00 €

### VEGETARIAN DISHES:

Vegetable lasagna with napoli sauce	16.00 €
Spinach and mushrooms risotto	16.00 €

### DESSERTS:

Selection of cheeses	9.00 €
Wild berries soufflé with cassis cream	9.00 €
Apple velouté with cinnamon ice cream	9.00 €
Banana crochant slices with vanilla ice cream & sugar cane honey	8.00 €
Exotic fruits salad with strawberry ice cream	8.00 €
Hot chocolate cake with olive oil ice cream	9.00 €
"Leite-creme" oven cooked in crepe leaves with tropical fruits	8.00 €
Profiteroles au chocolat filled with a scoop of creamy vanilla ice cream	8.00 €
Passion fruit parfait served with grand marnier cream	9.00 €