

## Quinta da Bela Vista Restaurant - Manor House

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### STARTERS:

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<i>Shrimp cocktail</i>	19,00 €
<i>Foie gras with Madeira wine jelly &amp; "Bolo do Caco"</i>	24,00 €
<i>Crab &amp; shrimp duet with avocado</i>	22,00 €
<i>Sautéed scallops with pleurotus mushrooms &amp; green asparagus</i>	26,00 €
<i>Angus beef carpaccio, burrata cheese &amp; tuna mayonnaise</i>	21,00 €

### SOUPS:

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<i>Yellow pumpkim cream soup with shrimp &amp; chive</i>	10,00 €
<i>Green asparagus cream soup</i>	9,00 €

### FISHES:

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<i>Black scabbard fish fillet with focaccia &amp; almond crumbs</i>	24,00 €
<i>Grilled Turbot fillet with potato purée &amp; herbs olive oil</i>	29,00 €
<i>Grilled king prawns with risotto, flambéed mango and leeks</i>	39,00 €
<i>Confit codfish in olive oil and leeks with sweet potato puree</i>	26,00 €
<i>Grilled octopus tentacles with salty skin potato</i>	33,00 €

### MEATS:

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<i>Oven-baked lamb carré with herbs</i>	39,00 €
<i>Veal medallions in spinach purée</i>	33,00 €
<i>Tournedo Rossini with asparagus &amp; potato gratin</i>	29,00 €
<i>Duck magret with orange sauce &amp; black rice</i>	23,00 €

### PASTAS AND RISOTTOS:

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<i>Stuffed cannelloni with spinach &amp; mascarpone cheese</i>	19,00 €
<i>Seafood risotto</i>	24,00 €
<i>Grilled courgette &amp; saffron risotto</i>	19,00 €

### DESSERTS:

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<i>Caramelized banana on almond &amp; cinnamon crumble with vanilla ice cream</i>	11,00 €
<i>Crème brûlée with Madeira wine</i>	14,00 €
<i>Red berries mille-feuille with pastry cream &amp; cassis sauce</i>	13,00 €
<i>Portuguese cheeses</i>	16,00 €
<i>Fruit salad with caramel ice cream</i>	10,00 €
<i>Berries with lemon sorbet &amp; custard</i>	11,00 €

(VAT included)

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IF YOU NEED ANY INFORMATION ABOUT ALLERGENS PLEASE ASK THE STAFF BEFORE ORDERING  
GLUTEN - SOYA - SESAME - CELERY - MUSTARD - LUPIN - SULPHITES - PEANUTS - NUTS - CRUSTACEANS - MOLLUSCS - FISH - EGGS - MILK