

STARTERS

AZOREAN TUNA CEVICHE, CHERRY AND CRISPY SWEET POTATO 18.50
FRESH PINEAPPLE TARTAR WITH IBERIAN HAM AND ISLAND CHEESE 14.50
PAN-FRIED, BREADED CHICKEN SERVED WITH MAYO DIP 11.00
AZOREAN CHEESE FONDUE SERVED IN A BOLO LEVEDO BREAD 12.00
SUTÉED CLAMS, IN A FRESH CORIANDER AND OLIVE OIL SAUCE 15.00
PAN-ROASTED PRAWNS, FINISHED IN A WHITE WINE, OLIVE OIL AND SPECIAL MAYO 14.00
SALAD WITH CHERRY TOMATO, LETTUCE, ORANGE AND CROUTONS 9.00
HOME MADE HUMMUS WITH OLIVE OIL AND HOME MADE BREAD 14.00

VEGETERIAN

SPECIAL OVEN SMASHED POTATO WITH VEGETABLES AND ISLAND CHEESE 12.50
BURGUER WITH VEGETABLES, FRIED EGG, CHEESE, LETTUCE ANDHOME MADE MAYO 12.00
CHICKPEA AND BEET LINGUINI WITH CRUNKY ONION AND PARSLEY 12.00

MEAT

BEEF LOIN GRILLED IN A CREAMY CHEF'S SAUCE AND EGG 22.00
BURGER WITH FRIED EGG, CHEESE, LETTUCE AND HOME MADE MAYO 12.00

FISH

AZOREAN TATAKI TUNA LOIN WITH SWEET SAUCE 19.90
AZOREAN FISH FILLET WITH OVEN MASHED POTATO AND VEGETABLES 19.50
FISH RICE SERVED WITH AROMATIC HERBS IN A LIGHT AND DELICIUS TOMATO BROTH 21.90

PASTA

LINGUINI WITH PRAWNS FRESH TOMATO AND GINGER 19.50
TAGGLIATELE BOLOGNESE WITH AZOREAN CHEESE 18.90

DESSERT

WONDERFUL CHOCOLAT MOUSSE 6.50
BROWNIE WITH PINEAPPLE ICE CREAM 6.50
PROFITEROLES WITH ICE CREAM AND HOME MADE JAM 6.50
PINEAPPLE FROM OUR GREENHOUSES 5.50
PINEAPPLE FROM OUR GREENHOUSES CARAMELIZED WITH COGNAC 6.50
AFOGATTO 4.50

*all taxes included