



## Starters

### **Couvert - 2,90€**

Butter, olive paste, flavored olive oil, bread

### **Vegetable cream soup - 6€**

### **Gravlax salmon - 13€**

with watercress, dill vinaigrette and fried onion

### **Fried shrimps - 15€**

with garlic, coriander and chilli

### **Tuna tartare - 15€**

with mango, red onion, tomato, green apple, avocado, coriander, vinaigrette and sesame seeds.

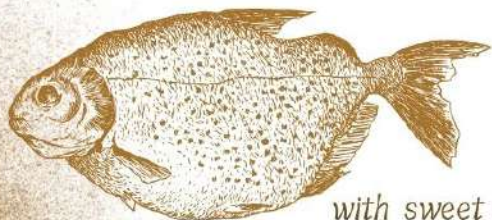
### **Beef tartare - 15€**

with capers, red onion, cornichon, cucumber, chives, mustard, egg, oyster mayonnaise and fried sweet potatoes.

### **Alheira sausage balls - 12€**

with pumpkin and cinnamon jam mayonnaise

## Main courses



### Fish

### **Octopus - 21€**

with sweet potato purée, romanesque cabbage and baby corn

### **Fresh Cod - 23€**

with clam xerém, Romanesque cabbage, baby carrot and coriander foam

### **Codfish - 20€**

with green risotto, crispy ham and baby carrots

### **Seabass - 23€**

with crushed chickpeas, Pak-choi, baby carrots and curry sauce

### **Salmon - 21€**

with mashed potatoes, broccoli, baby carrots and beurre blanc sauce

### **Grouper - 19€**

with shellfish risotto, baby corn, broccoli and coriander foam

### **Prawn risotto - 22€**





## Meat

**Beef tenderloin - 27€**

*with truffled mashed potatoes, Pak-choi cabbage, mushrooms and jus*

**Black pork tenderloin - 22€**

*Carrot purée, gratin potatoes, Pak-choi, baby corn and jus*

**Lamb meat - 24€**

*with mashed potatoes, mushrooms, baby carrots, Romanesque cabbage and mint sauce*

**Crispy Chicken - 19€**

*with mushroom risotto and chives*

**Wallenbergare, Swedish veal burger - 19€**

*with mashed potatoes, peas and lingonberry*

**Ribeye steak - 21€**

*with sliced potatoes and pepper sauce*

## Vegetarian

**Truffled Mushroom Risotto - 19€**

**Pumpkin and Spinach Risotto - 19€**

**Vegetable Spaghetti - 17€**





## Entradas

*Jasmine*  
restaurant & bar

**Couvert - 2,90€**

Manteiga, pasta de azeitona, azeite aromatizado, pão

**Creme de legumes - 6€**

**Salmão Gravlax - 13€**

com agrião, vinagrete de endro e cebola frita

**Camarão Frito - 15€**

com alhos, coentros e malagueta

**Tártaro de Atum - 15€**

com manga, cebola roxa, tomate, maçã Verde, abacate, coentros, vinagrete e sementes de sésamo.

**Tártaro de Novilho - 15€**

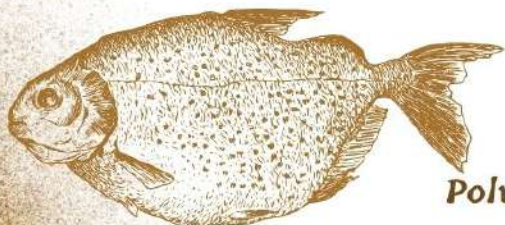
com alcaparras, cebola roxa, pepino, cornicho, cebolinho, mostarda, ovo, maionese de ostra e batata doce frita.

**Bolinhas de Alheira - 12€**

com maionese de doce de abóbora e canela

## Pratos principais

### Peixe



**Polvo com Puré de Batata Doce - 21€**

couve Romanesca, milho baby

**Bacalhau com xerém de ameijoas - 23€**

couve romanesca, cenoura baby e espuma de Coentros

**Bacalhau - 20€**

com risoto verde, presunto crocante e cenoura baby

**Robalo com esmagada de Grão - 23€**

Pak-choi, cenoura baby e molho de carril

**Salmão com puré de batata - 21€**

Brócolos e cenoura baby com molho beurre blanc

**Garoupa com Risoto de bivalves - 19€**

Milho baby, brócolos e espuma de coentros

**Risoto de Camarão - 22€**



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## Carne

### **Lombo de Novilho - 27€**

Puré de batata trufado Couve Pak-choi, cogumelos e jus

### **Lombinho de porco Preto - 22€**

com puré de cenoura, batata gratinada, Pak-choi, milho baby e jus

### **Carne de Borrego - 24€**

Puré de batata com cogumelos, cenoura baby, couve Romanesca e Molho de menta

### **Frango Estaladiço- 19€**

com risoto de cogumelos e cebolinho

### **Wallenbergare, Vitela Picada Sueco - 19€**

com puré de batata, ervilhas e arando

### **Bife da Vazia - 21€**

com batatas às rodelas e molho pimenta

## Vegetariano

### **Risotto de Cogumelos Trufados - 19€**

### **Risotto de Abóbora e Espinafres - 19€**

### **Esparguete de Legumes - 17€**

