



ALMOÇO | LUNCH

Disponível das 12:30 às 15:00

Available from 12:30 to 15:00

SÍTIO
VALVERDE

ALMOÇO | LUNCH

MENU DE SUGESTÃO DO DIA • CHEF'S DAILY SUGGESTION

CHEF À SÍTIO

Prato Principal, Entrada ou Sobremesa, Água, Café, Chá e Petit-Fours
Main Course, Starter or Dessert, Water, Coffee, Tea and Petit-Fours

25.50€

CHEF À VALVERDE

Entrada, Prato Principal, Sobremesa, Água, Café, Chá e Petit-Fours
Starter, Main Course, Dessert, Water, Coffee, Tea and Petit-Fours

29.50€

ENTRADAS | STARTERS

Creme do Dia | Daily Soup 5.00€

Salada de Salmão e Abacate | Salmon and Avocado Salad 13.50€
Mescla de Alface, Alcaparras, Mousse de Abacate e Lima, Telha de Sésamo
Mix of Lettuce, Capers, Avocado and Lime Mousse, Sesame Tuile

Croquete de Quinoa* | Quinoa Croquette***** 14.50€
Quinoa e Vegetais, Creme de Manjeriçã, Salsa e Legumes Desidratados
Quinoa and Vegetables, Basil and Parsley Sauce and Dehydrated Vegetables

VEGETARIANO | VEGETARIAN

Risotto de Espargos Selvagens | Wild Asparagus Risotto 16.00€
Coulis de Espargos, Queijo Taleggio e Espargos Salteados
Asparagus Coulis, Taleggio Cheese and Sautéed Asparagus

ALMOÇO | LUNCH

PEIXE | FISH

Lombo de Garoupa Braseado | Brased Grouper Fillet 19.50€

Com Puré de Brócolos Assados, Molho de Camarão, Flor de Brócolos, Sésamo Marinado com Yuzu e Chips de Chouriço

With Roasted Broccoli Puree, Shrimp Sauce, Broccoli Florets, Marinated Sesame with Yuzu and Chorizo Chips

Atum dos Açores Grelhado | Grilled Azores Tuna 20.50€

Batata Doce Assada, Couve Kalé Fumada com Molho de Mostarda e Ervas Finas

Roasted Sweet Potato, Smoked Kale with Mustard and Fine Herbs Sauce

CARNE | MEAT

Suprema de Pintada | Guinea Fowl Supreme 18.50€

Pintada Cozinhada a Baixa Temperatura sobre Cevadinha, Sofrito de Tomate e Molho de Curcuma

Guinea Fowl Cooked at Low Temperature over Barley, Tomato Sofrito and Turmeric Sauce

Bife à Valverde | Valverde Tenderloin** 26.00€

Grelhado com Legumes Baby Salteados, Batata Soutê e Molho Marrare

Grilled with Sautéed Baby Vegetables, Sauté Potato and "Marrare" Sauce

SOBREMESAS • DESSERTS

Mousse de Chocolate *** | Chocolate Mousse *** 12.00€

Mousse de chocolate Negro 74% Cacau, Calda de Laranja Assada,

Telha de Cacau e Gelado de Malagueta, Coco e Tomate

74% Dark Chocolate Mousse, Roasted Orange Syrup,

Cocoa Tuile with Chilli, Coconut and Tomato Ice-Cream

Cheesecake de Alfarroba e Chia*/** | Carob and Chia Cheesecake*/** 9.00€

Cheesecake com Base de Alfarroba, Coulis de Frutos Vermelhos e Telha de Chia

Cheesecake with Carob Base, Red Berries Coulis and Chia Tuile

Fruta Tropical | Tropical Fruit 7.50€