



JANTAR | DINNER

Disponível das 19:30 às 22:30

Available from 19:30 to 22:30

SÍTIO
VALVERDE

JANTAR | DINNER

Couvert

4.50€

Pão, Tostas, Azeite, Manteigas Caseiras Aromatizadas e Tapenade
Bread, Toasts, Olive Oil, Homemade Aromatized Butters and Tapenade

ENTRADAS | STARTERS

Creme de Espargos e Trufa Negra | Asparagus and Black Truffle Cream 14.00€

Espargos Brancos, Ovo Perfeito e Trufa Negra
White Asparagus, Low Cooked Egg and Black Truffle

Croquete de Quinoa*** | Quinoa Croquette*** 14.50€

Quinoa e Vegetais, Creme de Manjeriçao e Salsa com Legumes Desidratados
Quinoa and Vegetables, Basil and Parsley Sauce with Dehydrated Vegetables

Vieiras Braseadas | Braised Scallops 19.50€

Com Espuma de Alho Francês, Sementes de Sésamo, Tobiko de Laranja e Alga Wakame
With Leek Foam, Sesame Seeds, Orange Tobiko and Wakame Seaweed

A CHEF SUGERE... | OUR CHEF SUGGESTS...

Um Prato com todos os Sabores e Aromas da Nossa Tradição
A Dish with all the Flavors and Aromas of our Tradition

24.00€

VEGETARIANO | VEGETARIAN

Risotto de Cogumelos Selvagens | Wild Mushroom Risotto 19.50€

Cogumelos Salteados, Pasta de Porcinni e Ovo Crocante
Sautéed Mushrooms, Porcini Purée and Crispy Egg

PEIXE | FISH

Garoupa e Salicórnia | Grouper and Samphire 21.50€

Arroz "Malandro" de Bivalves, Tempura de Salicórnia
Juicy Bivalve Rice, Samphire Tempura

Tagliatelle de Lulas e Carabineiro | Squid & Red Scarlet Shrimp Tagliatelle 27.00€

Carabineiro e Lulas Salteadas, Alho Francês Grelhado e Crocante de Tapioca Picante
Sautéed Red Scarlet Shrimp and Squid, Grilled Leek and Crispy Spicy Tapioca

Atum dos Açores | Azores Tuna 22.50€

Atum Grelhado, Pão e Ervas Finas, Puré de Batata Doce, Couve Kalé Fumada e Crocante de Arroz
Grilled Tuna, Bread and Fine Herbs, Sweet Potato Puree, Smoked Kale and Crispy Rice

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CARNE | MEAT

Tornedó de Novilho Grelhado | Grilled Veal Tournedó** 26.50€
Batata Soutê, Legumes Baby Salteados, Molho Marrare
Sauté Potatoes, Sautéed Baby Vegetables, "Marrare" Sauce

Barriga de Leitão | Suckling Pig Belly 20.50€
Leitão Confitado a Baixa Temperatura (8h), Puré de Abóbora Moranga Assada, Molho de Vinho do Porto e Chips Valverde • Confit Suckling Pig Cooked at Low Temperature (8h), Roasted Pumpkin Purée and Pumpkin Brunoise, Port Wine Sauce and Valverde Chips

Magret de Pato | Duck Magret 24.00€
Magret Cozido a Vácuo, Souflê de Batata, Espargos Grelhados, Molho de Laranja e Sementes de Papoila • Sous Vide Magret, Potato Soufflé, Grilled Asparagus, Orange Sauce and Poppy Seeds

SOBREMESAS • DESSERTS

Mil-Folhas de Pistachio | Pistachio Millefeuilles 11.00 €

Mousse de Mascarpone e Pistachio, Massa Folhada Crocante e Sorbet de Framboesa
Mascarpone and Pistachio Mousse, Crispy Puff Pastry and Raspberry Sorbet

Sopa de Chocolate e Gelado de Malagueta 14.00 €
Chocolate Soup and Chili Ice Cream

Calda de Chocolate 74%, Crumble de Salame e Telha de Cacau com Gelado de Malagueta, Tomate e Coco • 74% Chocolate Melted, Cocoa Tuille with Chilli, Tomato and Coconut Ice Cream

Suspiro de Leite Creme | "Crème Brûlée" Meringue**** 12.00 €

Suspiro Recheado de Leite Creme, Sponge Cake de Canela e Sorbet de Citrinos • Meringue Filled with Crème Brûlée, Cinnamon Sponge Cake and Citrus Sorbet

Fruta Tropical | Tropical Fruit 7.50 €