

D'OUTRO MUNDO

RESTAURANT & DRINKS

Chef Anderson Souza

MENU

— ❁ — **COUVERT ... 4.50 €** — ❁ —
(selection of breads, grissinis, citrus butter, eggplant caponata, hummus)

— ❁ — **SHARE** — ❁ —

SMOKED CAMEMBERT ... 9.75 €
(baked camembert cheese with smoked pepper crust, honey, balsamic reduction,
pumpkin compote, spicy nuts and selection of breads)

HAM-BALL ... 8.90 €
(ham croquette, dried tomato emulsion, parsley oil and black olive powder)

MILK SMOKER ... sob consulta
(ham and sausages drying rack, selection of cheeses, toasts, tomato chutney, fruit and mixed nuts)

FROM THE SEA TO THE TABLE ... 12.00 €
(mussels, clams and shrimp sauteed in oil, garlic, white wine, coriander and lemon)

— ❁ — **APPETIZERS** — ❁ —

MUSHROOM VELVET WITH TRUFFLE AROMA ... 5.50 €
(wild mushroom cream, mushroom tartar on toast and truffle foam)

BEETROOT CARPACCIO AND FETA CHEESE ... 4.90 €
(thin slices of cooked beet with spices and balsamic vinegar, marinated feta cheese,
arucla, spicy nuts and capers)

SEA CRISPY ... 9.00 €
(shrimps breaded in panko flour, mango ceviche and spicy mayo)

— ❁ — **MEAT** — ❁ —

SWEET DUCK ... 16.00 €
(duck magret with orange coulis and potato and parmesan mousseline)

BRONZE ON THE PLATE ... 24.00 €
(loaf of meat brown in butter with herbs, brazed padron peppers, potatoes and aioli)

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FISH

FROM PORTO ... 19.00 €

(roasted cod loin, grain puree, pak choi and onion pickle in port wine)

OPEN SEA ... 15.00 €

(grilled seabass loin in coconut milk syrup and roasted peppers, braised shrimp, rice and crispy red onion)

PASTA AND RISOTTO

WILD ... 15.00 €

(arborio rice, white wine, shallots, vegetable broth, wild mushroom mix, butter and parmeiggiano)

DA MAMA ... 13.00 €

(pappardelle pomodoro, burrata, basil pesto and parmeiggiano)

VEGAN

EXOTIC ... 16.00 €

(braised tofú cubes, tahini and chive sauce, grilled cauliflower)

KIDS (UP TO 11 YEARS OLD)

EAT, EAT ... 11.00 €

(spaghetti pomodoro, veal meatballs and parmeiggiano)

DESSERTS

LEMON CREME BRÛLÉE ... 5.00 €

(cream based on eggs, cream and lemon cooked at low temperature and burned sugar with a blowtorch)

BROWNIE-CORN ... 6.00 €

(creamy chocolate cake, handmade salt caramel ice cream, chocolate ganache and popcorn crunch)

LAMINATED SEASONAL FRUIT ... 5.50 €

HANDMADE ICECREAMS ... 5.50 €

SILVESTRE CREAM ... 7.00 €

(bolo gelado com creme de mascarpone imerso em calda de frutos silvestres)