



# Happy Easter

SPECIAL MENU | LIVE MUSIC | EGG HUNT  
MENU 55€ PP



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PARRILLIA  
NATURA  
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## STARTERS | ENTRADAS

PRAWN & SEA BASS CEVICHE, SERVED WITH SAUTÉED CORN, ONION, CRUNCHY YUCA & CORIANDER FOAM, FINISHED WITH COCONUT SORBET  
*CEVICHE DE CAMARÃO E ROBALO SERVIDA COM MILHO SALTEADO, CEBOLA, CROCANTE DE MANDIOCA & ESPUMA DE COENTROS, FINALIZADA COM SORBET DE CÔCO*

FILLET STEAK TIRADITOS, SERVED IN A PONZU SAUCE, SPICY MAYO & CRISPY SWEET POTATO  
*TIRADITOS DE LOMBO, SERVIDOS EM MOLHO PONZU, MAIONESE PICANTE & CROCANTE DE BATATA DOCE*

CHISTORRA CHORIZO CROQUETTE, SERVED WITH CARAMELISED ONION & SMOKED AIOLI  
*CROQUETE DE CHORRIÇO CHISTORRA, SERVIDO COM CEBOLA CARAMELIZADA & AIOLI FUMADO*

FRIED VEGETABLE RAVIOLI, SERVED WITH ROASTED BEETROOT, CARAMELISED PUMPKIN, PEA PURÉE & SESAME OIL (VG)  
*RAVIOLI FRITO DE VEGETAIS, SERVIDOS COM BETERRABA ASSADA, ABÓBORA CARAMELIZADA, PURÉ DE ERVILHA & ÓLEO SÉSAMO*

## MAIN COURSE | PRATO PRINCIPAL

SLOW ROASTED BEEF WITH YORKSHIRE PUDDING, RED WINE GRAVY & HORSERADISH CREAM  
*VAZIA ASSADA EM BAIXA TEMPERATURA COM CREME DE RÁBANO, PUDIM ROYALE E MOLHO GRAVY*

MAPLE GLAZED GAMMON, SERVED WITH STUFFING BALLS & PINEAPPLE SALSA  
*PRESUNTO GLAZEADO COM MEL, SERVIDO ALMONDEGAS DE VEGETAIS & SALADA DE ANANÁS*

GRILLED SALMON FILLET, SERVED WITH CITRUS FENNEL, RADISH & WAKAME SALAD  
*SALMÃO GRELHADO, SERVIDO COM SALADA CÍTRICA DE FUNCHO, RABANETE & WAKAME*

VEGETABLE CURRY, FINISHED WITH SAUTÉED MUSHROOMS, SERVED IN A PAPPADOM SHELL WITH BASMATI RICE (VG)  
*CARIL DE LEGUMES, FINALIZADO COM COGUMELOS SALTEADOS, SERVIDO EM CONCHA PAPPADUM ACOMPANHADO COM ARROZ BASMATI*

## SIDES | ACOMPANHAMENTOS

BALSAMIC SAUTÉED BRUSSEL SPROUTS, BUTTERED CARROTS, CAULIFLOWER GRATIN, ROAST POTATOES & BROCCOLI WITH GARLIC  
*COUVE DE BRUXELAS SALTEADAS COM BALSÂMICO, CENOURAS COM MANTEIGA, GRATINADO DE COUVE-FLOR, BATATAS NO FORNO & BRÓCOLOS COM ALHO*

## DESSERT | SOBREMESA

PISTACHIO TIRAMISU, SERVED IN A DARK CHOCOLATE SHELL, FINISHED WITH AMARETTO TEXTURES  
*TIRAMISU DE PISTÁCIO, SERVIDA EM ESFERA DE CHOCOLATE NEGRO, FINALIZADA COM TEXTURAS DE AMARETTO*

TEXTURES OF WHITE CHOCOLATE, YUZU & GINGER, SERVED WITH YUZU SORBET  
*TEXTURAS DE CHOCOLATE BRANCO, YUZU & GENGIBRE, SERVIDO COM SORBET DE YUZU*

PINEAPPLE CARPACCIO, SERVED WITH COCONUT SORBET & LEMON ZEST (VG)  
*CARPÁCIO DE ANANÁS, SERVIDO COM SORBET DE CÔCO & RASPAS DE LIMA*

