À La Carte Menú

COUVERTS

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(Bread, Butter and cheese)

STARTERS

Shrimp Cocktail

(Shrimps on a bed off lettuce, topped with "Thousand Island" dressing)

Shrimps "Á L'Aguillo"

(salted shrimps with garlic)

Pineapple or Melon with Ham

(Slice of pineapple or melon with smoked portuguese ham)

SOUP

Soup of the Day

Onion Soup "Au Gratin"

(tasty onion broth topped with gratineted parmesan cheese)

Tomato Cream Soup

Portuguese Fish Soup

(Sredeed Atlantic fish, white wine, tomato and herbs)

SALADS

Tunafish Salad

Chicken salad

Italian Tomato Salad "Caprese"

(tomato, mozzarela and basil)

Potatoes Salad w/Tuna and Boiled Egg

Lettuce Salad

Tomato Salad

Mixed Salad

EGG'S

Plain Omelet

Cheese Omelet

Ham Omelet

Mushrooms Omelet

Ham and cheese Omelet

Prawns Omelet

ALL OMELETS ARE SERVED W/FRENCH FRIES AND SALAD

PASTAS

Spaghetti "Napolitana"

(Italian or with light tomato sause and basil)

Spaghetti "Bolognaise"

(Italian Spaghetti served with prime ground beef sause)

Spaghetti "Carbonara"

(Italian Spaghetti served with sour cream, ham and mushrooms)

Spaghetti "Putanesca"

(Italian spaghetti with tomato sauce, black olives, capers and anchovis)

Spaghettin "Arrabiata"

(Italian spaghetti with tomato sauce, basil and pint of chilly (mid spice)

CHILDREN

Sausage with Chips

(1 sausage with chips and salad)

Barbacue Chicken

(1/4 of barbacue chicken with chips and salad)

Hamburguer with Chips

(1 grilled hamburguer with chips and salad)

Spaghetti "Bolognese"

(Italian spaghetti served with prime ground beef sauce)

Fish Finguers with Chips

(3 fishfingers with chips and salad)

FISH AND SEAFOOD

Grilled Prawns "Belle Meunier"

(grilled prawns served with butter and lemon sauce"

Hake Fish Fillets with Tarter Sauce

(boneless fillets of hake served with tartar sauce and russian salad)

Tunafish Steak "Portuguese" Style

(Grilled tuna steak topped with tomato sauce, onions and white wine, served with boiled potatoes)

Grilled Salmon

(Baked salmon on vegetable bed served with boilled potatoes)

Swordfish "Mourabel" Style

(swordfish steak on a butter lemon and pineapple sauce, served with boilled potatoes and vegetables)

Prawns Curry

(mildly hot prawns curry "Madras" served with chutney, raisins and rice)

MEAT

Steak "Portuguese" Style

(Sirloin Steak in a light gravy sauce with white wine topped with a slice of smoked ham and served with "boulanger" potatoes)

Steak "Provençale" Style

(Sirloin steak topped with a sauce of tomato, white wine, black olives sweet peperoni and mixed herbs of Provence)

"Chef's Own" Pepper Steak

(tenderloin served with pepper sauce, chips and salad)

Entrecote "Maitre D'Hotel"

(Sirloin steak served topped with a slice of lemon and Maitre d'hotel butter)

T-Bone Steak

(grilled t-bone steak served with chips and salad)

Tornedó "Mourabel" Style

(Tenderloin salted in butter and topped with a light gravy sauce with white wine, mushrooms and thinly sliced ham and bacon served with chips and vegetables)

Gammon Steak "Mourabel style"

(grilled gamon steak topped with pineapple, served with chips and vegetables of the day)

Barbacue Chicken

(grilled half of chicken served with chips and salad)

Chicken Curry "Madras"

(Mildy hot chicken curry "Madras" served with Chutney, raisins and rice)

Lamb Chops

(Grilled lamb chops with mint sauce served with chips and salad)

HOUSE SPECIALS

Cataplana à Algarvia (2 persons) (assorted fish and sea food in a rich wine tomato, sweet peperoni, coriander and parsley, stewed and served in a copper "cataplana")

Monkfish Rice (2 Persons)

(Boneless monkfish stew)