

PARA COMEÇAR 	PEIXE 
 Pão massa mãe, bolo lêvedo, manteiga Rainha do Pico, azeite aromático, azeitonas marinadas em pimenta da terra 5,00€	Filete de peixe porco, arroz de tomate cremoso, coentros 20,00€
ENTRADAS 	 Peixe dos Açores em jus de caldeira 21,00€
Creme de abóbora, suas sementes crocantes, óleo de caril, micro greens 8,50€	Lírio, puré de cenoura e açafroa, espinafres, beterraba 23,00€
Sopa de peixe, tostas em azeite 12,00€	Lombo de bacalhau, brás de legumes, pó de azeitona preta 22,00€
Tártaro de atum, puré de abacate, tosta crocante de bolo lêvedo 11,00€	CARNE 
 Raviolis de alcatra, tomate concassé, crumble de massa sovada com chouriço 10,00€	Presa de porco ibérico, puré de batata-doce, pack choi 20,00€
Folhado de morcela, creme de aipo, chutney de ananás 10,00€	Pernil de borrego, creme de cherovia, bimis 21,00€
 Cogumelos em azeite e alho, croutons de milho, pasta de abacate 9,00€	 Bife do lombo dos Açores, texturas de inhame, ovo estrelado 26,00€
V & V 	 Naco da vazia dos Açores, aligot de queijo de S. Jorge, inhame salteado, tapenade de pimenta da terra, molho de vinho tinto 23,00€
 Noodles de arroz, pleurotus, bimis, sésamo tostado 18,00€	SOBREMESAS 
Risotto de cogumelos, ovo a baixa temperatura, folhas verdes 19,00€	Pudim de nata e iogurte, texturas de ananás 6,00€
 Legumes assados, couscous, coentros frescos, molho iogurte 15,00€	Tarte de feijão, gelado e coulis de maracujá, crumble de chocolate 5,00€
 Quinoa, manga, ananás, molho de chimichurri, tomate seco, caju 17,00€	Mousse de chocolate 70%, suspiro crocante, framboesas desidratadas 6,00€
PARA OS MAIS NOVOS 	 Flan de chá Gorreana, amêndoa torrada, gelado de nata 7,50€
 Creme de abóbora 5,50€	 Ananás ao natural 6,00€
Panados de peixe, arroz de cenoura 14,00€	 Gelados Quinta dos Açores 5,00€
Bifinho de novilho, ovo, batata frita 14,00€	
Mousse de chocolate 5,00€	
 Bola de gelado Quinta dos Açores 5,00€	
	<p>Os pratos constantes da carta podem conter ingredientes considerados alergénios ou passíveis de causar intolerância. Para informações adicionais, por favor, consulte os nossos colaboradores. (DL 26/2016 de 9 de Junho e Anexo II do Regulamento CE nº 1169/2011 de 25 de outubro). Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado ou utilizado pelo cliente. (Artigo 133º - DL 10/2015, de 16 de janeiro).</p> <p>Este estabelecimento beneficia do apoio à restauração e hotelaria para a aquisição de produtos açorianos.</p> <p>IVA incluído / Neste Hotel existe livro de reclamações</p>

TO START ∞∞∞∞∞∞	FISH 〰〰〰〰
 <p>Sourdough bread, Azorean leavened cake, Azorean butter, aromatic olive oil, olives marinated in Azorean pepper 5,00€</p>	<p>Triggerfish fillets, creamy tomato rice, cilantro 20,00€</p>  <p>Azorean fish in "caldeirada" broth 21,00€</p>
<h3>STARTERS 〇〇〇〇</h3>	
<p>Pumpkin cream soup, crunchy seeds, curry oil, microgreens 8,50€</p> <p>Fish soup, toasted bread in olive oil 12,00€</p> <p>Tuna tartare, avocado purée, crunchy Azorean leavened cake slice 11,00€</p>	<p>Amberjack, carrot and saffron purée, spinach, beetroot 23,00€</p> <p>Cod loin, roasted fennel, black olive powder 22,00€</p>
 <p>Azorean rump steak raviolis, tomato concassé, sweet bread crumble with chorizo 10,00€</p> <p>Blood sausage pastry, celery cream, pineapple chutney 10,00€</p>  <p>Mushrooms in olive oil and garlic, corn croutons, avocado paste 9,00€</p>	<h3>MEAT ●●●</h3> <p>Iberian pork shoulder, sweet potato purée and pak choi 20,00€</p> <p>Lamb leg, celeriac cream, broccolini 21,00€</p>  <p>Azorean beef tenderloin steak, yam textures, fried egg 26,00€</p>  <p>Azorean sirloin steak, Azorean cheese aligot, sautéed yam, Azorean pepper tapenade, red wine sauce 23,00€</p>
<h3>V & V 〇〇〇〇</h3>	
 <p>Rice noodles, oyster mushrooms, broccolini, toasted sesame seeds 18,00€</p> <p>Mushroom risotto, "sous-vide" egg, green leaves 19,00€</p>  <p>Roasted vegetables, couscous, fresh cilantro, yogurt sauce 15,00€</p>  <p>Quinoa, mango, pineapple, chimichurri sauce, sundried tomatoes, cashews 17,00€</p>	<h3>DESSERTS ∞∞∞∞∞∞</h3> <p>Cream yogurt pudding, pineapple textures 6,00€</p> <p>Bean tart, passion fruit coulis and ice cream, chocolate crumble 5,00€</p> <p>70% chocolate mousse, crunchy meringue, dehydrated raspberries 5,50€</p>
<h3>CHILDREN'S MENU 〰〰〰〰</h3>	
 <p>Pumpkin cream soup 5,50€</p> <p>Breaded fish, carrot rice 14,00€</p> <p>Veal steak, fried egg, french fries 14,00€</p> <p>Chocolate mousse 5,00€</p>  <p>Scoop of Azorean ice cream 5,00€</p>	 <p>Azorean tea flan, toasted almond, crema ice cream 6,00€</p>  <p>Fresh pineapple 6,00€</p>  <p>Azorean ice cream 5,00€</p> <p><small>The dishes on the menu may contain ingredients considered allergenic or likely to cause intolerance. For additional information, please consult one of our team members. (DL 26/2016 of June 9 and Annex II to EC Regulation #1169/2011 of October 25). No dish, food product or drink, including the couvert, can be charged if it is not requested or consumed by the customer. (Article 135 - DL 10/2015, of January 16).</small></p> <p><small>This establishment benefits from support for restaurants and hotels to acquire Azorean products.</small></p> <p><small>VAT included / This Hotel has a Complaints Book</small></p>