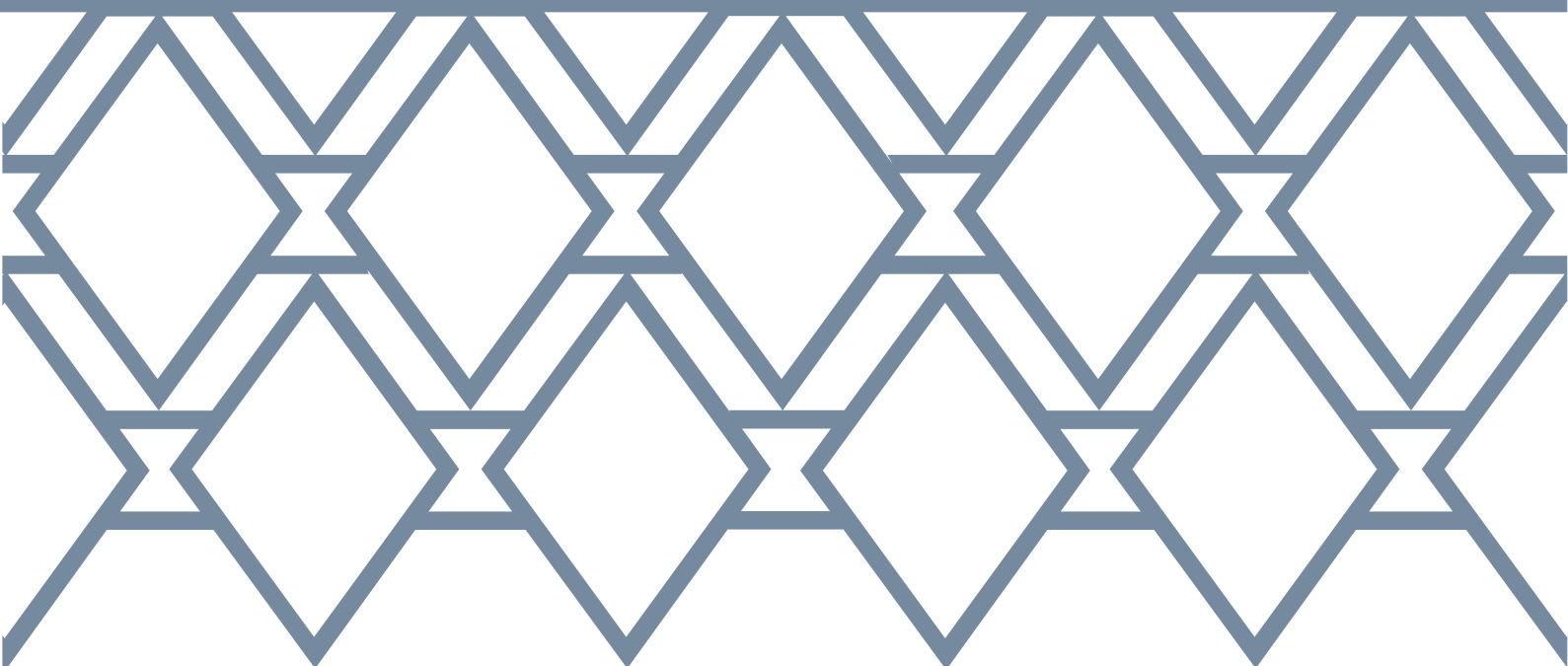


BAR FANAL

FANAL BAR



CARTA DE REFEIÇÕES MEAL MENU



PARA PARTILHAR TO SHARE

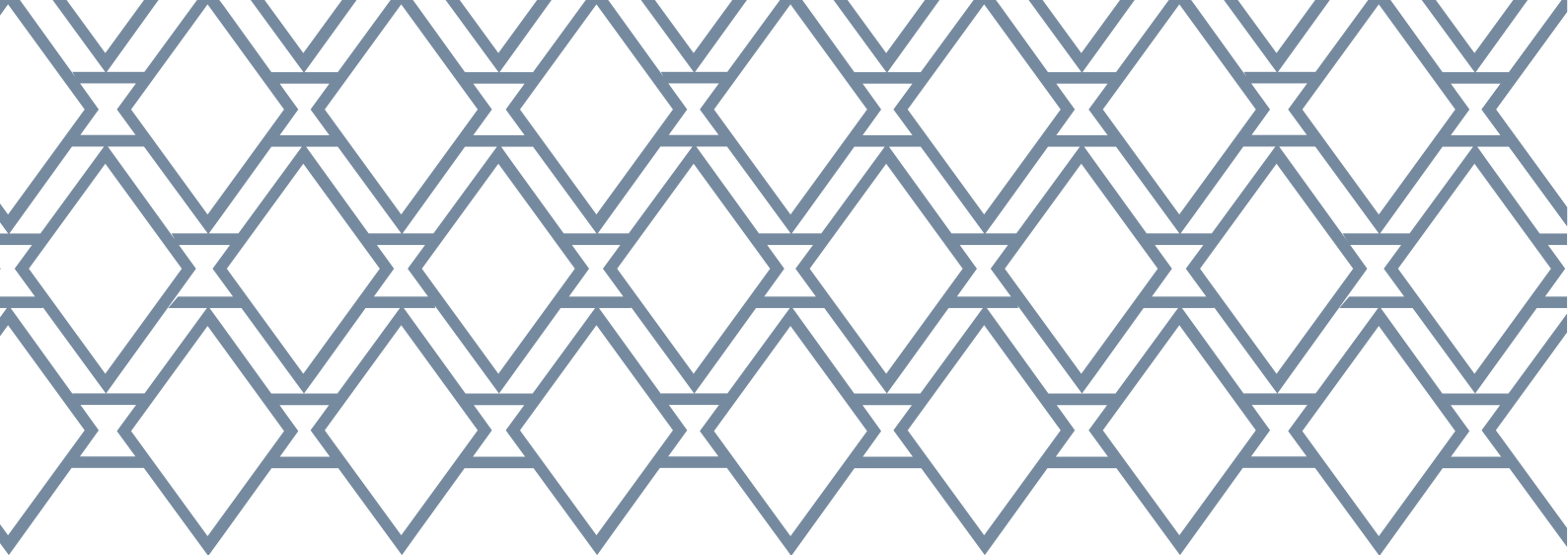
(MÍNIMO 2 PESSOAS) | (MINIMUM 2 GUESTS)

ACOMPANHADO DE MOLHOS COCKTAIL,
TÁRTARO E COMPOTA MALAGUETA
PAIRED WITH THOUSAND ISLAND DRESSING,
TARTAR SAUCE AND AZOREAN HOT PEPPER JAM

Croquetes de espinafres (12 un) Spinach croquettes (12 units)	8,00€
Mix de aros panados (lula, pimento, cebola) (15 un) Fried ring mix (calamari, peppers, onions) (15 units)	10,00€
Chamuças de Frango (12 un) Chicken samosas (12 units)	10,00€
Palitos de frango crocantes (15 un) Crispy chicken fingers (15 units)	15,00€


PETISCOS HORS D'OEUVRES

Tábua de queijos dos Açores Azorean cheese platter  	9,00€
Alheira grelhada com ovo estrelado, batata frita temperada, compota de malagueta e torradas de bolo lêvedo Grilled breaded sausage with fried egg, seasoned fries, Azorean hot pepper jam and toasted Portuguese muffin  	9,00€
Morcela frita com ananás, batata frita temperada, compota de malagueta e torradas de bolo lêvedo Fried blood sausage with pine apple, seasoned fries, Azorean hot pepper jam and toasted Portuguese muffin  	10,00€
Linguiça corada, batata frita temperada, compota de malagueta e torradas de bolo lêvedo Portuguese Sausage, seasoned fries, Azorean hot pepper jam and toasted Portuguese muffin  	12,00€
Pizza vegetariana Vegetarian Pizza 	12,50€
(cebola, cogumelos, queijo fresco, tomate cherry, queijo da Ilha e molho de tomate) (onions, mushrooms, fresh cheese, cherry tomatoes, Island cheese and tomato sauce)	
Pizza à TMH TMH Pizza	13,50€
(cebola, chourição, cogumelos, queijo fresco, tomate cherry, queijo da ilha e molho de tomate) (onions, wide chorizo, mushrooms, fresh cheese, cherry tomatoes, Island cheese and tomato sauce)	
Dose batata frita French fries	3,00€
Dose batata frita temperada Seasoned french fries	3,50€



SOPAS E OMELETES SOUPS & OMELETS

Sopa do dia | Soup of the day  4,50€

Omelete simples com batata frita e 
salada | Plain omelet with fries and salad 7,00€

INGREDIENTE EXTRA | EXTRA INGREDIENTS
(queijo, fiambre, cebola, tomate, bacon, salsa, cogumelos) 0,95€

(cheese, ham, onion, tomato, bacon, parsley, mushrooms)

INGREDIENTE PREMIUM EXTRA 2,00€

PREMIUM EXTRA INGREDIENTS
(queijo de S. Jorge, salmão fumado, chouriço)

(S. Jorge cheese, smoked salmon, chorizo)

SALADAS SALADS

VINAIGRETTE DE BALSÂMICO E MEL, IOGURTE E HORTELÃ OU "CAESAR"
TODAS AS SALADAS SÃO COMPOSTAS POR MISTURA DE SALADAS COM
CENOURA, MILHO, PEPINO, OVO COZIDO E CROUTONS

BALSAMIC HONEY VINAIGRETTE, YOGURT AND MINT DRESSING OR
CAESAR DRESSING. ALL SALADS ARE MADE WITH MIXED GREENS,
CARROTS, CORN, CUCUMBER, BOILED EGG AND CROUTONS

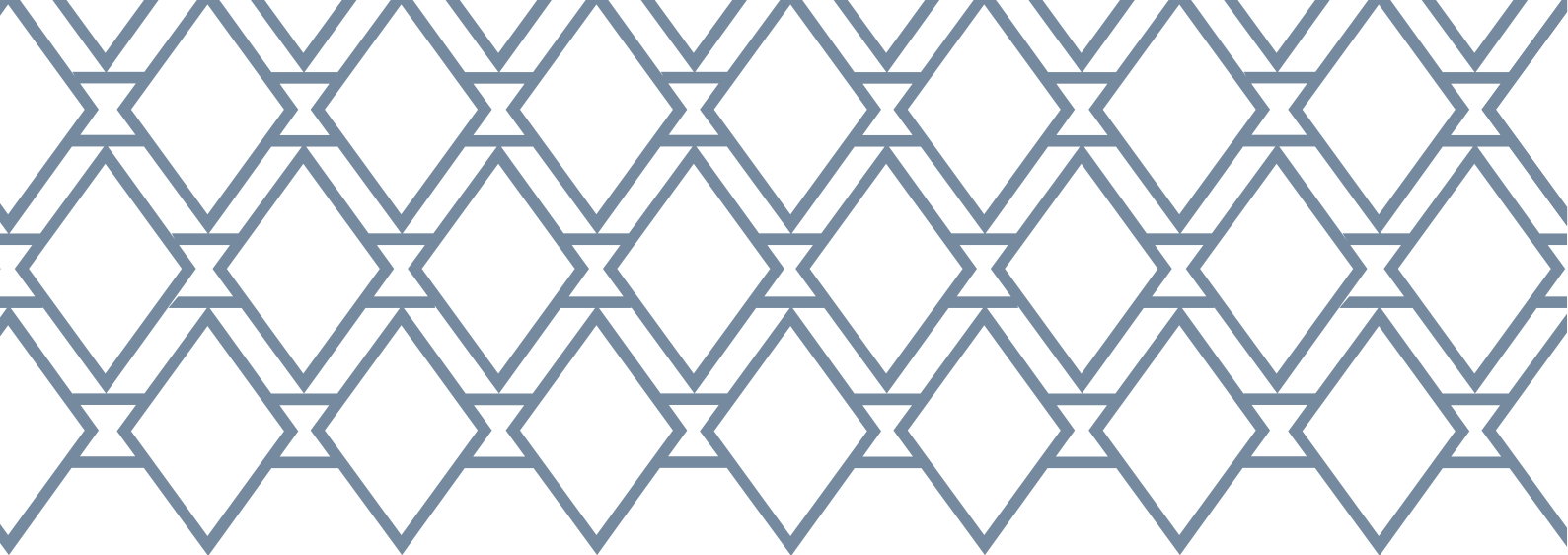
Carnes frias com sementes de girassol 8,00€
Cold cuts with sunflower seeds

Frango e bacon com queijo S. Jorge  8,50€
Chicken and bacon with S. Jorge cheese

Camarão com ananás dos Açores 10,50€
Shrimp with Azorean pineapple

Atum dos Açores com tomate cherry  11,00€
Azorean tuna with cherry tomato

Salmão fumado com alcaparras e maçã verde 12,00€
Smoked salmon with capers and green apple



SANDES E TOSTAS

COLD & HOT SANDWICHES STEAK

ACOMPANHADO DE BATATA CHIPS
BOLA RÚSTICA, PÃO INTEGRAL, BOLO LÊVEDO OU PÃO DE FORMA

PAIRED WITH CHIPS POTATO
RUSTIC BREAD, BURGER BUN, PORTUGUESE MUFFIN OR LOAF
BREAD



SANDWICH CLUB

CLUB SANDWICH

ACOMPANHADO DE BATATA CHIPS COM TOMATE,
PEPINO, CEBOLA, OVO E MOLHO COCKTAIL



PAIRED WITH CHIPS POTATO WITH TOMATO,
CUCUMBER, ONION, EGG AND THOUSAND ISLAND DRESSING

Torrada de pão alentejano  	3,50€
Toasted bread from Alentejo	
Queijo e fiambre Ham and cheese	4,50€
Queijo ou fiambre Ham or cheese	4,00€
Frango, alho e queijo S. Jorge  	6,50€
Chicken, garlic and S. Jorge cheese	
Pasta de atum com mostarda de Dijon  	7,00€
e queijo S. Jorge	
Tuna spread with Dijon mustard and S. Jorge cheese	9,00€
Baguete de carnes frias com queijo Philadelphia	
Baguette with cold cuts and Philadelphia cream cheese (paio, fiambre peru, chourição, mortadela, alface e ovo cozido) (paio sausage, deli turkey, wide chorizo, mortadella, lettuce and boiled egg)	
Baguete de cereais com chutney de abóbora, ananás, queijo fresco e alface Cereal baguette with pumpkin chutney, pineapple, fresh cheese and lettuce   	9,00€
Wrap de legumes salteados, pesto de salsa, frutos secos e alface Veggie stir fry wrap, parsley pesto, dried fruit and lettuce 	8,00€

Frango e bacon Chicken and bacon	9,00€
Atum dos Açores Azorean tuna  	10,00€
Salmão fumado Smoked salmon	11,50€

SOBREMESAS DESSERTS



Salada de frutas | Fruit salad  5,00€

Ananás dos Açores ao natural  5,00€
Fresh Azorean pineapple 

Gelado de 2 bolas | Ice cream two scoops 5,00€
BOLA EXTRA DE GELADO | EXTRA ICE CREAM SCOOP 2,00€

Pedra de sabores | Stone of flavors 5,00€

Tarde D. Amélia | D. Amélia pie 5,00€

Pudim de massa sovada com crocante  5,00€
de amendoim | Sweet bread pudding with
peanut crisp 

REFEIÇÕES LIGEIRAS LIGHT MEAL MENU

DAS 12H00 ÀS 15H00 E DAS 19H30 ÀS 22H00
FROM NOON TO 3PM AND FROM 7:30PM TO 10PM

Linguini salteado com camarão 12,50€

Stir fry Linguini with shrimp

Tortelini 13,50€

Risoto de cogumelos silvestres e queijo curado de S. Jorge 11,00€

Wild mushroom risotto and cured S. Jorge cheese

Hambúrguer no prato | Hamburger on the plate  11,00€

Carne de novilho dos Açores com batata frita
salada exótica e ovo 

Azorean beef with fries, exotic salad and egg

Bife de lombinho de porco | Pork cutlet  12,50€

Lombinho de porco dos Açores com batata frita e ovo

Azorean pork cutlet with fries and egg

Prego de lombo de vaca | Beef tenderloin  15,00€

Lombo de novilho dos Açores com batata frita e ovo
Azorean beef tenderloin with fries and egg

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 135º - DL 10/2015, de 16 de janeiro).

Este estabelecimento beneficia do apoio à restauração e hotelaria para a aquisição de produtos açorianos.

IVA incluído | Neste Hotel existe livro de reclamações

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).

This establishment benefits from support for restaurants and hotels to acquire Azorean products.

VAT included | This Hotel has a Complaints Book