

# DINNER INCLUSIVE MENU\*

*\*Only available with Dinner, Bed and Breakfast packages*

## Starters

- Oysters (3 units) (MO)  
Salmon tartar, grannysmith apple, lime and ginger (F) (M)  
Carpaccio Tenderloin with parmigiano, anchovy and garlic (F) (M)  
Clams bulhão pato style (MO)  
Sauteed Shrimps in spicy olive oil (M) (MO)  
Chicken broth with mint (G)  
Onion cream soup (M)  
Miso soup (add salmon, tofu ou prawns) (S) (F) (C)  
Niçoise salad with fresh tuna and slow cocked egg (F) (E)  
Tomato cherry salad with burrata, toasted pines and basil (M) (N)  
Classic César salad (add chicken, prawns, or avocado) (G) (M) (F)

## From the sea

- Monkfish and shrimp Fideua (F) (C) (G) (M)  
Grilled fish of the day with new potatoes and vegetables (F)  
Grilled octopus, garlic purée, mashed corn bread, beans and roasted potatoes stuffed with black pork  
sausage (MO) (M)  
Special of the day (please ask the staff)

## From the countryside

- Hotel Palácio Tenderloin steak (egg, prosciutto, and potatoes) (M) (E)  
Free range chicken breast with herbs butter, sweet potatoes, and braised lettuce (M)  
Duck Magret, rostie potatoes stuffed with onion and aubergine (M)  
Special of the day (please ask the staff)

## Desserts

- Pear cake with ginger gel, bitter almond slushy and crispy ginger (M) (E) (G)  
"Toucinho do céu" foam with Orange salad, kumquat and crispy bacon (M) (E) (G)  
Chocolate brownie with lemon ans rosemary (G)  
Sliced fruit (VG)

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans Su  
- sulphur dioxide & sulphites Vg – vegan V – vegetarian \*can be adapted to gluten free.



VAT included

**PALÁCIO ESTORIL**

HOTEL, GOLF & WELLNESS