



COUVERT

1	Pão variado, azeitonas pasta de atum e manteiga de alho caseiras	€2,60
2	Pão de alho com queijo mozzarella gratinado e oregãos	€3,00
3	Paio tradicional de porco preto	€5,50
4	Queijo de cabra "Chèvre" gratinado, com mel e amêndoas	€6,00

ENTRADAS FRIAS

12	Salada de tomate com queijo feta e molho de manjerição	€7.50
36	Melão com presunto	€8.00
35	"Cheesecake" salgado de salmão fumado	€8.50
34	Cocktail de pêra abacate com camarão	€8.90
38	Carpaccio de bacalhau	€8.90
42	Carpaccio de salmão	€8.90
19	Carpaccio do lombo "Angus" de novilho	€8.90
39	Lombo de atum braseado, com geleia de piri-iri e sementes de sésamo	€8.90
14	Polvo à galega com grão, tempero de azeite d'alho, colorau e flôr de sal	€9.50
15	Peito de pato fumado e laminado, sobre ananás e compota de figo	€9.90

ENTRADAS QUENTES

8	Creme de abóbora assada	€3.20
6	Sopa de cebola gratinada	€3.80
5	Creme de peixe e marisco, aromatizado com coentros	€4.00
41	Cogumelos panados, servidos com molho aioli	€8.50
40	Mexilhões salteados à "Pescador", em azeite, cebola, alho e louro	€9.50
32	Camarão frito com alho (sem cabeça, sem casca)	€11.50
43	Escalope de foie grás, com molho de morango agri-doce sobre torradinha	€12.50
31	Vieira gratinada à "São Domingos"	€14.50
30	Amêijoas à "Bulhão Pato"	€16.50
33	Camarão tigre salteado com molho de maracujá	€19.90



PEIXES E MARISCOS

115	Lombo de Salmão grelhado com ervas da provincia	€14.50
116	Filetes de salmão com molho de laranja e amêndoas	€14.50
153	Esparquete com camarão, cogumelos, gengibre e rúcula	€14.50
179	Caril suave de camarão - servido com arroz	€14.50
114	Bife do lombo de atum grelhado	€15.00
117	Lombo de bacalhau confitado em azeite e alho	€16.50
119	Medalhães de tamboril com molho cremoso de manga e gengibre	€17.00
120	Espetada de tamboril com camarão	€17.00
122	Polvo à lagareiro	€17.90
113	Linguado grelhado	€19.90
112	Camarão jumbo grelhado com molho de alho e piri-iri	€29.50
123	Cataplana de polvo e marisco - servida com batata doce (2 pessoas) (polvo, camarão, ameijoas e mexilhões)	€42.50
132	Cataplana de peixe e marisco - servida com arroz (2 pessoas) (seleção de peixe típico para cataplana, camarão, ameijoas e mexilhões)	€42.50
131	Cataplana de marisco - servida com arroz (2 pessoas) (camarão, camarão tigre, ameijoas, lagostinha e mexilhões)	€57.50

Todos os pratos de peixe que não mencionam o acompanhamento são servidos com legumes e batatas salteadas

POR ENCOMENDA (mediante disponibilidade e mínimo 2 dias de antecedência)

01	Massada de garoupa ou corvina (2 pessoas)	€39.00
02	Arroz de Marisco (2 pessoas) (camarão, camarão tigre, sapateira, lagostinha, ameijoas e mexilhões)	€69.00
03	Mariscada especial à São Domingos (2 pessoas) (lavagante na grelha, camarão jumbo grelhado, camarão tigre salteado, ostras, sapateira, ameijoas, mexilhões, torradinhas de alho e molho cocktail)	€140.00
04	Sapateira recheada ao natural	€35.00/kg
05	Lavagante, à thermidor ou grelhado ou cozido	€85.00/kg

◀ PORTUGUÊS ▶



CARNES

80	Bifinhos de frango grelhados com geleia de piri-iri	€11.50
79	Bifinhos de frango com molho cremoso de cogumelos	€12.50
78	Medalhães de lombinho de porco com molho de mel e mostarda	€13.50
77	Chanfana de borrego à "Bairrada"	€14.50
69	Lombo de borrego com molho de ananás e hortelã	€18.00
76	Costeletas do carré de borrego grelhadas	€19.50
81	Peito de pato com molho de laranja	€15.50
68	Medalhães de avestruz com molho de vinho da Madeira	€17.50
89	Lombo de veado sobre "chutney" de cebola roxa e vinho tinto	€17.50
75	Bife do acém redondo de vitela grelhado (250gr)	€19.50
82	Bife do lombo de novilho grelhado (200gr)	€19.90
84	Bife do lombo de novilho com molho cremoso de cogumelos (200gr)	€19.90
72	Bife do lombo de novilho com molho de pimenta verde (200gr)	€19.90
73	Bife do lombo de novilho à portuguesa (200gr)	€19.90
71	Bife do lombo de novilho com molho de queijo roquefort (200gr)	€19.90
83	Tornedó Rossini (200gr) - sobre pão frito, foie grás e molho Madeira	€26.50
70	Bife do lombo de novilho à Chefe (200g) - com molho cremoso de uísque, camarão tigre e cogumelo com recheio de vieira	€30.50
74	Chateaubriand (500gr) - naco do lombo de novilho, grelhado e fatiado, com molho bearnês, para 2 pessoas	€42.00
87	Cataplana de carne à Algarvia - servida com arroz (2 pessoas) (lombinho de porco, chouriça, bacon, camarão, ameijoas e mexilhões)	€40.00

Todas as carnes são servidas com uma seleção de legumes e batata recheada

POR ENCOMENDA (mediante disponibilidade e mínimo 2 dias de antecedência)

06	Bife do lombo "Wellington"	€27.00
07	T-Bone "Black Angus" de novilho maturado, grelhado (+/- 450gr)	€45.00
08	Arroz de pato no forno, à moda antiga (4 pessoas)	€60.00

◀ PORTUGUÊS ▶



PRATOS VEGETARIANOS

150	Caril suave de courgette, cenoura e grão de bico - servido com arroz	€10.00
151	Esparguete com cogumelos salteados, tomate cherry e manjeriço	€10.00
155	Seleção de legumes salteados e grelhados, com batatas sauté	€10.50
156	Salada São Domingos - verdura, massa integral, melão, maçã, abacate, queijo feta e amêndoas	€10.50

MENU DE CRIANÇA

109	Esparguete à bolonhesa	€6.50
110	Nuggets de frango com batata frita	€6.50
186	Hamburguer de frango com queijo e batata frita	€7.50
187	Hamburguer de novilho com queijo e batata frita	€7.50
188	Bifinho de frango grelhado com batata frita	€7.50
189	Filete de robalo grelhado com batata frita	€8.00
111	Bifinho do lombo de atum grelhado com batata frita	€8.00
185	Medalhão do lombo de novilho grelhado, ovo estrelado e batata frita	€9.90

GUARNIÇÕES EXTRAS

190/	Arroz branco Ou Esparguete simples	€2.00
192/	Seleção de legumes mistos Ou Batata recheada	€2.50
191/	Batata frita Ou Batata salteada	€2.50
863/	Molho cremoso de cogumelos Ou Molho de vinho Madeira	€2.50
154/	Molho suave de caril Ou Molho de pimenta verde	€2.50
158/	Molho Bearnês Ou Molho de mel e mostarda	€2.50
159/	Molho de laranja e amendoas Ou Molho de manga e gengibre	€2.50
157/	Molho de ananás e hortelã Ou Molho de queijo Roquefort	€2.50
864/	Molho bolonhesa Ou "Chutney" de cebola roxa e vinho tinto	€3.00
107/	Cogumelos salteados em azeite e alho Ou Batata doce frita	€3.50

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. DL 10/2015 de 16-1. Iva incluído à taxa em vigor.

◆ PORTUGUÊS ◆



COUVERT

1	Assorted bread, olives, homemade garlic butter and tuna spread	€2.60
2	Garlic bread with gratinated mozzarella cheese and oregano	€3.00
3	Portuguese traditional black pork sausage, "Paio"	€5.50
4	Gratinated goat cheese "chèvre", with honey and almonds	€6.00

COLD STARTERS

12	Tomato salad with feta cheese and basil sauce	€7.50
36	Melon with "Parma" ham	€8.00
35	Savory smoked salmon cheesecake	€8.50
34	Avocado and prawns cocktail	€8.90
38	Cod fish carpaccio	€8.90
42	Salmon carpaccio	€8.90
19	"Angus" beef fillet carpaccio	€8.90
39	Seared tuna loin, with sweet-chili jelly and sesame seeds	€8.90
14	Galician Octopus, with chickpeas, olive oil, vinegar, paprika and salt flower	€9.50
15	Smoked and sliced duck breast, on pineapple and homemade fig jam	€9.90

HOT STARTERS

8	Roast pumpkin cream soup	€3.20
6	French onion soup	€3.80
5	Fish and seafood cream soup, with coriander	€4.00
41	Breaded mushrooms, served with aioli sauce	€8.50
40	Sautéed half shell mussels "fishermen" style, olive oil, onion and garlic	€9.50
32	Sautéed prawns with garlic, shelled and headless	€11.50
43	Pan-fried foie gras escalope, with sweet & sour strawberry sauce	€12.50
31	Gratinated scallop "São Domingos"	€14.50
30	Clams "Bulhão Pato" style, with olive oil, garlic and coriander	€16.50
33	Sautéed tiger king prawns, with passion fruit sauce	€19.90

◆ ENGLISH ◆



FISH AND SEAFOOD

115	Grilled salmon fillet with provençal herbs	€14.50
116	Salmon fillets with orange sauce and almonds	€14.50
153	Spaghetti with prawns, mushrooms, ginger and arugula	€14.50
179	Prawns in a mild curry sauce - served with rice	€14.50
114	Grilled tuna loin steak	€15.00
117	Confit salt matured cod loin "bacalhau", with olive oil and garlic	€16.50
119	Monkfish medallions with mango-ginger cream sauce	€17.00
120	Grilled monkfish and prawns kebab	€17.00
122	Grilled octopus "Lagareiro" style, with olive oil and garlic	€17.90
113	Grilled dover sole	€19.90
112	Jumbo tiger prawn, grilled with garlic and piri-piri sauce	€29.50
123	Octopus and seafood cataplana - served with sweet potatoes (2 pax) (octopus, prawns, mussels and clams)	€42.50
132	Fish and seafood cataplana - served with rice (2 pax) (selection of typical fish proper for cataplana, prawns, mussels and clams)	€42.50
131	Seafood cataplana - served with rice (2 pax) (prawns, tiger king prawns, crayfish, clams and mussels)	€57.50

All the fish dishes that do not mention the garnish are served with vegetables and sautéed potatoes

BY PREVIOUS ORDER (upon availability and at least 2 days in advance)

01	Grouper fish and pasta stew (2 persons)	€39.00
02	Seafood rice stew (2 persons) (prawns, tiger prawns, crab, crayfish, clams and mussels)	€69.00
03	"São Domingos" special seafood board (2 persons) (lobster on the grill, grilled jumbo tiger prawns, sautéed tiger king prawns, oysters, crab, clams, mussels and garlic toasts with cocktail sauce)	€140.00
04	Crab "au naturel"	€35.00/kg
05	Lobster, "thermidor" style or grilled or boiled	€85.00/kg

◀ ENGLISH ▶



MEAT

80	Grilled chicken breast steaks with sweet-chili sauce	€11.50
79	Chicken breast steaks with cream and mushrooms sauce	€12.50
78	Pork tenderloin medallions with honey and mustard sauce	€13.50
77	Lamb "Bairrada" style (marinated and braised slowly in red wine)	€14.50
69	Lamb loin with pineapple-mint sauce	€18.00
76	Grilled rack of lamb cutlets with mint sauce	€19.50
81	Duck breast with orange sauce	€15.00
68	Ostrich medallions with Madeira wine sauce	€15.50
89	Venison steak on a red onions chutney	€17.50
75	Grilled veal ribeye steak (8.5 oz.)	€17.50
82	Grilled beef fillet steak (7 oz.)	€19.50
84	Beef fillet steak with cream and mushrooms sauce (7 oz.)	€19.90
72	Beef fillet steak with green pepper sauce (7 oz.)	€19.90
73	Beef fillet steak "à Portuguesa" style (7 oz.) - in gravy, garlic, bay leaf and white wine sauce with a slice of Parma ham on top	€19.90
71	Beef fillet steak with Roquefort cheese sauce (7 oz.)	€19.90
83	Tournedos Rossini, with foie gras and Madeira sauce, on toast (7 oz.)	€26.50
70	Chef's beef fillet steak (7 oz.) - with a creamy whisky sauce, king prawn and a mushroom stuffed with scallop filling	€30.50
74	Chateaubriand (17.5 oz.) - piece of beef tenderloin, grilled and sliced with béarnaise sauce, for 2 persons	€42.00
87	"Algarve" Meat and seafood cataplana - served with rice (2 persons) (pork tenderloin, portuguese chorizo, prawns, clams and mussels)	€40.00

All the meat dishes are served with a selection of vegetables and stuffed potato

BY PREVIOUS ORDER (at least 2 days in advance)

006	Beef "Wellington"	€27.00
007	Grilled dry aged "Black Angus" T-Bone (+/- 16 oz.)	€45.00
008	Traditional Portuguese duck rice, old fashion style (4 persons)	€60.00

◀ ENGLISH ▶



FISCH UND MEERSFRÜCHTE

115	Gegrilltes Lachsfilet mit Kräuter der Provence	€14.50
116	Lachsfilets mit Orangensauce und Mandeln	€14.50
153	Spaghetti mit Garnelen, Champignons, Ingwer und Rucola	€14.50
179	Garnelen mit milder Currysauce - mit Reis serviert	€14.50
114	Gegrilltes Thunfisch-Lendensteak	€15.00
117	Confit Kabeljau in Olivenöl und Knoblauch	€16.50
119	Seeteufelmedaillons mit Mango Ingwer cremesauce	€17.00
120	Seeteufel und Garnelen Spieß	€17.00
122	Oktopus nach "Lagareiro" art, mit Olivenöl und Knoblauch	€17.90
113	Gegrillten Seezunge	€19.90
112	Gegrillte Jumbogarnele, mit Knoblauch und Piri-Piri sauce	€29.50
123	Oktopus und Meeresfrüchten Cataplana - mit Süßkartoffeln (2 person)	€42.50 (oktopus, garnelen, venusmuscheln und muscheln)
132	Fisch und Meeresfrüchten Cataplana - mit Reis serviert (2 personen)	€42.50 (auswahl typischer fische für Cataplana, garnelen, venusmuscheln und muscheln)
131	Meeresfrüchten Cataplana - mit Reis serviert (2 personen)	€57.50 (garnelen, tigersgarnelen, flusskrebse, venusmuscheln und muscheln)

Alle Gerichte, die die Garnierung nicht erwähnen, werden mit Gemüse und sautierten Kartoffeln serviert

NACH VORHERIGER BESTELLUNG (nach Verfügbarkeit und mindestens 2 Tage im Voraus)

01	Zackenbarsch nudel eintopf (2 Personen)	€39.00
02	Meeresfrüchte reis eintopf (2 personen)	€69.00 (garnelen, tigersgarnelen, krabbe, flusskrebse, venusmuscheln und muscheln)
03	Spezial Meeresfrüchtebrett nach "São Domingos" (2 personen)	€140.00 (hummer auf dem grill, gegrillte tiger jumbogarnele, sautierte tigersgarnelen, auster, krabbe, venusmuscheln, muscheln und knoblauchbrot mit cocktailsauce)
04	Krabbe "au naturel"	€35.00/kg
05	Hummer, nach "thermidor" art oder gegrillt oder gekocht	€85.00/kg

◀ GERMAN ▶



FLEISCH

80	Gegrilltes Hähnchenbruststeaks mit Chili gelee sauce	€11.50
79	Hähnchenbruststeaks mit Champignon cremesauce	€12.50
78	Schweinefilet medaillons mit Honig und Senfsauce	€13.50
77	Lammragout in Rotweinsauce nach "Bairrada"	€14.50
69	Lammfiletsteak mit Ananas-Minzsauce	€18.00
76	Koteletts vom Lammkarree Gegrilltes mit Minzsauce	€19.50
81	Entenbrust in Orangensauce	€15.00
68	Straußenmedaillons mit Madeira Wein sauce	€15.50
89	Hirschfiletsteak mit rote zwiebelmarmelade	€17.50
75	Gegrilltes kalb "ribeye" steak - (250gr.)	€17.50
82	Gegrilltes Rinderfiletsteak (200gr.)	€19.50
84	Rinderfiletsteak mit Champignon cremesauce (200gr.)	€19.90
72	Rinderfiletsteak mit grüner Pfeffersauce (200gr.)	€19.90
73	Rinderfiletsteak portugiesischer Art (200gr.)-Gravy, Knoblauch, Lorbeer	€19.90
71	Rinderfiletsteak mit Roquefort Käsesauce (200gr.)	€19.90
83	Tournedos Rossini, mit foie gras und Madeira-Sauce, auf Toast (200gr.)	€26.50
70	Rinderfiletsteak nach Chef-Art (200gr.) - mit whiskycremesauce, tigersgarnelen und Gefüllte Champignon mit Jakobsmuschelfüllung	€30.50
74	Chateaubriand (500gr.) - Gegrillt und geschnitten Stück vom Rinderfilet mit Sauce Béarnaise, für 2 Personen	€42.00
87	Fleisch und Meeresfrüchten Cataplana - mit Reis serviert (2 personen)	€40.00 (Schweinefilet, garnelen, venusmuscheln und muscheln)

Alle Fleischgerichte werden mit Gemüse und gefüllte Kartoffel

NACH VORHERIGER BESTELLUNG (nach Verfügbarkeit und mindestens 2 Tage im Voraus)

06	Rinderfiletsteak nach "Wellington" art	€27.00
07	Trockenes gealtertes "Black Angus" T-Bone, gegrillt (+/- 450gr)	€45.00
08	Traditioneller portugiesischer Entenreis, alte Modeart (4 personen)	€60.00

◀ GERMAN ▶



PLATS VÉGÉTARIENS

150	Courgette, carottes et pois chiches au curry doux- servi avec du riz	€10.00
151	Spaghetti aux champignons sautés, tomates cerises et basilic	€10.00
155	Sélection de légumes cuits et grillés, avec pommes de terre sautées	€10.50
156	Salade São Domingos - verdure, pâte de blé entier, melon, pomme, avocat, fromage feta et amandes	€10.50

MENU DE L'ENFANT

109	Spaghetti bolognaise	€6.50
110	Nuggets de poulet, avec frites	€6.50
186	Hamburger de poulet, avec fromage et frites	€7.50
187	Hamburger de boef, avec fromage et frites	€7.50
188	Steak de poitrine de poulet grillé, avec frites	€7.50
189	Filet de loup de mer grillé, avec frites	€8.00
111	Petit pavé de thon grillé, avec frites	€8.00
185	Médaille de filet de boeuf grillé, avec oeuf frit et frites	€9.90

GARNITURE SUPPLÉMENTAIRES

190	riz blanc Ou Spaghetti nature	€2.00
192/	Sélection de mélange de légumes Ou Pomme De Terre Farci	€2.50
191/	Frites (Chips) Ou Pommes de terre sautées	€2.50
863/	Sauce à la crème et champignons Ou Sauce au vin de Madère	€2.50
154/	Curry doux Ou Sauce au poivre vert	€2.50
158/	Sauce béarnaise Ou Sauce au miel et à la moutarde	€2.50
159/	Sauce à l'orange et amandes Ou Crème de mangue et gingembre	€2.50
157/	Sauce ananas-menthe Ou Sauce au fromage roquefort	€2.50
864/	Bolognaise Ou Confiture d'oignons rouges	€3.00
107	Champignons sautés à l'huile d'olive et à l'ail Ou Patates douces frites	€3.50

Aucun plat, nourriture ou boisson, y compris les frais de couverture ne peuvent être perçus si le client ne le demande pas ou s'il est inutilisable. DL 10/2015 du 16-1. TVA incluse au taux actuel.

◀ FRANÇAIS ▶



ESPUMANTES ◀ SPARKLING WINES ▶ SEKT ▶ CHAMPAGNES

300	Caves Messias, Brut (Mealhada)	€17.00
306	Proseco, La Delizia (Delle Venezie, Italia)	€18.50
301	Marquês de Marialva, Rosé brut (Cantanhede)	€19.50
302	Marquês de Marialva, Blanc de noir brut (Cantanhede)	€23.00
303	Marquês de Marialva, Cuvée extra brut (Cantanhede)	€32.00
304	Möet Chandon, Brut (Épernay, France)	€55.00

VINHOS A COPO ▶ WINE BY THE GLASS ▶ GLAS WEINE

000	Vinho da Casa / House wine / Hause wein (25cl)	€3.40
305	Proseco, La Delizia - Espumante / Sparkling Wine / Sekt (20 cl)	€6.00
555	Vinho Colheita Tardia / Late Harvest Wine / Späte Ernte Wein (12 cl)	€13.00

SANGRIAS (1.3 L)

560	Sangria de Vinho Tinto / Red Wine Sangria / Rotwein Sangria	€13.90
559	Sangria de Vinho Branco / White Wine Sangria / Weisswein Sangria	€13.90
563	Sangria de Vinho Rosé / Rosé Wine Sangria / Roséwein Sangria	€13.90
	Sangria de Espumante com Frutos Vermelhos	
727	Sparkling wine and Red Fruits Sangria Sekt und Wilden Beeren Sangria	€18.00
564	Sangria "São Domingos" (Sangria de Vinho Verde e Maracujá, com Melão, Lima e hortelã) (Green Wine and Passion Fruit Sangria, with Melon, Lime and mint) (Grüner Wein und Passionsfrucht Sangria, mit Melone, Limette und Minze)	€18.00

VINHOS LICOROSOS ▶ LIQUEUR WINES ▶ LIKÖRWEINE (5 cl)

557	Vinho Moscatel	€3.50
551	Porto Tawny	€3.50
556	Porto Ruby	€3.50
555	Porto Branco Seco / Dry White Port / Trockener Weißer Portwein	€4.00
554	Porto Lágrima - Branco Doce / Sweet White Port / Süßes Weiß Port	€4.00
550	Porto L.B.V - Late Bottled Vintage	€6.50
553	Porto 10 anos / years / jahre	€7.50
552	Porto 20 anos / years / jahre	€13.50