

# TC *Taberna* Criativa

## Appetizer:

Day soup	3,80€
Mixed salad, croutons, green apple	3,80€
Pickled quail	10€
Veal carpaccio, pine nuts, balsamic, capers, island cheese slides	12€
Braised tuna, mango, ginger, avocado, oregano crackers	13,50€
Smoked cod carpaccio, tomato salad, basil oil, croutons	13,80€
Shrimp with garlic, chilli, coriander	14€
Roasted octopus, tomato purée and roasted red peppers, vegetable sprouts	15,50€
Foie gras, pumpkin chutney, pecan, cinnamon cake	15,80€

## Vegetarian Dishes:

Tagliatelle (fresh pasta), spinach, plums, roasted pepper, parmesan	16€
Vegetable gyozas, mixed vegetables, soy sauce, sesame	17€
Tomato-based rice with burrata, pesto, diced fresh tomatoes	18€

## Main Fish Dishes:

Grilled fish of the day with roast potatoes and brocolis	17,80€
Fresh cod fillet « À Brás », with shades of olive	22€
Sea bass steak (National) roasted, chickpea purée, spinach sautéed shimeji	25€
Creamy lobster rice, seaweed (sea lettuce)	32€
Grilled tiger shrimp (2 uni.), jasmine rice, coconut, caramelised endive, curry sauce	37€

## Main Meat Dishes:

Risotto with coriander pork, pickled purple onion, watercress sprouts	19€
Baked duck magret, sweet potato, grilled pak choi, season vegetables	22€
Piglet confit with apple, grilled bimi, mustards, pepper demi glass	25€
Matured beef steak (20 days) with Madeira Island flavors	27€
Entrecôte steak (600gr p/2people) with roasted potatoes, sautéed vegetables	39€

## Dessert:

Seasonal Fruit	6€
Coconut pudding, creamy rum ice cream	7€
Raspberry, white chocolate and vanilla panna cotta	7,50€
Moist almond cake, soft eggs, lemon sorbet	7,80€
Tribute to "Pastel de Nata", caramel, cinnamon nuance (P.T. +/- 10min)	8€
Island cheese (Açores) 9 month cured, pumpkin jam, nut	12€

VAT INCLUDED WITH LEGAL RATE    PHONE NUMBER: Fixed network 210186147; Mobile network 960217686

"No dish, food or drink, including couvert may be charged if not requested by the customer or for this unused."