

TC Taberna Criativa

Appetizer:

Day soup	3,80€
Mixed salad, croutons, green apple	3,80€
Pickled quail	7.50€
Roasted chestnut foam, caramelised onions, salmon caviar	10€
Coriander sticks, mustard, cucumber, coriander gel, micro herbs	10€
Veal carpaccio, pine nuts, balsamic, capers, island cheese slices	12€
Smoked cod carpaccio, tomato salad, basil oil, croutons	13.80€
Braised tuna, avocado, mango, ginger, oregano crackers	13,50€
Foie gras, pumpkin chutney, pecan, cinnamon cake	15,80€

Vegetarian Dishes:

Lentils, vegetable stew, thyme, ricotta cheese	16€
Risotto of roasted beets, walnuts, honey, tofu	17€
Boletus mushrooms "A Brás", asparagus, B.T. egg	18€

Main Fish Dishes:

Grilled fish of the day with roast potatoes and brocolis	17,80€
Sea bass steak (National) roasted, chickpea purée, spinach, sautéed mushrooms	24€
Roasted octopus, sweet potato, grilled pak choi, coriander	27€
Creamy lobster rice, seaweed (sea lettuce)	30€
Grilled tiger shrimp (2 uni.), jasmine rice, coconut, curry sauce	35€

Main Meat Dishes:

Grilled black pork steak, black-eyed pea crumbs	19,50€
Baked duck rice (Magret) with sausages and oranges	21€
Piglet confit, apple, grilled bimi, mustards, pepper demi glass	25€
Matured beef steak (20 days) with Madeira Island flavors	27€
Entrecôte steak (600gr <u>p/2people</u>) with roast potatoes, sautéed sprouts	38€

Dessert:

Pumpkin pastries, nuts, vanilla, chocolate 80%	7€
Chocolate, hazelnut, butter cookie	7€
Moist almond cake, egg jam, lemon sorbet	7,50€
Tribute to "Pastel de Nata", caramel, cinnamon nuance (P.T. +/- 10min)	8€
Island cheese (Açores) 9 month cured, pumpkin jam, nut	11€
Seasonal Fruit	6€

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."