

# TC Taberna Criativa

## Appetizer:

Day soup	3,80€
Mixed salad, croutons, green apple	3,80€
Tomato soup with egg L.T., alentejo bread croutons, oreganos	6,80€
Pickled quail	7.50€
Vegetable dumplings, sesame, soya	10€
Coriander sticks, mustard, cucumber, coriander gel, micro herbs	10€
Veal carpaccio, pine nuts, balsamic, capers, island cheese slices	11€
Smoked cod carpaccio, tomato salad, basil oil, croutons	13.80€
Braised tuna, avocado, mango, ginger	12.50€
Foie gras pumpkin chutney, pecan, cinnamon cake	15.80€

## Vegetarian Dishes:

Seasonal vegetable risotto, walnut, parsley	16€
Tagliatelli, fresh tomato sauce, island cheese slices	16€
Potato gratin, celery puree, micro vegetables	17€

## Main Fish Dishes:

Grilled fish of the day with roast potatoes and brocolis	17,80€
The Azores fish "Lírio" with seasonal micro vegetables, fish stew sauce	21€
Tomato rice with lobster pasties garnished with salicornia	25€
Roasted octopus, gratin potato, grilled pak choi, coriander	26€
Grilled tiger shrimp, jasmine rice, coconut, curry sauce	35€

## Main Meat Dishes

Roasted beef, mashed potatoes, egg L.T., portuguese sauce	18,80€
Baked duck rice (Magret) with sausages and oranges	21€
Piglet confit with 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:

Azores pineapple, lavender, chili, lime, coconut	7€
Passion fruit parfait, raspberry, vanilla crumbled	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	10€
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."