

O Nosso Menu



Couverts

Pão, manteiga e azeitonas (por pessoa) Bread, butter and olives (per person)	(1/7)	4,00€
Rissol de Camarão (unidade) Prawn rissole (per unit)	(1,2,3,4,7,10)	2,50€
Pastel de bacalhau (unidade) Codfish cake (per unit)	(3,4)	2,50€
Queijo fresco (unidade) Fresh cheese (per unit)	(7)	3,20€
Queijo de Azeitão Azeitão cheese	(7)	12,00€
Queijo da Serra Serra da Estrela Cheese	(7)	19,00€
Torradas com manteiga Toast with butter	(1,7)	4,80€
Presunto Ibérico Iberian ham		21,00€

Entradas

Appetizers

Ameijoas à Bulhão Pato Bulhão pato Clams	(14)	31,00€
Santola Recheada Stuffed Spider Crab	(1,2,3,7,10)	20,00€
Gambas à Guilho Guilho style Prawns	(2)	22,00€
Cocktail de Camarão Shrimp Cocktail	(2,3,7,10)	21,00€
Carpacio de Polvo Octopus Carpaccio	(6/14)	19,00€
Tempura de Gambas Prawn Tempura	(1,2,3,7,10)	22,00€
Peixinhos da Horta Fried Green Beans	(1,3)	11,00€
Polvo à Galega Galician Octupos	(14)	19,50€
Melão com Presunto (na época) Melon with ham		18,00€
Salada de Polvo Octupos Salad	(14)	15,50€
Cogumelos Portobello à Guilho Guilho style Portobello Mushrooms		13,00€
Lulas à Guilho Guilho style Squid	(14)	19,50€

Sopas

Soups

Sopa de Peixe coberta com Massa Folhada Portuguese Fish Bouillabaisse covered in Puff Pastry	(1,3,4,7,9)	13,50€
Creme Marisco Seafood Cream	(1,2,9,14)	15,50€
Creme de Legumes Vegetable Soup		8,00€

Saladas

Salads

Salada de Burrata e Lagosta com Molho Porto Santa Maria Lobster Salad with Burrata and Porto Santa Maria Sauce	(2,7,8)	42,00€
Salada de Gambas com Molho César Prawns Salad with Caesar sauce	(2,3,7,8)	26,50€
Salada Ibérica com Legumes Assados Iberian Salad with Roasted Vegetables	(3,7,8,10)	15,50€

Arroz

Rice Dishes

Arroz de Robalo e Carabineiro Sea Bass and Scarlet Prawns Rice	(2,4)	45,00€
Arroz de Garoupa e Ameijoa Grouper and Clams Rice	(4,14)	38,00€
Arroz de Marisco Seafood Rice	(2,14)	75,00€

Peixe

Fish

Robalo Grelhado		
Sea Bass Grilled	(4)	79,00€/kg
Robalo ao Sal ou no Pão		
Sea bass in Salt or Bread crust	(1,3,4)	86,00€/kg
Linguado Grelhado ou Frito		
Sole Grilled or Fried	(1,4)	98,00€/kg
Pregado Grelhado ou Frito		
Turbot Grilled or Fried	(4)	99,00€/kg
Dourada Grelhada		
Golden Sea Bream Grilled	(4)	68,00€/kg
Dourada ao Sal ou no Pão		
Golden Sea Bream in Salt or Bread Crust	(1,3,4)	75,00€/kg
Pargo no Forno ou Grelhado		
Red Snapper in the Oven or Grilled	(4,7)	90,00€/kg
Imperador no Forno ou Grelhado		
Red Bream in the Oven or Grilled	(4,7)	132,00€/kg
Salmonete Grelhado ou Frito		
Red Mullet Grilled or Fried	(4)	97,00€/kg
Cabeça de Garoupa Grelhada		
Grilled Grouper Head	(4)	44,00€/kg

Carne Meat

Chateaubriand (2 pessoas)	(7,12)	72,00€
Tornedó Tornedó Steak	(7,12)	37,00€
Bife do Lombo Frito ou Grelhado Fried or Grilled Fillet Steak	(7,12)	37,00€
1/2 Bife do Lombo Frito ou Grelhado 1/2 Fried or Grilled Fillet Steak	(7,12)	29,00€
Espetada do Lombo Fillet Steak Skewer	(7,12)	37,50€
Bifinhos c/ Molho de Natas e Cogumelos Sirloin Steak with Cream and Mushrooms sauce	(7,12)	31,00€
Hambúrguer Especial c/ Molho de Natas Hamburger with Cream sauce	(7,12)	26,00€

Sugestão Infantil Children's Suggestions

Mini Hamburguer com Batatas Fritas Mini Hamburguer with Fries		21,00€
Filetes à Capitão com Arroz ou Batatas Captain's Fillets with Rice or Fries	(1,3,4,7)	21,00€

Marisco Seafood

Ostras (unidade)		
Oysters (per unit)	(12,14)	4,00€/unidade
Santola		
Spider Crab	(2)	53,00€/kg
Sapateira		
Crab	(2)	46,00€/kg
Lagosta ao Natural ou Grelhada		
Lobster Natural or Grilled	(2,7)	170,00€/kg
Lavagante ao Natural ou Grelhado		
Blue Lobster Natural or Grilled	(2,7)	145,00€/kg
Percebes		
Goose Barnacles	(14)	90,00€/kg
Camarão de Espinho		
Rock Shrimp	(2)	140,00€/kg
Carabineiro		
Carabineer	(2,7,9)	200,00€/kg
Gambas da Costa		
Portuguese Prawns	(2)	98,00€/kg
Gambas ao Natural		
Natural Prawns	(2)	55,00€/kg
Gamba Tigre Jumbo		
Jumbo Tiger Prawns	(2,7)	105,00 /kg
Lagostins		
Atlantic Crayfish	(2,7)	245,00 €/kg

Pratos de Sempre

Dishes of All Time

Filetes de Pescada com Arroz de Berbigão Hake Fish with Cockles Rice	(1,3,4,14)	29,00€
Bacalhau na Brasa com Azeite e Alho Grilled Codfish with Olive oil and Garlic sauce	(3,4)	35,00€
Polvo à Lagareiro Octopus "à Lagareiro"	(3,14)	35,00€
Açorda de Gambas Prawns Bread Stew	(1,2,3)	28,00€
Camarão à Moda de Moçambique (picante) Prawns Mozambique style (spicy)	(2)	31,00€
Caril de Gambas Prawns Curry	(1,2,7)	26,00€
Lulas à Guilho com Arroz Branco Guilho style Squid with White Rice	(14)	26,00€
Linguini com Ameijoas à Bulhão Pato Linguini with Clams "à Bulhão Pato" style	(1,14)	26,50€
Espetada de Lulas e Gambas Squid and Prawn Skewer	(2,7,14)	26,50€
Posta de Garoupa com Batata e Legumes Grouper Fillet with Potatoes and Vegetables	(4)	35,00€
Bacalhau Porto Santa Maria Codfish "à Porto Santa Maria" style	(1,3,4,7,10)	35,00€
Tagliatelle de Marisco ao Champagne Seafood Tagliatelle with Champagne sauce	(1,2,4,7,14)	35,00€
Misto de Peixe com Camarão (2 pessoas) Fish Selection with Shrimps with "à Bulhão Pato" sauce	(1,4,14)	59,00€

Menus para Partilhar

Menus to Share

MARISCADA (2 PESSOAS)

SEAFOOD PLATE (2 PERSONS)

165,00€

**(Ostras, Lavagante ou Lagosta, Ameijoas à Bulhão
Pato, Santola Recheada e Gambas)**

(1,2,3,7,10,14)

(Oysters, Blue Lobsters or Lobster, Bulhão Pato Clams,
Stuffed Spider Crab and Prawns)

MENU DO MAR (2 PESSOAS)

SEA MENU (2 PERSONS)

118,00€

**Pão, Manteiga, Rissóis de Camarão e Pasteis de
Bacalhau**

Bread, Butter, Shrimp Rissole and Codfish Cake

Creme de Legumes ou Santola Recheada

Vegetable Soup or Stuffed Spider Crab

Misto de Peixe c/Camarão ou Filetes de Pescada

(1,2,3,7,10,14)

Fish Selection with Shrimps or Hake Fillets

Bolo à Fatia

Sliced Cake

Vinho da Casa (Branco/Tinto), Águas, Refrigerantes

House Wine (white or red), Water, Juices

Café ou Chá

Coffe or Tea

MENU PORTO SANTA MARIA (2 PESSOAS)

PORTO SANTA MARIA MENU (2 PERSONS)

126,00€

**Pão, Manteiga, Rissóis de Camarão e Pasteis de
Bacalhau**

Bread, Butter, Shrimp Rissole and Codfish Cake

Gambas à Guilho ou Mexilhão c/ Molho de

Champanhe

Prawns "à Guilho" or Mussels with Champagne sauce

(1,2,3,7,10,14)

Dourada Grelhada/ao Sal ou Bacalhau à Lagareiro

Grilled or Salted Sea Bream or Grilled Codfish with Olive

Bolo à Fatia

Sliced Cake

Vinho da Casa (Branco/Tinto), Águas, Refrigerantes

House Wine (white or red), Water, Juices

Café ou Chá

Coffe or Tea

Guarnições

Side Dishes

Açorda de Alho e Coentros Bread Stew with Garlic and Coriander	(1,3)	9,00€
Esparregado Mashed Spinach	(7)	8,00€
Misto de Legumes Mixed Vegetables		9,00€
Salada Mista Mixed Salad	(12)	7,00€
Arroz de Manteiga e Alho Butter abd Garlic Rice	(7)	7,00€
Arroz de Tomate Tomato Rice		9,00€
Arroz de Ameijoas Clams Rice	(14)	9,00€
Batata Frita Fried Potatoes		7,00€
Puré de Batata Mashed Potatoes	(3,7)	8,00€
Esmagada de Batata Doce Mashed Sweet Potatoes	(3,7)	8,50€

Doces Sweets

Sopa Dourada "Sopa Dourada"	(1,3)	7,50€
Mousse de Chocolate Chocolate Mousse	(3,7)	7,50€
Mousse de Avelã Congelada Frozen Hazelnut Mousse	(3,7,8)	15,50€
Bolo de Chocolate Chocolate Cake	(1,3,7)	7,50€
Quindim de Coco "Quindim de Coco"	(3)	8,50€
Pudim Abade Priscos "Abade Priscos" Pudding	(3,7,8)	8,50€
Torta de Laranja Orange Pie	(1,3)	7,50€
Toucinho do Céu "Toucinho do Céu"	(1,3,7,8)	7,90€
Tarte de Nata Cream Pie	(1,3,7)	7,50€
Cheesecake (Verão) Cheesecake (Summer)	(1,7)	7,50€
Soufflé de Avelã ou Soufflé Grand Marnier (aprox. 20 minutos) Hazelnut Soufflé or Grand Marnier Soufflé (aprox. 20 minutes)	(3,7,8)	18,00€
Misto de Doces (2 pessoas) Mix of Sweets (2 persons)		17,50€

Gelados

Icecreams

Gelados Santini (unidade) - Avelã, Baunilha, Chocolate, Framboesa, Limão, Morango e Nata	(1,7,8)	6,50€
Santini's Icecream (unit) - Hazelnut, Vanilla, Chocolate, Raspberry, Lemon, Strawberry, Cream		
Banana Split	(7)	12,00€

Fruta

Fruit

Abacaxi	7,00€
Pineapple	
Laranja	5,20€
Orange	
Kiwi	8,00€
Melão (sazonal)	7,00€
Melon (seasonal)	
Manga	8,00€
Mango	
Papaia	8,00€
Papaya	
Framboesas	8,00€
Raspberries	
Morangos	7,00€
Strawberries	
Cerejas (sazonal)	8,00€
Cherries (seasonal)	

Informação sobre alimentos que podem provocar alergias

Information on foods that can cause allergies
or intolerances

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1. Cereais que contêm glúten/Cereal that contain gluten
 2. Crustáceos/ Crustaceans
 3. Ovos/Eggs
 4. Peixe/Fish
 5. Amendoins/Peanuts
 6. Soja/Soy
 7. Leite/Milk
 8. Frutos de casca rija/Dried fruits
 9. Aipo/Celery
 10. Mostarda/Mustard
 11. Sementes de sésamo/Sesame seeds
 12. Dióxido de enxofre e sulfitos/Sulfur dioxide and sulfites
 13. Tremoço/Lupine
 14. Moluscos/Mollusks
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