



R · E · A · L

COZINHA

RESTAURANTE - BAR

COUVERT

Seleção de pães

Variety of bread

€ 2.50

Seleção de manteiga e azeite

Butter & extra virgin olive oil

€ 2.50

ENTRADAS E ACEPIPES STARTERS

Camarão braseado com citronela, manga, coco e chilly

Braised shrimp with citronela, mango, coconut and chilly

€ 17.00

Queijo Camembert gratinado com mel, alecrim e nozes torradas

Camembert cheese au gratin with honey, rosemary, roasted walnuts

€ 16.00

Rissóis de Berbigão e tinta de Choco com maionese de lima

Cockle patties with cuttlefish ink and lime mayonnaise

€ 9.50

Ovos rotos com espargos, presunto e parmesão

Fried egg with asparagus, smoked ham and parmesan cheese

€ 14.50

Chouriço de carne salteado com tomilho e especiarias

Salted Chorizo with tyme and spices

€ 10.00

Coração de alface romana grelhada com vinagre balsâmico, frutos secos e pimenta preta

Grilled romaine lettuce with balsamic vinegar, dried fruits and black pepper

€ 8.50

SOPA SOUP

Sopa do dia

Soup of the day

€ 4.50

Creme de cenoura com cardamomo e amêndoas

Carrot cream soup with cardamom and almonds

€ 5.00

Os nossos pratos podem conter frutos de casca rija, sementes ou vestígios de alimentos que podem provocar alergias ou intolerância alimentar. Se necessitar de informação sobre a composição detalhada dos pratos, consulte, por favor, os nossos colaboradores antes de efectuar o pedido.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado.

Este estabelecimento dispõe de livro de reclamações.

Este estabelecimento dispõe de livro de elogios ☺.

Our dishes may contain nuts, seeds or traces of food that can cause allergies or food intolerance. If you need information about the detailed composition of the dishes, please consult our collaborators before ordering. No dish, food product or drink, including the cover charge, can be charged if it is not requested by the customer or if it is not used.

This establishment has a complaints book.

This establishment has a compliment book ☺.



IVA INCLUÍDO À TAXA LEGAL EM VIGOR. | VAT INCLUDED.



MASSA & RISOTTO

PASTA & RISOTTO

Gnochis com pesto de tomate seco, burrata e cherry assado Gnochi with dried tomato pesto, burrata and roasted cherry tomato	€ 21.00
Risotto de camarão e espargos aromatizado com lima e coentros Shrimp risotto with asparagus flavored with lime and coriander	€ 19.50
Bulgur com cogumelos, espargos e abóbora Bulgur with mushrooms, asparagus and pumpkin	€ 14.00

PEIXE

FISH

Polvo a baixa temperatura com batata doce assada e pimentos padron Roasted octopus (low temperature) with sweet potato and padron Pepper	€ 22.50
Bacalhau à Lagareiro com creme de alho assado e azeite de coentros Grilled Cod fish with roasted garlic cream and coriander olive oil	€ 21.50
Salmão corado com legumes e molho de citrinos Grilled salmon with vegetables and citrus dressing	€ 22.50
Robalo braseado com manteiga de alho e ervas finas com malandrinho de espargos Braised sea bass with butter garlic and fine herbs with asparagus rice	€ 22.50

CARNE

MEAT

Peito de frango com manteiga de avelã, lâminas de curgete grelhada e crumble de farinha Roasted chicken breast with hazelnut butter, grilled zucchini and smoked sausage crumble	€ 18.00
Bochecas de porco estufadas em vinho do porto, puré de aipo e abóbora assada Stewed Pork cheeks in Port wine, celery purée and roasted pumpkin	€ 19.50
Bife da vazia do Uruguai grelhado com flor de sal, batata brava e mistura de cogumelos e espargos Grilled sirloin beef from Uruguay with potato and mixed mushrooms with asparagus	€ 22.50
Arroz cremoso de pato confitado com chouriço e cogumelos Confit duck rice with chorizo and mushrooms	€ 21.00

SOBREMESA

DESSERT

Trifle de banana Banana Trifle	€ 9.50
Tarte de Ruibarbo com frutos vermelhos e crumble de amêndoa Rhubarb pie with red fruits and crumble of almonds	€ 9.00
Brownie de chocolate com gelado de baunilha e frutos vermelhos Chocolate Brownie with vanilla ice cream and red fruits	€ 8.00
Crème Brûlée de baunilha com framboesas Crème Brûlée with vanilla and raspberries	€ 6.50
Tábua de queijos com compota caseira Cheese board with homemade jam	€ 10.00
Prato de fruta laminada Sliced fruit	€ 7.50





R · E · A · L

COZINHA

RESTAURANTE - BAR

ÁGUAS WATER

Vitalis 75 cl still water	€ 4,00
Vitalis 37.5 cl still water	€ 3.00
Pedras 25 cl sparkling water	€ 3.00
Pedras 75 cl sparkling water	€ 4.00
Castelo 25 cl sparkling water	€ 3.00

SUMOS E REFRIGERANTES SOFT DRINKS & JUICE

Coca-Cola 35 cl	€ 3.50
Coca-Cola Zero 35 cl	€ 3.50
7up 30 cl	€ 3.50
Ginger Ale 25 cl	€ 3.50
Schweppes tonic 25 cl	€ 3.50
Ginger Beer 25 cl	€ 3.50
Compal 20 cl	€ 3.50
Iced Tea 33 cl	€ 3.50
Sumol de laranja 25 cl	€ 3.50
Sumo de laranja natural Natural orange juice	€ 5.00
Limonada Limonade	€ 5.00

CERVEJAS BEER

Super Bock 20 cl (draft)	€ 3.00
Super Bock 35 cl (draft)	€ 5.00
Super Bock 50 cl (draft)	€ 6.00
Super Bock 33 cl (garrafa/bottle)	€ 4.00
Super Bock 33 cl Sem Álcool (non alcohol)	€ 4.00
Super Bock Stout 33 cl (garrafa/bottle)	€ 4.00
Carlberg 25 cl (garrafa/bottle)	€ 4.00
Corona 35.5 cl (garrafa/bottle)	€ 4.00
Budweiser 33 cl (garrafa/bottle)	€ 4.00





Para quem sabe apreciar...e saborear

To the ones who appreciate...and enjoy

Nespresso Nespresso	€ 2,50
Café com natas Coffee Nespresso with fresh cream	€ 3,00
Cappuccino Cappuccino	€ 3,00
Café Macchiato Coffee Nespresso with milk and foam	€ 3,00
Café com leite condensado Coffee Nespresso with fresh cream and condensed milk	€ 4,00
Café Baunilha Coffee Nespresso with fresh cream flavoured with vanilla	€ 3,00
Café Caramelo Coffee Nespresso with fresh cream flavoured with caramel sauce	€ 3,00
Café com leite Coffee with milk	€ 4,00
Seleção de chás Teas	€ 4,00

O CAFÉ THE COFFEE

Bailey's Café Coffee Nespresso with fresh cream, Baileys and sugar syrup	€ 8,00
Monte Cristo Café Coffee Nespresso with fresh cream and Grand Marnier	€ 8,00
Calipso Café Coffee Nespresso with rum, coffee licor and fresh cream	€ 8,00
Real Palácio Café Coffee Nespresso with fresh cream, Bourbon and Amaretto	€ 8,00
Disaronno Café Coffee Nespresso with fresh cream and Amaretto	€ 8,00

