

# SALADS, PIZZAS & SANDWICHES

## SALADA DE BURRATA 16 €

Burrata, Tomate Cherry, Pesto de Pistachio, Rabanete e Alcaparra

Burrata, Cherry Tomato, Pistachio Pesto, Radish and Capers



## COUSCOUS E TOFU 14 €

Couscous de Beterraba e Tofu Marinado em Soja e Gengibre e Raiz de Funcho Beetroot Couscous with soy-marinated Tofu, Ginger, Veggie Mix and Fennel.

## PREGO NO PÃO 13 €

Sandes de Alcatra servido em Pão Artesanal e Queijo Amanteigado, com Maionese de Alho Rump Steak served in Artisan Bread with Buttery Cheese and Garlic Mayonnaise



## PIZZAS (BIG SLICE)

Presunto Alentejano, Mozzarella e Rúcula Alentejo Ham, Mozzarella and Rocket 12 €

Pesto, Mozzarella, Pistáchio, Rúcula e Tomate Cherry Pesto, Mozzarella, Pistachio, Rocket, and Cherry Tomato 12 €

Cogumelos, Cebola Roxa, Mozzarella e Oregãos Mushrooms, Red Onion, Mozzarella and Oregano 10 €

Pizza Pepperoni Pepperoni, Cheese and Oregano 10 €



# DESSERTS

## GELADO ARTESANAL (2 BOLAS / SCOOPS) 5 €

"Glace des Alps" servidas em Waffle ( Escolha entre Chocolate, Baunilha, Caramelo Salgado, Limão e Morango ) Glasse des Alps served in Waffle (select from: Chocolate, Vanilla, Salted Caramel, Lemon and Strawberry)

## BROWNIE DE CHOCOLATE 5 €

Brownie caseiro com caramelo de manteiga Homemade brownie with butter caramel



GOOD WINE NEEDS NO BUSH

## APERITIFS, WHITE, TAWNY, RUBY, SANGRIAS & MORE

# SANDEMAN TERRACE

EAT, DRINK & HAVE FUN

## HORÁRIO DE COZINHA

KITCHEN SCHEDULE

12:00 -20:30H

Independente

# TO SHARE

## 3 QUEIJOS PORTUGUESES 18 €

Queijo Sapata Curado de Ovelha, Queijo de Vaca da Ilha de São Miguel 9 meses de cura e Queijo de Cabra Beira Lacte com compota caseira de abóbora, azeitonas temperadas e pão de massa mãe Traditional Portuguese Cheese Board: Sapata Cured (Sheep), São Miguel Island 9 months cured (Cow), Beira Lacte Cured (Goat) served with homemade pumpkin jam, seasoned olives and artisan bread

## PRATO DE ENCHIDOS NACIONAIS 18 €

Paio de Porco Preto, Presunto de Porco Preto, Paio Picante com pão de massa mãe Traditional Portuguese Cured Meat Board: Spicy Black Pork Sausage, Black Pork Traditional Prosciutto, Spicy Saveloy with artisan bread



## TÁBUA MISTA 35 €

Queijos portugueses tradicionais e Enchidos Nacionais com Pão de Massa Mãe, Compota Caseira de Abóbora e Azeitonas Traditional Portuguese Cheeses and Portuguese Cured Meats, with artisan bread, olives and pumpkin jam

## PICADINHO TRADICIONAL 13 €

Picadinho de alcatra com molho de vinho, pickles, azeitona e pão. Chopped rump steak sautéed with pickles and olives, served with bread



## BATATAS RÚSTICAS com maionese de alho 7 €

Rustic French Fries with garlic mayonnaise

## COGUMELOS PANADOS com iogurte, wazabi e cebolete. 7 €

Panko Mushrooms with logurt wasabi dressing and spring onion.

## OVS ROTOS 12 €

Batata frita com presunto, ovos, cebola caramelizada e cebolinho French Fries with Prosciutto, Eggs, caramelized onion and chives

## CRUDITÉS 6 €

Cenoura e Hummus com Zest de Limão Carrots and Hummus with Lemon Zest

