



MENU FESTA DE SÃO LOURENÇO

ST. LAWRENCE FESTIVAL MENU

MESA DE PÃO E AZEITE BREAD AND OLIVE OIL TABLE

Pão do Baldio, azeite e azeitonas da herdade

Artisanal bread from Baldio, olive oil, and olives from the estate

ENTRADAS STARTERS

Ovos verdes Deviled eggs

Pastéis de bacalhau Portuguese codfish cakes

Salada de arroz árabe Arab rice salad

Melancia com sardinha marinada Watermelon with marinated sardines

Salada de lagostim do rio com espinafres e hortelã Spinach salad with crayfish from the lake and mint

Empadas de galinha do campo com lúcia-lima Chicken pies with lemon verbena

Cuscuz com abacate, alho francês e coentros Couscous with avocado, leeks, and coriander

Salada de favas com hortelã Fava bean salad with mint

Salada de beldroegas com queijo de Nisa Purslane salad with Nisa cheese

Trio de tomate-cereja com amêndoa laminada, lascas de queijo de cabra e poejo

Cherry tomatoes triplet with sliced almonds, slices of goat cheese and pennyroyal

Salada de rabanete e agrião com funcho, alface e nozes Radish and watercress salad with fennel, lettuce, and walnuts

SOPAS FRIAS COLD SOUPS

Gaspacho de tomate Tomato gazpacho

Gaspacho de pepino Cucumber gazpacho

Gaspacho de melão Melon gazpacho

PRATOS PRINCIPAIS MAIN COURSES

Porco no espeto com enchidos variados (farinheira, chouriço, cachoeira e morcela)

Pork on the grill with a selection of traditional Portuguese sausages

Vitela biológica São Lourenço do Barrocal São Lourenço do Barrocal organic veal

Sardinhas grelhadas Grilled sardines

Legumes grelhados da nossa horta Grilled vegetables from our organic garden

Batata assada da nossa horta com alecrim Roasted potatoes from our organic garden with rosemary

Tomates assados com pimentos Roasted tomatoes and peppers

SOBREMESAS DESSERTS

Mousse de chocolate Chocolate mousse

Arroz doce Sweet rice pudding

Boleima de maçã e canela Traditional cake with apple and cinnamon

Salame de chocolate Portuguese chocolate salami

Fruta da época Seasonal fruit

BEBIDAS DRINKS

Água com e sem gás Sparkling and still waters

Sumo natural de laranja Freshly squeezed orange juice

Limonada Lemonade

Sangria Traditional refreshment of wine, fruits, and spices

Vinhos regionais branco e tinto São Lourenço do Barrocal São Lourenço do Barrocal white and red regional wines

Preço por pessoa: €80 Price per person: €80

Crianças: dos 0 aos 4 anos - grátis; dos 5 aos 12 anos - 30€ Children: from 0 to 4 years old - free; from 5 to 12 years old - 30€

IVA incluído VAT included

São Lourenço do Barrocal