## IE PALAIS

Restaurant Menu





**VELVETY VEGETABLES** 6

**SEA SOUP 10** 

DUCK TRUFFLE WITH PORT WINE MAYONNAISE 14

BURRATA WITH PANCETTA, PESTO AND CHERRY MIX 12

MIXED SEAFOOD CLAMS, RAZOR CLAMS AND MUSSELS 14

**BEET AND ORANGE TARTAR 10** 

**BEEF TARTAR 16** 

MUSHROOM TEXTURES WITH HAM AND EGG AT LOW TEMPERATURE 10

CODFISH BREADED WITH TERIAKY MAYONNAISE 12

Couvert

BREAD, BALSAMIC OIL, FLAVORED BUTTER AND CAPERS 3

WATER SERVICE
DURING THE MEAL 2

Vegetarian

PUMPKIN RISOTTO W/ ASPARAGUS
AND WALNUT SALAD 18

**POMODORO LINGUINE 18** 

SPIRULINA BARLEY
AND GRILLED TOFU 18

Fish

GRILLED SQUID WITH FRESH CUTTLEFISH INK AND RICOTTA PASTE 19

SEA BASS FILLET WITH COCKLE SHERRY 22

SEA BASS AND CLAM RAVIOLI WITH CARAMELIZED SCALLOPS 21

OCTOPUS WITH SWEET POTATO PUREE AND MUSSEL ESCABECHE 23

SALMON CANNELLONI WITH SPINACH AND CELERY PURÉE 20

GRILLED COD LOIN WITH TRADITIONAL BREAD, POTATOES AND SPROUTS 21

TURBOT FILLET ON ASPARAGUS PUREE, HAM AND WHITE ASPARAGUS 20

FISH SYMPHONY WITH RUSTIC POTATO AND ROASTED VEGETABLES 39 (2PX)

VAT INCLUDED AT THE LEGAL RATE IN FORCE

IF YOU NEED TO KNOW WHETHER A DISH CONTAINS AN ALLERGENIC INGREDIENT, DON'T HESITATE TO ASK US. PLEASE INFORM THE STAFF MEMBER SERVING YOU IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS THAT WE SHOULD BE AWARE OF WHEN YOU PLACE YOUR ORDER.



SIRLOIN OF VEAL WITH TRUFFLED MASH AND GRILLED BIMIS WITH BEEF JOUX 20

DUCK MAGRET WITH POTATO AND BACON MILLE-FEUILLE, ROASTED VEGETABLES AND PORT WINE REDUCTION 21

RACK OF VEAL WITH TRUFFLED MUSHROOM RISOTTO 18

RACK OF LAMB WITH BARLEY AND GRILLED VEGETABLES 22

SEARED PHEASANT WITH CRISPY SAUSAGE RICE 22

ALENTEJO-STYLE PORK TENDERLOIN WITH BREAD CRUMBS 20

HUNTER-STYLE RABBIT TERRINE WITH BLACK PUDDING AND APPLE ON CARROT AND GINGER PUREE 19

GRILLED ENTRECÔTE WITH RUSTIC POTATO AND ROASTED VEGETABLES 39 (2PX)

## Dessert

HOT CHOCOLATE SOUFFLE WITH VANILLA ICE CREAM  $\,{\mathscr S}$ 

PASSION FRUIT PANACOTTA WITH COCONUT CROCANT 6

TIRAMISU 8

STRAWBERRY CHARLOTTE WITH DARK CHOCOLATE ICE CREAM 7

GREEN TEA CHEESECAKE WITH MANGO SORBET 6

ECLAIR WITH PISTACHIO AND RASPBERRY MOUSSE 7

PAVLOVA POPCORN 7

HAZELNUT AND SALTED CARAMEL TEXTURES 7

BACON OF HEAVEN WITH ORANGE SORBET  ${\mathcal T}$ 

FRUIT SELECTION 5

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