

the mix

Mediterranean Fusion

*Haute Cuisine it's all about respect for seasons
and freshness of products, making the food taste
the way it's supposed to taste.*



(Ricardo Deus, Executive Chef Farol Hotel)

LISTA DE ALERGÉNIOS ALIMENTARES FOOD ALLERGENS CHART



Glúten
Gluten



Aipo
Celery



Lactose
Lactose



Soja
Soy



Peixe
Fish



Sésamo
Sesame



Crustáceos
Crustacean



Moluscos
Molluscs



Frutos Casca Rija
Nuts



Amendoim
Peanuts



Ovos
Eggs



Mostarda
Mustard



Sulfitos
Sulfites



Tremoços
Lupin

ENTRADAS

STARTERS

Salada "The Mix"

**Camarão salteado em azeite de malagueta
com salada de pepino, tomate,
azeitona e batata recheada**

"The Mix" salad

Shrimps sautéed in chili-infused olive oil,
garnished with cucumber, sweet
onion rings, tomato and stuffed potato



22.00€

**Trouxas de espinafres e mascarpone com
frutos secos e presunto,
vinagrete de tomate e balsâmico**

Parcels of spinach and mascarpone with nuts
and ham, tomato vinaigrette and balsamic



12.00€

**Carpaccio de robalo com maracujá,
lima e sorbet de yuzo**

Sea bass carpaccio with passion fruit,
lime and yuzo sorbet



13.00€

**Magnum de Foie Gras com avelãs
e mescla de alfaces**

Foie Gras popsicle with hazelnuts
and lettuce bouquet



23.00€

SALADAS

SALADS

Beringela grelhada com granizado de queijo de cabra, amêndoa e agrião

Grilled eggplant with goat cheese, almonds and watercress



14.00€

Salada de peito de pato com maçã, rúcula, funcho e beterraba

Duck breast salad with apple, rocket, fennel and beetroot



17.50€

Caprese de tomate e morango com manjeriço

Tomato and strawberry caprese with basil



15.50€

PEIXE

FISH

Polvo grelhado com puré de alho, espinafres salteados, batatinhas assadas recheadas com morcela e azeite de ervas
Grilled octopus with garlic purée, sautéed spinach, roasted baby potatoes stuffed with black pudding sausage and herb-infused olive oil



24.00€

Arroz de tamboril com camarão e amêijoas
Monkfish rice with shrimp and clams



31.00€

Robalo assado com creme de pistachio, variações de cenoura e coentro
Roasted sea bass with pistachio purée, carrot variations and fresh coriander



35.00€

Linguado salteado em manteiga de alcaparras com batata violeta e mousse de espinafres
Sautéed sole in caper butter with violet potatoes and spinach mousse



32.00€

CARNE

MEAT

**Chateaubriand com batatas gaufrette,
espinafres salteados,
legumes estufados e molho Bearnês**

Chateaubriand with gaufrette potatoes,
sautéed spinach, braised vegetables,
accompanied with Béarnaise Sauce



34.00€

**Peito de pato assado em mel de alfazema
com cremoso de milho, pipocas de açafão,
chips de batata violeta e mirtilho**

Roasted duck breast with lavender honey,
sweet corn purée, saffron popcorn, violet
chips and blueberries



26.00€

**Secretos e pá de porco preto com cremoso
de aipo, salada de morangos, agrião e espargos**

Pork shoulder with creamed celery and a salad
of asparagus, strawberries and watercress



24.00€

**Carré de borrego com ervilhas estufadas,
Morilles e cenoura glaceadas**

Rack of lamb with braised green peas,
Morilles and glazed carrots



30.00€

MASSAS E RISOTTOS

PASTA AND RISOTTO

Lasanha de vegetais biológicos

Organic vegetable lasagna



20.00€

Risotto de gengibre com lavagante salteado

Ginger infused risotto with sautéed lobster



38.00€

Ravioli de espinafres com cogumelos e Parmesão

Spinach ravioli with mushrooms and Parmesan



20.00€

Risotto de cogumelos do bosque, espargos e azeite de trufa preta

Wild mushrooms and asparagus risotto
with black truffle oil



25.00€

SOBREMESAS

DESSERTS

Tarte de groselha e caramelo salgado com gelado de chocolate

Salted caramel and red currant pie
with chocolate ice cream



8.50€

Cremoso de chocolate, gengibre e morango com granizado de maçã e arroz tufado caramelizado

Creamy chocolate, ginger and strawberry with
apple slush and caramelized rice chips



8.50€

Crocante de doce de leite com sorbet de framboesa e cassis

Crispy "dulce de leche" pastries with crème
de cassis and raspberry sorbet



8.00€

SELEÇÃO DE QUEIJOS CHEESE PLATTER

SELECÇÃO DE TRÊS VARIEDADES DE QUEIJO
A SELECTION OF THREE CHEESES

QUEIJO NISA

**Alto Alentejo, leite ovelha semi duro curado,
paladar acidulado**

High Alentejo, milk semi hard cured, acidified palate

QUEIJO DE CABRA TRANSMONTANO

**Trás os Montes e Alto Douro, leite de cabra, pasta
muito dura de cor esbranquiçada**

Trás os Montes and Alto Douro, goat's milk, very
hard paste of whitish color

QUEIJO DE S. JORGE

Açores, leite de vaca, curado duro ou semi duro

Azores, cow milk, cured hard or semi hard



14.00€

SELEÇÃO DE QUEIJOS CHEESE PLATTER

SELECÇÃO DE CINCO VARIEDADES DE QUEIJO
A SELECTION OF FIVE CHEESES

QUEIJO DA SERRA

**Leite ovelha, curado, pasta semi mole,
amanteigados de cor branca ou amarelo**
Sheep's milk, matured in a semi-soft buttery white
or yellow style

QUEIJO DE SERPA

Alentejo, curado, pasta semi mole, amanteigado
Alentejo, matured to be semi soft and buttery

QUEIJO NISA

**Alto Alentejo, leite ovelha semi duro curado,
paladar acidulado**
High Alentejo, milk semi hard cured,
acidified palate

QUEIJO DE CABRA TRANSMONTANO

**Trás os Montes e Alto Douro, leite de cabra, pasta
muito dura de cor esbranquiçada**
Trás os Montes and Alto Douro, goat's milk hard style
with a whitish hue

QUEIJO DE S. JORGE

Açores, leite de vaca, curado duro ou semi duro
Azores, cow's milk matured to a hard or
semi-hard style



24.00€