

MENUS **DEGUSTAÇÃO**

— menu **TERRA E MAR** —

couvert

Pão de logurte ; Pão de Azeitonas Verdes ; Pão de Pimento Encarnado
Manteiga de Cogumelos e Trufa ; Manteiga Fumada

amuse-bouche

Escabeche de Aves

entrada

Bacalhau e Grão

peixe

Corvina, Camarão e Amêijoia

carne

Jardineira

sobremesa

Nozes, Ovos e Café

VEG

— menu **CAMPESTRE** —

couvert

Pão de logurte ; Pão de Azeitonas Verdes ; Pão de Pimento Encarnado
Manteiga de Cogumelos e Trufa ; Manteiga Fumada

amuse-bouche

Escabeche de Legumes

entrada

Abóbora e Cenoura

1.º prato

Quinoa, Couve-Flor e Abóbora

2.º prato

Alho Francês e Espargos

sobremesa

Nozes, Ovos e Café



€ 47,00

À CARTA

Couvert € 7,00

Pão de logurte ; Pão de Azeitonas Verdes ; Pão de Pimento Encarnado
Manteiga de Cogumelos e Trufa ; Manteiga Fumada

Entradas € 12,00

Caldo Verde com Broa de Milho e Chouriço

Salada do Chef

Abóbora, Batata Doce, Sementes de Abóbora e Girassol, Couve e Tomate Cherry

Pratos € 30,00

Bife à Portuguesa

Frango no Churrasco

Bacalhau Braseado

Corvina ao Forno, Legumes e Batata Doce

VEG Quinoa, Couve-Flor e Abóbora

Sobremesas € 15,00

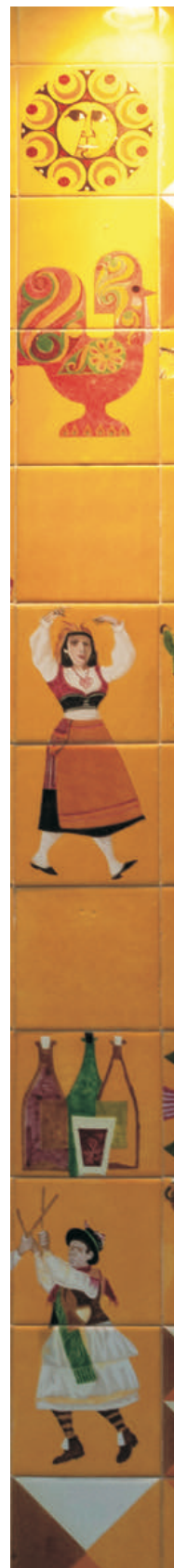
Duo de Chocolates, Macaron, Streusel e Coulis de Frutos do Bosque

Bolo de Chocolate, Nougat e Anglaise

Torta de Laranja, Caramelo e Citrinos

Gelado de Cheesecake, Coulis de Manga e Maracujá

Fruta



MENUS **TASTING**

— menu **TERRA E MAR** —

couvert

Yogurt Bread ; Green Olives Bread ; Red Bell Pepper Bread
Mushroom and Truffle Butter ; Smoked Butter

amuse-bouche

Poultry Marinade

starter

Codfish and Chickpeas

fish

Croaker, Shrimp and Clam

meat

Veal with Vegetables

dessert

Nuts, Eggs and Coffee

VEG

— menu **CAMPESTRE** —

couvert

Yogurt Bread ; Green Olives Bread ; Red Bell Pepper Bread
Mushroom and Truffle Butter ; Smoked Butter

amuse-bouche

Vegetables Marinade

starter

Pumpkin and Carrot

1st. course

Quinoa, Cauliflower and Pumpkin

2nd. course

Leek and Asparagus

dessert

Nuts, Eggs and Coffee

€ 47,00



ADEGA MACHADO
— FADO & FOOD —

1937

À LA CARTE

Couvert

€ 7,00

Yogurt Bread ; Green Olives Bread ; Red Bell Pepper Bread
Mushroom and Truffle Butter ; Smoked Butter

Starters

€ 12,00

Caldo Verde (shredded kale soup),
Slice of Corn Bread, Slice of Smoked Pork Sausage

Chef's Salad

Pumpkin, Sweet Potato, Pumpkin and Sunflower Seeds,
Cabbage and Cherry Tomatoes

Courses

€ 30,00

Veal Steak "Portuguese style"

Barbecue Chicken

Braised Codfish

Baked Croaker, Vegetables and Sweet Potato

VEG Quinoa, Cauliflower and Pumpkin

Desserts

€ 15,00

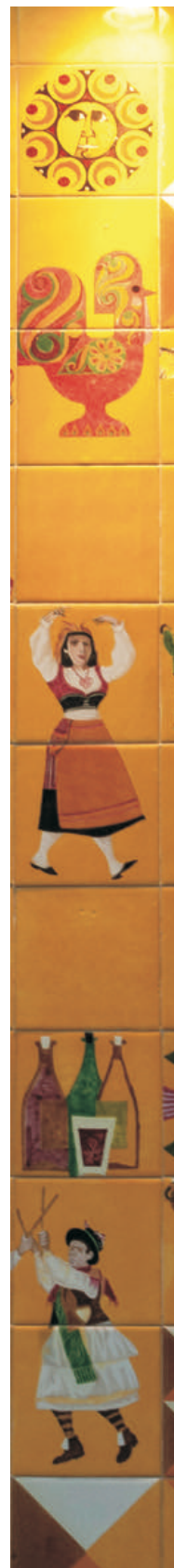
Chocolate Duet, Macaron, Streusel and Red Berries Coulis

Chocolate Cake, Nougat and Crème Anglaise

Orange Roll Cake, Caramel and Citrus

Cheese Cake Ice-Cream, Mango and Passion Fruit Coulis

Fruit



ADEGA MACHADO
— FADO & FOOD —

1937

MENÚS **DEGUSTACIÓN**

— menú **TERRA E MAR** —

couvert

Pan de Yogur ; Pan de Aceitunas Verdes ; Pan de Pimiento Rojo ;
Mantequilla de Champiñones y Trufa ; Mantequilla Ahumada

amuse-bouche

Escabeche de Aves

entrante

Bacalao y Garbanzos

pescado

Corbina, Camarón y Almeja

carne

Guiso de Ternera con Legumbres

postre

Nueces, Huevos y Café

VEG

— menú **CAMPESTRE** —

couvert

Pan de Yogur ; Pan de Aceitunas Verdes ; Pan de Pimiento Rojo ;
Mantequilla de Champiñones y Trufa ; Mantequilla Ahumada

amuse-bouche

Escabeche de Verduras

entrante

Calabaza y Zanahoria

1.º plato

Quinoa, Coliflor y Calabaza

2.º plato

Puerro y Espárragos

postre

Nueces, Huevos y Café

€ 47,00



ADEGA MACHADO
— FADO & FOOD —

1937

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À LA CARTE

Couvert

€ 7,00

Yogurt Bread ; Green Olives Bread ; Red Bell Pepper Bread
Mushroom and Truffle Butter ; Smoked Butter

Starters

€ 12,00

Caldo Verde (shredded kale soup),
Slice of Corn Bread, Slice of Smoked Pork Sausage

Chef's Salad

Pumpkin, Sweet Potato, Pumpkin and Sunflower Seeds,
Cabbage and Cherry Tomatoes

Courses

€ 30,00

Veal Steak "Portuguese style"

Barbecue Chicken

Braised Codfish

Baked Croaker, Vegetables and Sweet Potato

VEG Quinoa, Cauliflower and Pumpkin

Desserts

€ 15,00

Chocolate Duet, Macaron, Streusel and Red Berries Coulis

Chocolate Cake, Nougat and Crème Anglaise

Orange Roll Cake, Caramel and Citrus

Cheese Cake Ice-Cream, Mango and Passion Fruit Coulis

Fruit



ADEGA MACHADO
— FADO & FOOD —

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LA CARTA

Couvert

€ 7,00

Pan de Yogur ; Pan de Aceitunas Verdes ; Pan de Pimiento Rojo ;
Mantequilla de Champiñones y Trufa ; Mantequilla Ahumada

Entrantes

€ 12,00

Caldo Verde con Pan de Maíz y Chorizo

Ensalada del Chef

Calabaza, Patatas Dulces, Semillas de Calabaza, de Girasol, Repollo y Tomates Cherry

Platos

€ 30,00

Filete de Ternera a La Portuguesa

Pollo a la Barbacoa

Bacalao a la Brasa

Corvina al Horno, Legumbres y Boniato

VEG Quinoa, Coliflor y Calabaza

Postres

€ 15,00

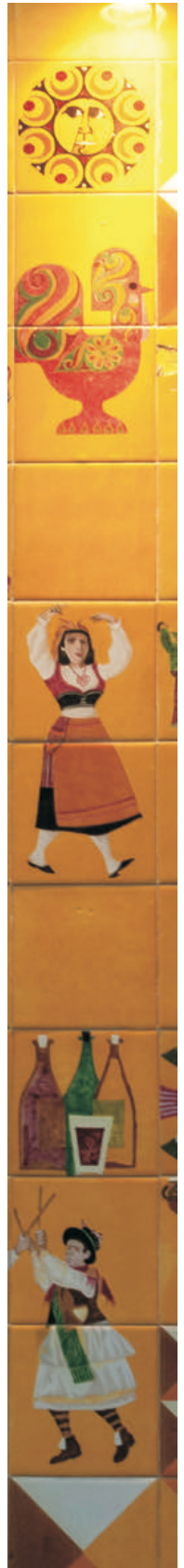
Duo de Chocolates, Macaron, Streusel y Coulis de Frutos del Bosque

Bizcocho de Chocolate, Nougat Anglaise

Brazo de Naranja, Caramelo y Cítricos

Helado de Chesscake, Colis de Mango y Maracuyá

Fruta



ADEGA MACHADO
— FADO & FOOD —

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À LA CARTE

Couvert

€ 7,00

Yogurt Bread ; Green Olives Bread ; Red Bell Pepper Bread
Mushroom and Truffle Butter ; Smoked Butter

Starters

€ 12,00

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Slice of Corn Bread, Slice of Smoked Pork Sausage

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Cabbage and Cherry Tomatoes

Courses

€ 30,00

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Barbecue Chicken

Braised Codfish

Baked Croaker, Vegetables and Sweet Potato

VEG Quinoa, Cauliflower and Pumpkin

Desserts

€ 15,00

Chocolate Duet, Macaron, Streusel and Red Berries Coulis

Chocolate Cake, Nougat and Crème Anglaise

Orange Roll Cake, Caramel and Citrus

Cheese Cake Ice-Cream, Mango and Passion Fruit Coulis

Fruit



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