

GOLFLAND

ALVOR

Menu Jantar
Dinner Menu





Couvert

Seleção de pão, manteiga com aromas, azeite com flor de sal
Bread selection, butter with flavours, olive oil with salt flower

€ 2,50 pp

Entradas — Starters



Ostras da nossa ria • *Oysters from Alvor* (3)

Com espuma e vinagrete de maçã verde
With green apple foam and vinaigrette

€ 12,00

Salmão Gravlax • *Gravlax Salmon*

Com rúcula
With arugula

€ 8,00

Golfland Foie Gras

Com puré de manga e morango, molho de chocolate amargo e focaccia
With mango and strawberry puree, dark chocolate sauce and focaccia

€ 14,00

Salada de camarão com couscous • *Couscous prawn salad*

Com tomate cherry, sementes de sésamo, hortelã, coentros, cebola, vinagrete de limão
With cherry tomato, sesame seeds, mint, coriander, spring onion and lemon vinaigrette

€ 12,00

Hummus • *Hummus*

Com cenoura e beterraba assada, requeijão, wrap frito e sementes de abóbora e girassol
With roasted carrots and beetroot, ricotta style Portuguese cheese, crunchy tortilla and pumpkin and sunflower seeds

€ 9,00

Croquetes de leitão “À Bairrada” • *Piglet Croquettes “À Bairrada”*

Com salada de agrião e molho de mostarda e mel
With watercress salad and mustard and honey sauce

€ 9,00



Pratos principais — *Main dishes*

Vegetariano — *Vegetarian*

Parpadelle • *Pappardelle*

Com pesto, mozzarella fresca, rúcula e parmesão
With pesto, fresh mozzarella, arugula and parmesan

€ 13,00

Noodles de ovo • *Egg noodles*

Com ervilha de quebrar, cogumelos, cenoura, rebento de feijão e molho asia
With snow peas, mushrooms, carrot, bean sprouts and asian sauce

€ 14,00

Caril de grão e legumes • *Chickpea and vegetable curry*

Com nata ácida e arroz basmati
With sour cream and basmati rice

€ 16,00

Risoto de espargos • *Asparagus risotto*

€ 15,00



Peixe — *Fish*

Tranche de bacalhau • *Fresh cod filet*

Com batatinha nova em flor sal, couve-lombarda e horseradish
With baby potatoes in "fleur de sel", savoy cabbage and horseradish

€ 17,00

Liça de Sagres • *Grey mullet*

Com risoto de tomate e coentros
With tomato risotto and coriander

€ 15,00



Salmão Golfland • *The Golfland salmon*

Com couve flor, espargos e salada crocante
With cauliflower, asparagus and crunchy salad

€ 16,00

Filete de robalo da nossa ria • *Sea bass filet from Alvor*

Com molho caril, legumes e arroz basmati
With curry sauce, vegetables and basmati rice

€ 16,00

Risoto de camarão • *Prawn risotto*

€ 16,00

Linguini de lingueirão • *Razor clamb linguini*

Com molho de tomate cherry
With cherry tomato sauce

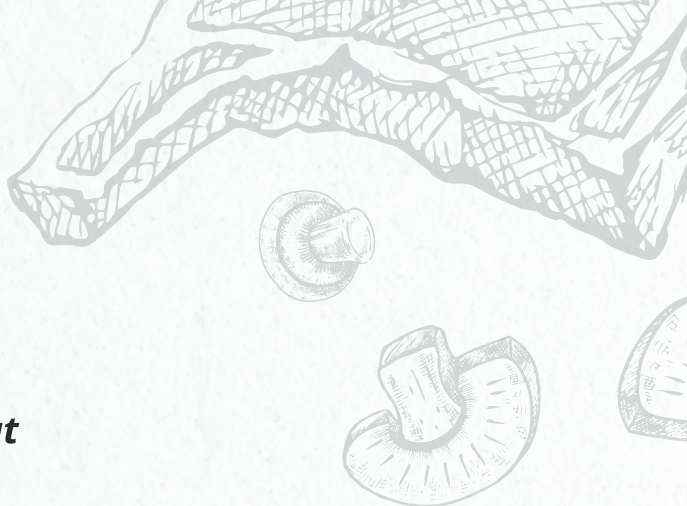
€ 15,00

Pregado • *Turbot*

Com açorda de tomate e coentros
With tomato and coriander "açorda"

€ 18,00





Carne — Meat

Presa de porco • *Black pork steak*

Com jus de carne, puré de batata - doce e ervilha de quebrar
With gravy, sweet potato puree and snow peas

€ 16,00

Tornedó • *Filet Mignon (200gr)*

Com puré de batata trufado, jus de carne e pak choi
With truffled mashed potato, gravy and pak choi

€ 22,00



Bife do acém • *Rib eye steak (250gr)*

Com molho bearnês, polenta de chouriço e salada romana
With bearnaise sauce, "chorizo polenta" and roman salad

€ 18,00

T - Bone (1kg)

Com molho bearnês, batata frita e legumes
With bearnaise sauce, french fries and vegetables

€ 42,00

Wallenbergare

Prato sueco geralmente composto por carne de vitela moída, creme, gema de ovo e coberto de farinha de rosca. É tradicionalmente servido com batatas cozidas ou amassadas, geleia de mirtilo e ervilhas verdes

Swedish dish consisting of ground veal, cream, egg yolks and coated in breadcrumbs. It is traditionally served with mashed potatoes, lingonberry jam and green peas

€ 16,00

Peito de frango • *Chicken breast*

Com arroz basmati, milho, salada e puré de abacate
With basmati rice, baby corn, salad and avocado puree

€ 14,00



Sobremesas — Desserts

Tarte de limão merengada • *Lemon meringue tart*

€ 6,00

Panacota de combava • *Kaffir lime panna cotta*

Com leite de coco e ananás
With coconut milk and pineapple

€ 5,00

Petit gateau de caramelo • *Caramel lava cake*

Com gelado de baunilha
With vanilla ice cream

€ 6,00

Brownie de chocolate • *Chocolate brownie*

Com gelado de baunilha e caramelo salgado
With vanilla ice cream and salted caramel

€ 6,00

Mousse de chocolate da casa • *Homemade chocolate mousse*

Com gel de manga
With mango gel

€ 5,00

Fruta da época • *Seasonal fruit*

€ 3,50

Tábua de queijo e enchidos • *Cheese and charcuterie board*

€ 14,00

Magic Fun for Everyone!



[/golflandalvor](#)