

# ESTÁDIO DA LUZ

## COUVERT

Our Museum bread basket  
Olive oil tasting  
Hot Assorted Serrano sausages

## APPETIZERS

Creamed peas with ham

## CHOOSE YOUR MAIN COURSE

Flounder fried Fillets rolls with coriander rice  
Chipped Cod with peppers and corn bread  
Steak with Serra da Estrela cheese sauce  
Black Pork Plumes with asparagus migas

## SELECTION OF DESSERT TO CHOOSE

Rice Pudding  
Chocolate Mousse  
Egg Pudding  
Chocolate cake  
Dessert of the day  
Fruit

€18,30 pp  
(VAT not included)



# BEVERAGE

## BEVERAGE SUPPLEMENT 1

Mineral Water  
Soft Drinks  
Beer  
Espresso

€6,30 pp  
(VAT not included)

## BEVERAGE SUPPLEMENT 2

Mineral Water  
Soft Drinks  
Beer  
Sparkling Sangria  
Espresso

€7,10 pp  
(VAT not included)

## BEVERAGE SUPPLEMENT 3

Mineral Water  
Soft Drinks  
Beer  
Sparkling Sangria  
White Wine and Red Wine  
Espresso

€8,00 pp  
(VAT not included)

# CAMPEÃO

## COUVERT

Our Museum bread basket  
Olive oil tasting  
Hot Assorted Serrano sausages

## APPETIZERS

Seafood Selection (Shrimp and Mussels vinaigrette)

## CHOOSE YOUR MAIN COURSE...

Octopus in olive oil  
Boiled bread with Shrimp  
Duck leg Confit  
Piece of Bullock with baked potato

## SELECTION OF DESSERTS TO CHOOSE...

Rice Pudding  
Chocolate Mousse  
Egg Pudding  
Chocolate cake  
Dessert of the day  
Fruit

€20,40 pp

(VAT not included)



# BEVERAGE

## BEVERAGE SUPPLEMENT 1

Mineral Water  
Soft Drinks  
Beer  
Expresso

€6,30 pp

(VAT not included)

## BEVERAGE SUPPLEMENT 2

Mineral Water  
Soft Drinks  
Beer  
Sparkling Sangria  
Expresso

€7,10 pp

(VAT not included)

## BEVERAGE SUPPLEMENT 3

Mineral Water  
Soft Drinks  
Beer  
Sparkling Sangria  
White Wine and Red Wine  
Expresso

€8,00 pp

(VAT not included)

# GOLD

## WELCOME COCKTAIL

Orange juice  
Flute of Bohémia Beer  
Dried fruit cocktail

## APPETIZERS BUFFET

Our Museum's bread (wheat, cornbread, rye and cereals)  
Octopus Salad, Baby Cuttlefish Salad, Tuna Salad with Black-eyed peas, Chipped Cod Salad, Mussels vinaigrette, Fried Cuttlefish strips, Cod fritters  
Traditional Fried, Peas with Ham, Pig's ear, green eggs, gizzards, Meat Sausage, Flour Sausage, Blood Sausage  
Lettuce, tomato, carrot, corn and mushrooms  
Selection of national and international cheeses, Ham meat sausage

## MAIN COURSE - PORTUGUESE SPECIALTY SERVED...

(Choose a fish and a meat dish)

### FISH

Sole rolls with shrimp sauce, Or  
Wreck fish tranche with olive oil and coriander, Or  
Grilled Cod with cornbread

### MEAT

Roast leg of Pork with little roast potatoes, Or  
Traditional Duck rice, Or  
Veal scallops with fresh mushrooms

## OUR BEST DESSERTS BUFFET...

Seia rice pudding  
Crème brûlée  
Chocolate mousse  
Sponge cake  
Pão de rala  
Apple pie  
Chocolate cake  
Abbot Priscos pudding  
Baked apple  
Laminated fruit

## DURING THE MEAL WE WILL SERVE...

Mineral water, Sodas, Beers  
White Wine and Red Wine  
Expresso

€38,20 pp

(VAT not included)





# PREMIUM

## WELCOME COCKTAIL

Sparkling wine flute  
Selection of canapés

## APPETIZERS

(Choose a option)

Lobster with pennyroyal vinaigrette  
Asparagus velvet with almonds  
Carpaccio of smoked salmon with orange vinaigrette

## MAIN COURSE (Choose a fish and a meat dish)

### FISH DISH

Grouper stained loins with leek risotto  
Fish fillet  
Cod loins with sautéed greens

### MEAT DISH

Duck leg confit with saffron rice and roasted apples  
Wellington beef tenderloins  
Lamb rack with spinach

### DESSERT

Sponge chocolate cake  
Or  
Chocolate pyramid  
Or  
Selection of Portuguese desserts:  
Toucinho do céu  
Shot of pudding rice  
Mini pastel de nata

## TO ACCOMPANY YOUR MEAL WE SERVE

Mineral water, Orange juice, Sparkling Murganheira,  
White wine Quinta do Carmo, Red wine Poliphonia reserve  
Porto Vintage, Espresso

€51,80 pp

(VAT not included)