



RESERVAS RESERVATIONS



NA RECEÇÃO
AT RECEPTION



MARQUE 9 DO SEU TELEFONE NO QUARTO
DIAL 9 FROM YOUR ROOM PHONE



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18H30 - 21H30

COZINHA TÍPICA DA MADEIRA
E PORTUGUESA

TRADITIONAL MADEIRA AND
PORTUGUESE CUISINE

BOLO DO CACO, MANTEIGA TRABALHADA, FLOR DE SAL   €5
TRADITIONAL BOLO DO CACO, BUTTER SELECTION, FLEUR DE SEL

SOPA | SOUP

CREME AVELUDADO DE LEGUMES €6
PREPARADA COM OS LEGUMES FRESCOS DO DIA

VEGETABLES SOUP
MADE WITH THE FRESH VEGETABLES OF THE DAY

SOPA MADEIRENSE DE TOMATE E CEBOLA  €7
OVO DE CODORNIZ ESCALFADO, AZEITE COM INFUSÃO DE MANJERICÃO

TOMATO AND ONION MADEIRAN SOUP
POACHED QUAIL EGG, BASIL INFUSED OLIVE OIL

ENTRADAS | STARTERS

CAMARÃO Á GUILHO *     €14
FLAMBEADO COM BRANDY, SERVIDO COM BOLO DO CACO E MANTEIGA DE ALHO

SHRIMP À GUILHO STYLE
FLAMBÉ WITH BRANDY, SERVED WITH BOLO DO CACO AND GARLIC BUTTER

CARPACCIO DE NOVILHO TRÊS PIMENTAS  €13
FOLHAS DE RÚCULA, LASCAS DE QUEIJO PARMESÃO, AZEITE PORTUGUÊS

THREE PEPPERS BEEF CARPACCIO
ROCKET LEAVES, PARMESAN CHEESE SHAVINGS, PORTUGUESE OLIVE OIL

COGUMELOS RECHEADOS  €12
FIOS DE LEGUMES, GRATINADO COM QUEIJO DE CABRA PORTUGUÊS
STUFFED MUSHROOMS
VEGETABLE STRINGS, AU GRATIN WITH PORTUGUESE GOAT CHEESE

SALADA DE POLVO TRADICIONAL   €14
VINAGRETE DE CEBOLA ROXA E PIMENTOS
TRADICIONAL OCTOPUS SALAD
GRED ONION AND BELL PEPPER VINAIGRETTE

RISOTO | RISOTTO

RISOTO MISTO DE COGUMELOS   €14
QUEIJO GORGONZOLA
MIXED MUSHROOMS RISOTTO
GORGONZOLA CHEESE

RISOTO DE SAPATEIRA LIGEIRAMENTE PICANTE **    €19
CAMARÃO SALTEADO, COENTROS, CROCANTE DE PARMESÃO
CRAB RISOTTO SLIGHTLY SPICY
SAUTÉED SHRIMP, CORIANDER, CRISPY PARMESAN CHEESE

PEIXE | FISH

POLVO ASSADO NO FORNO **   €20
LEGUMES ASSADOS, BATATINHA A MURRO, MOLHO IOGURTE, AZEITE DE ERVAS
OVEN BAKED OCTOPUS
BAKED VEGETABLES, ROASTED POTATOES, YOGHURT SAUCE,
OLIVE OIL INFUSED WITH HERBS

FILETE DE ESPADA PRETO PANADO     €18
FEIJÃO VERDE, BATATA DOCE, MEL DE CANA, MOLHO MARACUJÁ
PAN FRIED BLACK SCABBARDFISH FILET
GREEN BEANS, SWEET POTATO, SUGARCANE HONEY, PASSION FRUIT SAUCE

ALERGÉNIOS | ALLERGENS



PEIXE
FISH



SOJA
SOY



GLUTEN
GLUTEN



ENXOFRES E SULFITOS
SULFIDE AND SULFUR



SÉSAMO
SESAME



OVO
EGG



TREMOÇOS
LUPINE



AIPO
CELERY



FRUTOS CASCA RIJA
NUTS



CRUSTÁCEOS
CRUSTACEANS



MOLUSCOS
MOLLUSCS



LEITE
MILK



AMENDOIM
PEANUTS



MOSTARDA
MUSTARD

SUPLEMENTOS | SUPPLEMENTAL CHARGES

* SUPLEMENTO DE €2 PARA CLIENTES COM VOUCHER DINE AROUND | SUPPLEMENTAL CHARGE OF €2 FOR GUESTS ON DINE AROUND VOUCHER

** SUPLEMENTO DE €4 PARA CLIENTES COM VOUCHER DINE AROUND | SUPPLEMENTAL CHARGE OF €4 FOR GUESTS ON DINE AROUND VOUCHER

*** SUPLEMENTO DE €13 PARA CLIENTES COM VOUCHER DINE AROUND | SUPPLEMENTAL CHARGE OF €13 FOR GUEST ON DINE AROUND VOUCHER

PEIXE | FISH

FILETE DE DOURADA ASSADA NO FORNO   €18

PIMENTOS, CURGETE, BATATA, AZEITE

OVEN BAKED SEA BREAM FILET

BELL PEPPERS, COURGETTE, BOILED POTATOES, OLIVE OIL

BACALHAU ASSADO COM CROSTA DE BROA     €18,5

BROA DE MILHO, PIMENTO E CEBOLA, ESPINAFRES SALTEADOS,
PURÉ DE BATATA COM TOMATE SECO

ROASTED CODFISH WITH CORN BREAD CRUST

BELL PEPPERS AND ONION, SAUTÉED SPINACH, MASHED POTATO
WITH SUNDRIED TOMATO

PEIXE DO DIA GRELHADO  €18,5

LEGUMES FRESCOS, BATATA, AZEITE

CATCH OF THE DAY

FRESH VEGETABLES, BOILED POTATOES, OLIVE OIL

BIFE DE ATUM GRELHADO   €18,5

FEIJÃO VERDE SALTEADO, BATATINHA A MURRO, MOLHO VILÃO

GRILLED TUNA STEAK

SAUTÉED GREEN BEANS, ROASTED POTATOES, TRADITIONAL "VILÃO" SAUCE

CARNE | MEAT

BIFE DE VAZIA GRELHADO   €20

PRESUNTO, BRÓCULOS, ESMAGADA DE GRÃO BICO, MOLHO VINHO MADEIRA

GRILLED BEEF SIRLOIN STEAK

SMOKED HAM, BROCCOLI, MASHED CHICKPEAS, MADEIRA WINE SAUCE

PEITO DE FRANGO RECHEADO COM REQUEIJÃO     €17

NOZES, COGUMELOS SALTEADOS, REBENTOS DE FEIJÃO MUNGO, MOLHO MANGA

CHICKEN BREAST STUFFED WITH CURD CHEESE AND NUTS

SAUTÉED MUSHROOMS, MUNG BEANS SPROUTS, MANGO SAUCE

LOMBINHO DE PORCO RECHEADO COM FARINHEIRA    €19

FEIJÃO VERDE SALTEADO, BATATA COM ALECRIM, MOLHO MOSTARDA

PORK LOIN STUFFED WITH MEAT AND SPICES SAUSAGE

SAUTÉED GREAN BEANS, ROASTED POTATOES WITH ROSEMARY, MUSTARD SAUCE

NACO DE NOVILHO GRELHADO **   €24

BATATA ASSADA, AZEITE DE TRUFA, PONTAS DE ESPARGOS, MOLHO MOSTARDA

GRILLED BEEF FILET

ROASTED POTATOES, TRUFFLE OLIVE OIL, ASPARAGUS TIPS, MUSTARD SAUCE

SOBREMESAS | DESSERTS

PUDIM PORTUGUÊS DE OVO E CAMELO   €7

NOZ DE CHANTILLI

EGG AND CARAMEL PORTUGUESE PUDDING

TOUCH OF WHIPPED CREAM

A NOSSA VERSÃO DE LEITE CREME COM LARANJA    €7

QUEIMADO COM AÇUCAR MASCAVADO

OUR VERSION OF ORANGE CRÈME BRÛLÉE

BURNED WITH MUSCOVADO SUGAR

FRUTA LAMINADA €7

PRATO DE FRUTA DA ÉPOCA

SLICED FRUIT

SEASONAL FRUIT PLATTER

TARTE DE MAÇÃ SERVIDA QUENTE     €8

ESTALADIÇO DE MAÇÃ, GELADO DE BAUNILHA, MOLHO CANELA

APPLE TART SERVED HOT

APPLE CRISP, VANILLA ICE CREAM, CINNAMON SAUCE

CREPES RECHEADOS COM NUTELLA     €9

MOLHO DE FRUTOS VERMELHOS, GELADO DE BAUNILHA

CREPES STUFFED WITH NUTELLA

RED FRUITS SAUCE, VANILLA ICE CREAM

PETIT GÂTEAU DE CHOCOLATE     €9

CROCANTE DE AMÊNDOA, GELADO DE BAUNILHA

CHOCOLATE LAVA CAKE

ALMOND CROCANTI, VANILLA ICE CREAM

IVA INCLUIDO À TAXA EM VIGOR | VAT INCLUDED
A NOSSA CONTA INCLUI UMA TAXA DE SERVIÇO SUGERIDA DE 10%
OUR BILL INCLUDES A 10% SUGGESTED SERVICE CHARGE