## FEELVIANA

### RESTAURANT

14€

14€

13€

14€

13€

16€

45€

18€

19€

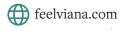
21€

1		``		
	SOUPS		SALADS	
	Vegetables cream soup	5€	Roast beef salad, lettuce, nuts, parmesan, mustard,	14
	Chef's soup suggestion	5€	honey <b>a</b>	
			W Burrata, tomato, basil 🗂 🦚	14
	APPETIZERS		Salmon poke bowl, teriyaki	13
	Couvert Selection of artisan breads, butter and extra virgin olive oil	5€	sauce, japanese cucumber salad 🗯 🖋	,
	Veal cubes "Pica pau", mustard, red pepper, focaccia 🕏 🛔	14€	Tuna poke bowl, sauce toban	14
	Sea bass ceviche, lime, coriander 🖈	14€	djan, japanese cucumber salad, sesame seeds ** Ø Ø	
	Traditional garlic prawns, focaccia 👙 🗽	13€	₩ Tofu poke bowl, asian sauce,	13
	"Huevos rotos", cured ham, mushrooms, low temperature egg	14€	ginger, lime, japanese cucumber salad &	+3
	₩ Vegetable tempura with chilli sauce 💲	12€		
	Beef tartare, truffled egg yolk, shallots, capers 🕏 🜒	14,50€	RICES	
-			₩ Hokkaido pumpkin risotto, goat's cheese	16
	ECOGRILL			
	Chef's fish suggestion ★	25€	Seafood rice with seasonal fish (2 people) 🛊 🗯	4.
٠	Grilled octopus, baked potatoes, chimichurry sauce, grilled vegetables	27€	PASTA :	
	Grilled codfish, shrimp "açorda" ❖ ❤️	25€	₩ Funghi tagliatelle, mushrooms,	18
	Pork knuckle, celery and apple purée, pack choi 🖥 🥟	23€	asparagus, dried tomatoes	
	Skirt steak, rustic potato chips, grilled vegetables 🕏	28€	Marinated salmon tagliatelle, cherry tomatoes, lemon, basil	19
	Beef loin, truffled potato purée, mushrooms, veal jus	31€		
	Ancho steak, rustic potato chips, grilled vegetables 250g (1 person) / 500g (2 people) \$	29/49,50€	Prawn tagliatelle, cherry tomatoes, shallots, spinach	2
	SIDE DISHES		Molluscs Celery	
	Rustic potato chips 🕏	4€	Eggs Nuts	
	Fried potatos 🕏	4€	Soya Fish	
	Basmatirice	4€	Milk Crustacea	ins
	Grilled vegetables	4€	Sesame Gluten	
	Seasonal salad	4€	Mustard Vegetaria	n

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	SANDWICHES	
<b>(1)</b>	Hummus toast, salted granola 🕏 🦚	12€
	Smoked salmon toast, guacamole 🕏 🦇	13€
	Beef loin steak sandwich, ham, Azores island cheese, mustard, herb butter 🕴 🗂 🛓	15€
	Barrosã burger, cheese, lettuce, tomato, egg, fried onion 💲 🛍 🜒	14€
	Chicken sandwich, bacon, egg, lettuce, garlic mayonnaise 💲 🌒	13€
	FLATBREADS * in on on	
W	Margherita Tomato sauce, basil and mozzarella cheese	12€
	Iberian flavour Tomato sauce, oreganos, Iberian chorizo, arugula, balsamic vinegar	13€
	Suprema Crème fraîche, seasonal mushrooms, mozzarella cheese, bacon	13€
0	Capricciosa Tomato sauce, artichokes, mushrooms, black olives	13€
07	Four cheeses Crème fraîche, herb olive oil, chives	13€
07	Four cheeses with honey Crème fraîche, herb olive oil, chives, honey	14€
W	Garden Crème fraîche, pumpkin, shallots, olives, four cheeses, honey	13€
	Country Tomato sauce, chicken, mozzarella cheese, purple onion, oregano	13€
07	Mushrooms Crème fraîche, mozzarella cheese, chives, basil	13€
	Mushrooms and Iberian Ham	14€







(+351) 258 330 330 \*

\*Call to the national fixed landline network

Crème fraîche, mozzarella cheese, chives, basil, honey



DIGITAL MENU

VAT included at the legal rate.

The dishes on this menu may contain allergens, please contact our team for more information.

No dish, food product or drink, including the couvert, can be charged for if they are not requested by the customer or unused.

 $There is a \ complaints \ book \ in \ this \ establishment.$ 

#### **DESSERTS**

Wine Poached Pears sauce	8€
with saffron and crème fraîche	
Chocolate brownie with citrus	9€
ice cream 💲 🐧 🌖	
Tomato and passion fruit	8€
cheesecake	
Traditional chocolate	8€.
mousse 🛍 🌖	
Caramel demi cuit with	9€
coconut ice cream 💲 🗂 🦚	-
0 10 4	
Seasonal fruit	9€

# ICE CREAM, SORBETS & AÇAÍS

Ice Cream:	3,50€/ball
Chocolate	
Vanilla	
Salted caramel	
Pistachio	
Sorbet:	3,50€/ball
Rum	
Strawberry with basil	
Pabana	

(banana, passion fruit, mango and lemon) Coconut

Lemon Strawberry

Açaí Bowl, strawberry, granola 8€

Açaí Bowl, banana, strawberry, 8,50€ granola 🕏 🖋 🦚

\*Topping of your choice:

Peanut Butter Honey

Maple syrup