

## DINNER MENU

# Starters

### COLD

Avocado Prawns (with mango & pineapple)	£7.25
Melao with madeira or port wine	£5.25
Prawn Cocktail	£7.25
Homemade Pate	£5.25
Avocado vinaigrette	£4.25
Marinated olives	£3.50
Basket of bread	£2.70
Presunto (Portuguese dry cured Ham)	£15.95

### HOT

Soup of the Day	£5.25
Wild Mushrooms & Prawns (white wine & garlic sauce)	£6.95
King Prawns Piri Piri (spicy)	£9.95
Lobster Tail	£23.95
Spare Ribs grilled	£5.25
Lula Grelhada ( whole grilled squid )	£6.25
Madeira Seafood (white wine, garlic & herbs)	£7.95
Mussels Chef or Tomato	£6.95
Pastel de Bacalhau (codfishcakes)	£5.95
Sardines Grelhadas	£5.95
Gambas (large prawns in white wine & garlic)	£8.95
Deep Fried Scampi in garlic	£6.25
Blanched Whitebait	£5.25
Garlic Mushrooms	£4.95
Garlic Bread	£2.80
Garlic Bread with Cheese	£3.50
Bolo do Caco (madeira traditional bread)	£3.50
Lulas a Ze (squid cooked in tomato, sliced garlic, wine and herbs)	£6.25

# Fish

Salmon	£15.95
Hake	£16.95
Swordfish	£16.95
Monkfish	£17.95

See fish board or waiter for more fish

### FISH SAUCES

Portuguesa (tomato, mushrooms, peppers, garlic, white wine & herbs)	£2.20
Ty Madeira (fish stock, onions, english mustard, white wine, cheese and cream)	£18.95
King Prawns Madeira (cooked in white wine , garlic & herbs)	£17.95
Caldeirada (traditional Portuguese fish broth)	£19.95
Arroz de Marisco (seafood rice) (monkfish, king prawns, gamba, squid, mussels cooked in tomato, onion, garlic, white wine & peppers)	

# Cataplana

meal for two - all served with rice

Alentejana (pork, potatoes, clams, chorizo cooked with peppers, garlic, onions & white wine)	£38.95
Casa (king prawns, gambas, squid cooked with peppers, onions, garlic & white wine)	£39.95
Tamboril (monkfish, mussels, prawns cooked with potatoes, peppers, onions, garlic & white wine)	£39.95
Tipica (chicken, pork, potatoes, mussels cooked with peppers, onions, garlic & white wine)	£38.95
Ty madeira (king prawns, gambas, squid, lobster tail cooked with peppers, onions, garlic & white wine)	£54.95

# Chicken

Chicken Diabo (breast of chicken cooked in tomato, garlic, chillies, wine & herbs)	£16.95
Chicken churrasco (1/2 of chicken marinated in wine, garlic, herbs and then grilled)	£16.95
Chicken Piri Piri (1/2 of chicken marinated in Hot chillies, garlic, bayleaves, wine, herbs and then grilled) (the Portuguese way)	£16.95
Chicken Tymadeira (breast of chicken cooked in onions,red peppers, white wine, herbs & cream)	£16.95
Chicken portuguesa (breast of chicken cooked in tomato, peppers, mushrooms, garlic, wine, herbs & cream)	£16.95
Chicken Algarve (breast of chicken cooked in tomato, wine, ham &cheese)	£16.95

# Espetadas

(Madeira traditional Kebabs) (marinated and grilled on long skewers)	
Fillet of Beef	£19.95
Chicken	£16.95
Fillet of Pork	£16.95
Monkfish	£19.95
Mista (Pork, lamb & chicken)	£17.95
Lamb	£17.95
Monkfish & King prawns	£20.95

Add a sauce to your espetada

### FOOD ALLERGIES and INTOLERANCES

Please speak to our staff if you have any allergens or intolerances and you will be advised of all ingredients used.

# Steaks

(weights are approximate)

8oz Fillet	£25.95
10oz Sirloin	£22.95
12oz Ribeye	£24.95
16oz T-bone	£24.95
16oz Ribeye on the Bone	£24.95

## FANCY A BIG STEAK? CUT YOUR OWN!

**CUT OF THE DAY** (minimum 28 days matured)  
(check with waiter which available today)

Sirloin	£7.95 per 100g
Ribeye	£7.95 per 100g
Fillet	£10.95 per 100g
	£2.20 extra

## SAUCES

Recheada  
(Ham & cheese over the steak in a white wine, garlic & demi glace)

Au poivre  
(demi glace, black peppercorns, brandy, red wine and a dash of cream)

Portugues  
(tomato, mushrooms, peppers, garlic, onions, white wine & cream)

Madeira (onions, peppers, white wine & cream)

Inferno (demi glace, red wine, garlic and hot chillies)

Garlic  
(In a white wine, garlic & demi glace)

Bife Inferno £20.95  
(Slices of fillet steak cooked in red wine, garlic, demi glace and Hot chillies)

Bife Algarve £20.95  
(slices of fillet steak cooked in white wine, demi glace and garlic)

Rack of Lamb £21.95  
(cooked in demi glace, madeira wine, sliced garlic and fresh chillies)

# Vegetarian

Stir Fry of vegetables with pine nuts	£13.95
Arroz de cogumelos (mushroom rice)	£13.95
Stuffed Peppers (made with rice, mushrooms, onions and garlic)	£13.95
Pasta madeira (tomato, mushrooms, peppers, garlic, onions, white wine and a touch of cream)	£13.95

# Side Dishes

Salad	£2.80
Portuguese salad	£3.30
Garlic mushrooms	£3.80
Rice piri piri	£2.80
Onion rings	£2.30
Rice with garlic and peas	£2.80
Sweet potatoes fries	£3.30
Cauliflower (in batter)	£3.30
Milho frito (madeira special fried corn meal)	£3.80
Veg of the season	£3.80
Garlic Bread	£2.80
Bolo do Caco (madeira traditional bread)	£3.50
Garlic Bread & Cheese	£3.50
Peas	£1.50

Meals are served with Potatoes and Vegetable of the day

# Pasta

Spaghetti Lobster £25.95  
(cooked with chopped tomatoes, onions, garlic, chillies and herbs)

Spaghetti Do Mar £16.95  
(prawns, fish, mussels, squid cooked with tomato, white wine and garlic)

Pasta de frango £16.95  
(made with chicken, demi glace, white wine, garlic, herbs and a touch of cream)

Pasta de bife £17.95  
(made with small pieces of fillet, onions, tomato, garlic, herbs and a touch of cream)

