

AGUA HOTELS

MONDIM DE BASTO

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IVA incluído à taxa legal.

Legal VAT included

Este estabelecimento dispõe
de livro de reclamações.

Complaints Book available.

Aberto das 12h30 - 18h00

Open from 12h30 pm - 6 pm

Nenhum prato, produto alimentar ou bebida, incluindo o “couvert” pode ser cobrado se não for solicitado pelo cliente ou por este inutilizado, conforme o ART 135 do Decreto de Lei 10/2015, de 16 de Janeiro.

No plate, food or beverage, including “couvert” can be charged if not requested or unused by the guest, according to article 135 of the Law Decree 10/2015 of January 16th.

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RESTAURANTE TÂMEGA À LÁ CARTE
À LA CARTE TÂMEGA RESTAURANT

COUVERT COUVERT

Seleção de pães, manteiga aromatizada,
azeitonas locais e azeite (G, L) 4.50€
Bread selection, flavoured butter, local olives
and D.O.P. olive oil (G, L)

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SOBREMESAS DESSERTS

Fondant de abóbora com sorvete de limão (G, O) 9.00€
Pumpkin fondant with lemon sorbet (G, O)

Banoffee (L, G) 6.50€
Banoffee (L, G)

Mousse chocolate preto, gelado pistacho,
muesli e pistacho fresco (O, N, L) 9.00€
Dark chocolate mousse, pistachio ice cream,
muesli and fresh pistachio (O, N, L)

Toucinho do céu à Transmontana (O) 8.50€
Almond and eggs pie (O)

Ananás caramelizado e flamejado com gelado de lima (L, G) 6.00€
Caramelized pineapple with lime ice cream (L, G)

Seleção de fruta laminada 6.00€
Selection of fresh sliced fruit

G = Gluten | L = Lactose | O = Ovos | N = Frutos Secos | P = Peixe | C = Crustáceos | S = Soja | A = Amendoim
| Al = Aipo
M = Mostarda | SE = Sésamo | DS = Dióxido de Enxofre e Sulfites | T = Tremoço | MO = Moluscos
G = Gluten | L = Lactose | O = Eggs | N = Dry Fruits | P = Fish | C = Seafood | S = Soy | A = Peanut | Al = Celery
M = Mustard | SE = Sesame | DS = Sulfur dioxide and Sulfites | T = Lupines | MO = Molluscs

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VEGETARIANO VEGETARIAN

Risotto de cogumelos transmontanos com espargos (G) 17.00€
Mushrooms and asparagus risotto (G)

Tagliatelle com espinafres, ovo escalfado e nozes (O, N) 15.00€
Tagliatelle with spinach, poaches egg and nuts (O, N)

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ENTRADAS APPETIZERS

A nossa sopa de espinafres, grão de bico e presunto crocante 5.50€
Our special soup with spinach, chickpea and smoked ham

Caldo verde à Minhota 4.50€
Portuguese cabbage soup with slices of smoked sausage

Beringela recheada com legumes e mozzarella (L) 6.00€
Stuffed eggplant with vegetables and mozzarella cheese

Queques crocantes de alheira com grelos 6.50€
Crispy turnip shoots and "alheira" Puff

Os ovos da Chef Alcina (O) 7.50€
The eggs from Alcina Chef (O)

Mil folhas de queijo de cabra com maçã e Moscatel (G, L, DS) 7.50€
Goat cheese in a puff pastry with apple and Moscat wine sauce (G, L, DS)

Tábua de queijos e enchidos locais com broa de milho (G, L, DS) 14.00€
Hot regional sausages and cheeses board with traditional corn bread (G, L, DS)

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PEIXE

FISH

Polvo à Lagareiro	25.00€
Ovened Octopus with jacket potatoes, turnip shoots and olive oil and parsley	
Lombo de Bacalhau tradicional com broa tostada e penca (G, O, P)	30.00€
Roasted Codfish with toasted corn bread and sautéed Portuguese cabbage	
Pataniscas de camarão com risotto do mesmo (L, C, G)	22.00€
Prawns puff with prawns risotto (L, C, G)	
Lombo de salmão com arroz cremoso de berbigão (P, C, L)	23.00€
Salmon fillet with cockle risotto (P, C, L)	
Filetes de Polvo panados com arroz suculento de tomate fresco	23.50€
Crumbed Octopus filets with fresh tomatoes rice	

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CARNE

MEAT

Rojões com Castanhas sobre broa de milho (G, DS, N)	22.00€
"Rojões" (selected pieces of pork loin) with chestnuts and traditional corn bread (G, DS, N)	
Peito de frango recheado com alheira tradicional com arroz de cogumelos (G, M, L)	22.00€
Chicken breast stuffed with local sausage and mushrooms risotto (G, M, L)	
Naco da Alcatrara, batata sauté e grelos salteados	24.00€
Mirandesa certificated Veal, sautéed potatoes and turnip shoots	
Bife Ancho com batata rosti e mini legumes salteados (G, L, DS)	23.50€
Ancho Steak with rosti potatoes and sautéed mini vegetables (G, L, DS)	
Posta de Vitela à cortador, batata salteada e migas de couve e broa (G)	24.50€
Veal steak with sautéed potatoes and cabbage crumbed corn bread panade (G)	

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