

AGUA HOTELS

R I V E R S I D E

RESTAURANTE VISTA RIO

COUVERT

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Variedades de Pão, Manteigas Compostas, Paté Caseiro e Azeitonas Temperadas 2.50€

Assorted Breads, Flavoured Butters, Homemade Paté, Seasoned Olives

ENTRADAS

APPETIZERS

Queijo Caramelizado, Chutney de Abobora e Frutos Secos (L, G, N, DS) 5.00€

Caramelized Cheese, Pumpkin Chutney and Nuts (L, G, N, DS)

Codorniz, Escabeche de Cogumelos e Puré de Cenoura Algarvia (DS) 7.00€

Quail, Mushrooms Marinade and Algarvian Carrot Purée (DS)

Sopa de Peixe da Nossa Costa (P) 6.50€

Fish Soup from our Coast (P)

Trilogia de Conservas do Parchal (G, L, P) 12.00€

Parchal's Canned Fish Trilogy (G, L, P)

PEIXE

FISH

Robalo a Baixa Temperatura e Xerém de Bivalves (P,L,DS) 17.00€

Sea Bass cooked in Low Temperature and Shellfish “Xerém” (P,L,DS)

Lombo de Salmão, com Puré de Ervilhas e Legumes da Estação (P, L) 18.00€

Salmon Loin, Pea Purée and Seasonal Vegetables (P, L)

Lombo de Bacalhau em Molho de Caldeirada e Mil-folhas de Batata (P,L,G) 19.00€

Codfish Loin in a Fish, Tomato, Garlic, Bay leaf & white wine Stew

Sauce with Sliced Potatoes (P,L,G)

Polvo Assado com Batata-Doce, Espinafres e Pimentos (MO, L) 22.00€

Roasted Octopus with Sweet Potatoes, Spinaches and

Red & Green Peppers (MO, L)

CARNE

MEAT

Peito de Frango Recheado com Farinheira e Puré de Aipo (G, L, DS) 16.00€

Cooked Chicken Breast, Stuffed with Traditional Sausage

and Celery Purée (G,L,DS)

Barriga de Leitão com Batata-Doce, Laranja e Couve (L) 19.00€

Roasted Pork Belly, with Sweet Potatoes, Orange and Cabbage (L)

Bochecha de Porco com Puré de Castanhas e Cogumelos Salteados (DS, L) 20.00€

Sweet and soft meat from the Pork Cheeks, Chestnuts

purée and Sautéed Mushrooms (DS,L)

Naco de Vitela com Puré de Beterraba, Polenta de Queijo e Cogumelos (L, DS) 22.00€

Veal Tenderloin with Beetroot Purée, Cheese Polenta and Mushrooms (L,DS)

MASSAS, RISOTTOS & VEGETARIANO

PASTA, RISOTTO & VEGETARIAN

Migas de Tomate Seco, Tapenade de Azeitona Preta e Ovo Escalfado (L, S) 11.00€

Dried Tomato “Migas” , Black Olives Tapenade and Poached Egg (L,S)

Risoto de Ervilhas, Queijo de São Jorge e Tomate Cherry (DS, L) 12.00€

Pea Risotto, with São Jorge Cheese-Azores and Cherry Tomato (DS, L)

Risoto de Cogumelos e Espargos (DS, L) 13.00€

Mushrooms and Asparagus Risotto (DS, L)

Tagliatelle de Camarão e Sweet Chilli (C, G, L) 16.00€

Prawn Tagliatelle and Sweet Chilli (C, G, L)

SOBREMESAS

DESSERTS

Creme Brûlée de Batata Doce e Laranja (G, L, O) 4.50€

Sweet Potato Crème Brûlée and Orange (G, L, O)

Tarte de Limão Merengada (G, L, O) 5.00€

Lemon Meringue Pie (G, L, O)

Bolo de Chocolate, Caramelo Salgado e Morango em Texturas (G, L, O) 5.50€

Chocolate Cake, Salted Caramel and Strawberry in Textures (G, L, O)

O Algarve ... Bolo de Amêndoa, Creme de Alfarroba, Mousse de Laranja e Doce de Figo (G, L, O, N) 7.00€

The Algarve ... Almond Cake, Carob Cream, Orange

Mousse and Fig Jam (G,L,O,N)

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 Sulfitos | 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 = Mollucs