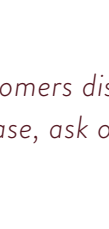




Restaurant

A GOURMET EXPERIENCE



EUROSTARS

OASIS PLAZA

Bon Appetit

A GOURMET EXPERIENCE

Dinner: from 7:30 p.m. to 10:30 p.m.

All prices include VAT.

This establishment has at its customers disposal information related to food allergies and intolerances. Please, ask our staff for further information.

RETURNS ON THE TABLE SERVICE

Food products can only be placed on the tables of this hotel after all the units are carefully chosen desired by the Customer. From the moment when unpacked food products are delivered or served, no exchanges or returns are accepted, and the Customer must pay for all items that have been ordered.

Decree - Law n°10/2015

COUVERT

Variety of breads, flavoured butter, olive tapenade and olive oil with Figueira da Foz salt flower € 5

TO WHET THE APPETITE

Amuse-bouche

TO START

Soup of the day € 6
Soup with seasonal products

Seasonal vegetables millefeuille with pesto € 12
Philo dough with sesame, roasted vegetables with herbs, fresh leaves and pesto

Tuna with tangerine and wakame € 12
Tuna fillet with sesame, tangerine gazpacho, wakame seaweed and wasabi mayonnaise

Low temperature egg with truffle and bacon € 12
Low temperature egg, stewed peas with tomato and lard, crispy bacon, crunch bread, roasted cherry and laminated truffle

Smoked duck with hazelnut and Roquefort € 13
Smoked duck magret, fresh blackberry, fresh leaves, toasted hazelnut, Roquefort cheese and Port wine reduction

Local cheeses and smoked sausages € 18
Three types of cheese, three types of sausages, honey, pollen and nuts

FROM THE SEA

Salmon with parsnip and bimis € 21
Pan-fried salmon fillet in sesame sauce, parsnip puree, beetroot pickle, steamed bimis and lemon pearls

Mullet with black rice and roasted peppers € 22
Red mullet fillet, black seafood rice, courgette brunesa, roasted peppers gel, baby vegetables, crispy tapioca and cuttlefish and fish stew

Codfish with pak choi and sames € 23
Confit codfish fillet with garlic and thyme, white bean purée (feijoada), roasted peppers gel, fried codfish sames, salicornia in olive oil, colored pak choi, tapioca and crunchy cuttlefish

Sea bass with carolino rice and seafood € 25
Sea bass fillet with olive oil and lemon thyme, lemon spheres, carolino rice from Baixo Mondego with tomato sauce and fish broth finished with coriander, mussels, clams and prawns, salicornia and coriander olive oil

FROM THE MEADOWS

Black pork with cauliflower and truffle € 20
Low temperature black pork neck, cauliflower purée and truffle, sautéed baby broad beans, demi-glace with pink pepper and laminated truffle

Lamb with pumpkin and green peas € 20
Lamb chops, butter pumpkin purée with mint, sautéed peas with bacon spheres and balsamic sauce

Magret with corn and shallots € 20
Magret with garlic, thyme and bay leaf, roasted shallots in butter bimis, baby cuttlefish, corn purée and pink pepper sauce

Beef rib steak with foie gras and truffle € 27
Beef rib colored foie gras, sautéed mushrooms sautéed asparagus, parsnip purée, Port wine sauce and laminated truffle

FOR SHARING

Veal chop with seasonal vegetables and salt flower € 75
Grilled beef rib-eye (1.2 kg) French fries, sautéed vegetables and roasted cherry tomatoes, Figueira fleur de sel, garlic and parsley mayonnaise

FROM THE GARDEN

Couscous with curry and baby vegetables € 18
Vegetables and curry couscous, roasted peppers gel and glazed baby vegetables

Gnocchis with basil and Parmesan € 18
Gnocchis with grated Parmesan, pesto and Parmesan shavings

Pasta with mushrooms and cheese sauce € 18
Mushroom ravioli, fresh spinach and cheese sauce

FOR THE LITTLE ONES

Crispy fish with rice and potatoes € 12
Pan-fried fresh hake with carolino rice and French fries

Spaghetti Bolognese & Parmesan € 12
Spaghetti, Bolognese sauce and grated Parmesan

SWEET MOMENT

Seasonal fruit € 8
Four sliced seasonal fruit

Selection of ice creams € 8
Three scoops of ice cream, crumble and coulis

Pineapple with pink pepper and passion fruit € 10
Low temperature cooked pineapple with caramel, lime and pink pepper, crumble, salty caramel, passionfruit spheres and piña colada ice cream

Rice pudding 3.0 € 10
Sweet rice cream, sweet rice foam, cinnamon rice puff pastry, crispy rice pudding and rice pudding ice cream

Abade Priscos flan with yuzo and salty caramel € 10
Abade Priscos flan, yuzo syrup, lemon curd, crumble and lemon curd ice cream

Crème brûlée with cherry and thyme lemon € 11
Thyme lemon crème brûlée, crumble, red berries coulis and cherry ice cream

Rhubarb with green apple and vanilla € 11
Tart with lemon cream, caramelized rhubarb, green apple ice cream, rhubarb caramel and crumble

Chocolate with hazelnut and coffee € 12
Dark chocolate millefeuille, chocolate mousse and hazelnut coffee ice cream, salted caramel and crumble

LIST OF ALLERGENS

COUVERT

Variety of breads, flavoured butter, olive tapenade and olive oil with Figueira da Foz salt flower
Dairy · Gluten

TO WHET THE APPETITE

Amuse-bouche

TO START

Soup of the day

Soup with seasonal products

Seasonal vegetables millefeuille with pesto
Philo dough with sesame, roasted vegetables with herbs, fresh leaves and pesto
Gluten · Nuts · Sesame

Tuna with tangerine and wakame
Tuna fillet with sesame, tangerine gazpacho, wakame seaweed and wasabi mayonnaise
Egg · Fish · Sesame

Low temperature egg with truffle and bacon
Low temperature egg, stewed peas with tomato and lard, crispy bacon, crunch bread, roasted cherry and laminated truffle
Egg

Smoked duck with hazelnut and Roquefort
Smoked duck magret, fresh blackberry, fresh leaves, toasted hazelnut, Roquefort cheese and Port wine reduction
Dairy · Nuts · Suphtites

Local cheeses and smoked sausages
Three types of cheese, three types of sausages, honey, pollen, and nuts
Dairy · Nuts

FROM THE SEA

Salmon with parsnaccha and bimis
Pan-fried salmon fillet in sesame sauce, parsnip puree, beetroot pickle, steamed bimis, lemon pearls
Fish · Sesame

Mullet with black rice and roasted peppers
Red mullet fillet, black seafood rice, courgette brunesa, roasted pepper gel, baby vegetables, crispy tapioca and cuttlefish and fish stew
Fish · Mollusc

Codfish with pak choi and sames
Confit codfish fillet with garlic and thyme, white bean purée (feijoada), roasted peppers gel, fried codfish sames, salicornia in olive oil, colored pak choi, tapioca and crunchy cuttlefish
Fish · Mollusc

Sea bass with carolino rice and seafood
Sea bass fillet with olive oil and lemon thyme, lemon spheres, carolino rice from Baixo Mondego with tomato sauce and fish broth finished with coriander, mussels, clams and prawns, salicornia, coriander olive oil
Crustacean · Fish · Mollusc

FROM THE MEADOWS

Black pork with cauliflower and truffle
Low temperature black pork neck, cauliflower purée and truffle, sautéed baby broad beans, demi-glace with pink pepper and laminated truffle
Dairy

Lamb with pumpkin and green peas
Lamb chops, butter pumpkin purée with mint, sautéed peas with bacon, spheres and balsamic sauce

Magret with corn and shallots
Magret with garlic, thyme and bay leaf, roasted shallots in butter bimis, baby cuttlefish, corn purée and pink pepper sauce
Dairy

Beef rib steak with foie gras and truffle
Beef rib colored foie gras, sautéed mushrooms sautéed asparagus, parsnip purée, Port wine sauce and laminated truffle

FOR SHARING

Veal chop with seasonal vegetables and salt flower
Grilled beef rib-eye (1.2 kg) French fries, sautéed vegetables and roasted cherry tomatoes, Figueira fleur de sel, garlic and parsley mayonnaise
Egg

FROM THE GARDEN

Couscous with curry and baby vegetables
Vegetables and curry couscous, roasted peppers gel and glazed baby vegetables
Gluten

Gnocchis with basil and Parmesan
Gnocchis with grated Parmesan, pesto, Parmesan shavings
Dairy · Gluten · Nuts

Pasta with mushrooms and cheese sauce
Mushroom ravioli, fresh spinach and cheese sauce
Dairy · Gluten

FOR THE LITTLE ONES

Crispy fish with rice and potatoes
Pan-fried fresh hake with carolino rice and French fries
Fish · Gluten

Spaghetti Bolognese & Parmesan
Spaghetti, Bolognese sauce and grated Parmesan
Dairy · Gluten

SWEET MOMENT

Seasonal fruit
Four sliced seasonal fruit

Selection of ice creams
Three scoops of ice cream, crumble and coulis
Dairy · Egg · Gluten

Pineapple with pink pepper and passion fruit
Low temperature cooked pineapple with caramel, lime and pink pepper, crumble, salty caramel, passionfruit spheres and piña colada ice cream
Dairy · Egg

Rice pudding 3.0
Sweet rice cream, sweet rice foam, cinnamon rice puff pastry, crispy rice pudding and rice pudding ice cream
Dairy · Egg

Crème brûlée with cherry and thyme lemon
Thyme lemon crème brûlée, crumble, red berries coulis and cherry ice cream
Dairy · Egg · Gluten

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Thyme lemon crème brûlée, crumble, red berries coulis and cherry ice cream
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Rhubarb with green apple and vanilla
Tart with lemon cream, caramelized rhubarb, green apple ice cream, rhubarb caramel and crumble
Dairy · Egg · Gluten

Chocolate with hazelnut and coffee
Dark chocolate millefeuille, chocolate mousse and hazelnut coffee ice cream, salted caramel and crumble
Dairy · Egg · Gluten



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