

# as Descobertas

## restaurante

### COUVERT

Seleção de manteigas aromatizadas,  
azeite bio e pão 6,00 €

### ENTRADAS

Sopa do Chef 4,50 €

Sopa de abóbora assada com iogurte  
fumado e *croûtons* de ervas 5,50 €

*Brie* panado com *chutney* de laranja,  
frutos secos e tosta de cereais (V) 9,50 €

Salada de pato fumado com endívias  
grelhadas e vinagre balsâmico 8,50 €

Polvo "à Galega" com  
*pickles* de cebola roxa e coentros 13,50 €

"Ovos rotos" com presunto e maionese  
aromatizada com pimentão fumado 12,50 €

Salada César com *croûtons* de ervas e  
bacon crocante 12,00 €

"Pica-Pau" de novilho com  
*pickles* caseiros 15,00 €

Tábua de queijos e compotas 12,50 €

Risoto de cogumelos grelhados (V) 13,50 €

### PEIXES

Tiborna de bacalhau e polvo 21,50 €

Lombo de salmão lacado com sementes de  
sésamo e legumes asiáticos com citrinos 20,00 €

Robalinho com risoto de camarão  
e ervas 20,00 €

Bacalhau lascado com arroz cremoso  
de coentros 18,50 €

Corvina assada com legumes da época e  
caldo de caril e açafraão 19,50 €

### AMUSE-BOUCHE

by Chef Bruno Neves

Porque é sempre um prazer recebê-lo...

### CARNES

Lombinho de porco preto com batata-doce  
e molho *Chimichurri* 18,50 €

*Magret* de pato com cremoso de abóbora  
e laranja com espargos verdes 21,00 €

Naco de vazia "à Portuguesa" com  
presunto frito e ovo B.T. 20,00 €

Roulade de frango com crosta de castanhas,  
trufas e legumes glaceados 17,00 €

Hambúrguer Olissippo (cheddar,  
bacon, maionese de *kimchi* e lima) 15,50 €

### SOBREMESAS

Diospiro assado com baunilha  
e vinho do porto 4,50 €


*Fondant* de chocolate com *Couli* de  
frutos vermelhos 6,50 €

Tarte de maçã com caramelo e flor de sal 5,00 €

Mousse de abóbora e requeijão com  
*Crumble* de canela 4,00 €

Seleção de gelados e *sorbets*  
2 bolas 4,50 €  
1 bola 2,50 €

(V) Vegetariano

 Em caso de alergia ou intolerância,  
por favor solicite-nos qualquer informação adicional

IVA incluído à taxa legal em vigor

Livro de reclamações disponível

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### COUVERT

Selection of flavoured butters, organic olive oil and bread 6,00 €

### STARTERS

Chef soup 4,50 €

Roasted pumpkin soup with smoked yogurt and herb *croûtons* 5,50 €

Breaded Brie with orange Chutney, dried fruit and cereal toast  9,50 €

Smoked duck salad with grilled endives vinegar 8,50 €

Baked octopus "à Galega" with red onion pickles and coriander 13,50 €

*Huevos rotos* with smoked ham and paprika flavoured mayonnaise 12,50 €

Caesar salad with herb *croûtons* and crispy bacon 12,00 €

Fried sliced beef steak "Pica-Pau" with homemade pickles 15,00 €

Cheese selection with homemade jam 12,50 €

Grilled mushrooms *risotto*  13,50 €

### FISH

Cod fish and Octopus "Tiborna" 21,50 €

Sesame salmon crusted medallions with asian vegetables and citrus fruits 20,00 €

Sea bass with shrimp *risotto* and fresh herbs 20,00 €

Codfish with creamy rice and coriander 18,50 €

Roasted corvina with seasonal vegetables and curry and saffron broth 19,50 €

### AMUSE-BOUCHE

by Chef Bruno Neves

Because it is always a pleasure to welcome you...

### MEAT

Black pork tenderloin with sweet potatoes and *Chimichurri* sauce 18,50 €

Duck *magret* with creamy pumpkin and orange purée with green asparagus 21,00 €

Fried beef steak "à Portuguesa" with crispy smoked ham and slow cooked egg 20,00 €

Chicken roulade with chestnut and truffle crust with glazed vegetables 17,00 €

Olissippo burger (with cheddar cheese, bacon, *kimchi* and lime mayonnaise) 15,50 €

### DESSERT

Roasted persimmon fruit with vanilla and port wine 4,50 €

Chocolate *Fondant* with red fruit *Couli* 6,50 €

Apple pie with caramel and *Fleur de sel* 5,00 €

Pumpkin and cream cheese mousse with cinnamon crumble 4,00 €

Ice cream and *sorbets* selection

2 scoops 4,50€

1 scoop 2,50€

 Vegetarian

 In case of food allergy or any intolerance, please ask us for additional information!

VAT included at the current tax

Complaints book available