Olissippo
HOTELS

AUTUMN · WINTER MENU

Olissippo Oriente Hotel

Set in an elegant and welcoming atmosphere, Restaurante As Descobertas invites you to enjoy special moments, whether over a business lunch or a delightful family dinner.
Created under the signature of Chef Bruno Neves and the Olissippo Oriente culinary team, our menu celebrates the richness of Portuguese gastronomic heritage, reinterpreted with creativity and elegance through a contemporary culinary approach.
A distinctive dining experience that brings together flavours, textures and colours, where every detail is carefully considered to make each meal truly memorable









STARTERS

The first invitation to discover the Chef’s culinary creations. A refined gastronomic composition designed to awaken the senses, showcase the quality of carefully selected ingredients and offer a glimpse of the dining experience to come, where tradition meets contemporary creativity

Amuse-Bouche

The Amuse-Bouche is a signature moment created by Chef Bruno Neves, who inspires his team to embrace creativity and craft a different small appetiser each day. This thoughtful culinary gesture is designed to surprise and delight our guests, expressing our sincere appreciation for their preference and enhancing their overall dining experience.
Complimentary, courtesy of the hotel, it is our way of saying thank you — because welcoming our guests is always a pleasure!

Couvert

The Couvert celebrates the authentic flavours of Portugal through the simplicity of high-quality organic extra virgin olive oil, complemented by the rich creaminess, delicate texture and inviting aromas of our homemade butters. This selection is served with a basket of freshly baked bread, prepared just minutes before serving, for a truly authentic and memorable start to your dining experience

6,00 €

STARTERS



Chef’s Soup

A comforting seasonal creation inspired by the Chef’s daily selection, prepared with carefully chosen ingredients and a focus on flavour, freshness and traditional culinary craftsmanship

5,00 €



Roasted Carrot Velouté with Homemade Pesto

The natural sweetness of roasted carrots meets the silky texture of a velouté, enhanced by the fresh, aromatic notes of homemade pesto in a delicate and harmonious combination

5,50 €



Huevos rotos with beef

An Iberian-inspired classic combining tender beef, potatoes and egg in a generous, flavourful dish, bringing together rustic character and comforting textures

14,00 €



Potato Crisps with Sour Cream and Crispy Onions

Crispy potato slices served with refreshing sour cream and golden, crunchy onions, creating an inviting combination of contrasting textures and satisfying flavours

5,00 €

STARTERS



Tomato and Herb Bruschetta with Aged Cheese Shavings

Crisp bread topped with tomato and aromatic herbs, finished with shavings of distinctive São Jorge cheese, bringing Mediterranean freshness together with the rich character of the Azorean cheese

8,00 €



Roasted Vegetable Puff Pastry with Honey and Orange Vinaigrette

Roasted seasonal vegetables encased in delicate puff pastry, complemented by a honey and orange vinaigrette that balances natural sweetness, citrus freshness and roasted flavours

7,00 €



Tender Leaf and Watercress Salad with Sous-Vide Chicken

Tender leaves and peppery watercress are combined with sous-vide chicken, Parmesan and crispy bacon, creating a balanced salad of freshness, savoury depth and contrasting textures

11,50 €



Selection of Portuguese Cheeses and Cured Meats

A carefully selected assortment of cheeses and cured meats celebrating Portugal's rich gastronomic heritage, ideal for sharing and discovering a variety of flavours, textures and intensities

14,50 €



PASTA & EGGS

Bringing together the traditions of Italian cuisine and the timeless appeal of egg-based dishes, this selection celebrates the versatility of simple ingredients transformed into creations rich in flavour, texture and character. From pasta coated in rich, velvety sauces to creamy risottos prepared with care, each dish reflects a harmonious balance between ingredient quality, culinary precision and depth of flavour

The aromatic intensity of mushrooms, the richness of traditional sauces and the delicate character of freshly prepared eggs come together in a comforting selection designed to suit different tastes and occasions. Reinterpreting familiar recipes through a contemporary approach, these dishes combine simplicity with careful preparation, inviting guests to enjoy an authentic, flavourful and satisfying dining experience

PASTA & EGGS



Spaghetti Bolognese

Pasta coated in a rich Bolognese sauce, where savoury meat and tomato combine in an Italian-inspired recipe that is comforting, full-bodied and full of flavour

14,50 €



Linguine Carbonara with Crispy Guanciale

Linguine coated in a creamy carbonara sauce, enhanced by the rich, savoury character of guanciale and its crisp texture in a classic Italian-inspired preparation

15,00 €



Plain Omelette Or of Your Choice

Freshly prepared to order and tailored to your preferences, this versatile omelette offers a satisfying and flavourful option, combining simplicity with the pleasure of a personalised dish

13,50 € I 15,00 €



Risotto with Roasted Mushrooms and Rocket

Creamy risotto infused with the earthy, savoury flavours of roasted mushrooms, finished with fresh rocket for a delicate peppery note and a refreshing vegetal contrast

14,00 €



FISH

Inspired by Portugal’s enduring connection with the sea and its rich fishing heritage, this selection celebrates the delicate character of fish through carefully considered cooking techniques, aromatic combinations and accompaniments that respect the individuality of each ingredient. From cod, an undisputed cornerstone of Portuguese gastronomy, to salmon and sea bass, every dish seeks to enhance the natural texture, succulence and flavour of the fish, pairing it with distinctive sauces and thoughtfully selected garnishes

The freshness of coriander, the brightness of citrus, the smoothness of velvety purées and the depth of flavour of carefully prepared sauces come together in a contemporary approach where technique enhances the ingredients and presentation reflects the quality of the cooking. Combining traditional references with international influences, each dish offers a balanced and refined gastronomic experience, celebrating authentic flavours through a thoughtful and distinctive culinary style

FISH



Salmon with Truffled Potato Cream, Tenderstem Broccoli and Roasted Shallots

Succulent salmon served with silky truffled potato cream, tenderstem broccoli and roasted shallots, creating an elegant combination of delicate flavours, earthy aromas and seasonal freshness

20,50 €



Pan-Fried Sea Bass “à guilho” (with Garlic, Coriander and Lemon)

Delicate sea bass prepared with garlic, fresh coriander and lemon, combining Mediterranean aromas and vibrant citrus notes to enhance the natural flavour of the fish

19,00 €

FISH



Crispy Fish Goujons with Creamy Tomato and Herb Rice

Golden, crispy fish goujons served with creamy rice infused with tomato and aromatic herbs, combining a satisfying crunch with smooth textures and comforting flavours

18,50 €



Oven-Roasted Cod with Pil-Pil Sauce and Sautéed Vegetables

Oven-roasted cod with delicate, flaky flesh, accompanied by a silky pil-pil sauce and sautéed vegetables in a contemporary interpretation of a much-loved Portuguese classic

21,00 €



MEAT

From carefully selected cuts of meat to the depth of flavour achieved through slow cooking, this selection pays tribute to Portuguese gastronomic traditions, reinterpreted through contemporary techniques and thoughtfully crafted combinations. Beef, Iberian pork and chicken each take on a distinctive character, ranging from richly flavoured, succulent dishes to more delicate preparations in which precise cooking techniques preserve the natural qualities of each ingredient

The aromatic notes of fresh herbs, the richness of carefully prepared sauces, the natural sweetness of root vegetables and the contrast between tender and crispy textures create generous dishes full of character. Blending inspiration from Portuguese classics with a contemporary culinary approach, each creation offers an inviting and memorable dining experience, where the comfort of traditional flavours meets the elegance, technical precision and creativity of modern gastronomy

MEAT



Iberian Pork Loin with Sautéed Root Vegetables and Thyme Sauce

Juicy Iberian pork loin served with sautéed root vegetables and aromatic thyme sauce, celebrating the rich flavours of the meat alongside the earthy notes of seasonal produce

19,00 €



12-Hour Slow-Cooked Beef Cheek with Roasted Baby Potatoes and Truffle Sauce

Slow-cooked for 12 hours until exceptionally tender, the beef cheek is served with roasted baby potatoes and a rich truffle sauce, delivering depth of flavour and an indulgent finish

20,00 €

MEAT



Sous-Vide Chicken with Herb Crust and Fried Polenta with Sun-Dried Tomatoes

Tender sous-vide chicken finished with an aromatic herb crust, accompanied by fried polenta and sun-dried tomatoes for a combination of delicate flavours, crisp textures and Mediterranean character

18,00 €



Bitoque Oriente (Beef Steak with Homemade Pickles and Fried Egg)

Our interpretation of the traditional Portuguese bitoque, featuring a tender beef steak topped with a fried egg and accompanied by homemade pickles, adding freshness and a subtle tangy contrast

19,50 €



SANDWICHES

Inspired by iconic Portuguese favourites and enriched with contemporary influences, this selection elevates the sandwich into a versatile and carefully crafted dining experience. From the traditional Portuguese beef steak sandwich, where the quality of the meat meets the aromatic richness of garlic and herb butter, to more creative combinations of chicken, cheese, bacon, fresh vegetables and signature sauces, each creation reflects careful ingredient selection and a thoughtful balance of flavours

A variety of breads, succulent fillings, fresh vegetables and the contrast between creamy, crispy and aromatic elements give every sandwich its own distinctive character. Combining familiar flavours with international inspiration, this selection offers satisfying options that bring together convenience and quality, making it ideal for a relaxed meal without compromising on culinary pleasure. A contemporary interpretation of well-loved classics, designed to impress through generous fillings, carefully balanced ingredients and attention to detail

SANDWICHES



Portuguese Beef Steak Sandwich, Garlic and Herb Butter

Tender beef steak served in bread and enriched with garlic and herb butter, delivering a juicy, aromatic and flavourful interpretation of a beloved Portuguese sandwich classic

16,00 €



Club Baguette (Chicken, Bacon, Egg, Lettuce and Tomato)

A generously filled baguette featuring chicken, crispy bacon, egg, fresh lettuce and tomato, bringing together savoury richness, freshness and contrasting textures in a satisfying classic

14,50 €



Crispy seafood sandwich with lemon and herb sauce

Golden and crispy, these crunchy bites are served in a sandwich, accompanied by an aromatic lemon and fresh herb sauce. Inspired by one of Portugal's most iconic culinary specialities, they closely resemble the traditional Portuguese "Choco Frito"

14,00 €

SANDWICHES



Olissippo Burguer — Pulled Pork with Jalapeño and Sun-Dried Tomato Mayonnaise, Pickled Red Onion and Cheddar

Tender, slow-cooked pulled pork meets creamy jalapeño and sun-dried tomato mayonnaise, complemented by tangy pickled red onion and rich Cheddar cheese in a bold combination of flavours and textures

14,50 €



Hambúrguer Signature — Cheddar, crispy bacon, kimchi and lime mayonnaise

Our signature burger offers a contemporary take on a classic favourite, designed to deliver a distinctive and satisfying dining experience through a carefully crafted combination of flavours

17,50 €



DESSERTS

The final course takes centre stage with a selection of desserts celebrating the richness of traditional flavours and the creativity of contemporary pastry-making. Fruit, spices, chocolate and caramel each play a distinctive role, creating combinations in which natural sweetness meets toasted notes, aromatic nuances and delicate contrasts of texture. From the comforting character of oven-baked fruit, evoking the flavours of the season, to the indulgent intensity of chocolate, every dessert invites guests to savour the final moments of their dining experience

Classic inspiration meets creative touches, with particular attention to creaminess, lightness and crisp textures in carefully balanced compositions designed to delight the senses. Port wine and cinnamon evoke Portugal's traditional sweet-making heritage, while coffee, nuts and contrasts in temperature and texture add depth and a contemporary dimension. Bringing the meal to an elegant close, this selection offers moments of indulgence and balance, transforming every dessert into a memorable experience through thoughtful preparation and harmonious flavours

DESSERTS



Clafoutis with Caramelised Banana

A French-inspired dessert combining caramelised banana with a delicate, tender baked texture, offering comforting sweetness and warm aromas in every bite

5,50 €



Apple Tart with Fleur de Sel and Coffee Caramel

Delicate apple tart complemented by the subtle savoury touch of fleur de sel and the rich aromatic depth of coffee caramel, creating an elegant balance of sweetness and complexity

6,50 €



Chocolate Fondant with Nut Crumble

Rich chocolate fondant with a soft, indulgent centre, complemented by a crunchy nut crumble for a delightful contrast of textures and an irresistible chocolate finish

6,50 €

DESSERTS



Oven-Baked Pear with Port Wine and Cinnamon

Slow-baked pear infused with Port wine and cinnamon, celebrating traditional Portuguese flavours through a delicate combination of natural sweetness, warming spice and rich wine aromas

5,50 €



Selection of Ice Creams and Sorbets

A selection of creamy ice creams and refreshing sorbets offering a variety of flavours and textures, providing a light, fresh and satisfying end to the dining experience

5,00 € - 2 bolas
2,50 € - 1 bola

Olissippo
HOTELS

THANK YOU

