MENU NATAL E ANO NOVO 2025

Couvert:
Pão, azeitonas e azeite

Entrada(1):
Caldo Verde ou
Triologia de bacalhau

Prato principal(1):
Patanisca de bacalhau com arroz de feijão;
Bacalhau com natas;
Bacalhau à brás ;
Bacalhau lascado à lagareiro;
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Bochechas de porco preto "pata negra"
Lombinhos da taberna;
Bife da vázia à taberna;

Sobremesa(1):
Pudim de ovos;
Leite creme queimado;
Mousse de chocolate;
Cheesecake com frutos silvestres;
Maça assada com vinho do porto;
Pera bêbada com Moscatel;
Ginjilato em estado sólido;

Bebidas;
1 Porto de boas-vindas
Colheita taberna da Baixa Tinto ou Branco
45€

CHRISTMAS AND NEW YEAR'S MENU 2025

Couvert:
Bread, Olives and olive oil

Entrada(1):
Caldo Verde soup;
Cod triology

Main Dish(1):
Fried codfish cakes coated in batter with rice and beans;
Cod and turnip greens in cream sauce au gratin;
Cod with screambled eggs and envolved with french fries;
Lagareiro grilled cod with cabage and corn crumbled

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Oven roasted black pork cheeks with red wine
Iberian tenderloin pork with Taberna sauce
House sirloin steak with cured ham and Taberna style meat sauce

Dessert(1):
Pudin cream caramel
Homemade crème brûlée
Chocolat mousse
Home Cheesecake with red fruits
Baked apple with Porto wine and cinnamon
"Drunk pear" Rose and Moscatel wine poached
Ginjilato ice cream

Drinks
1 Port wine welcome drink
Wine taberna da Baixa Tinto ou Branco
45€