

Couvert 2,80 €

SOPAS • SOUPS

Creme da Horta de Inverno • *Winter Vegetable Soup* 8,00 €

Sopa de Peixes da Lota com Coentros • *Freshly Stewed Fish Soup with Coriander* 11,00 €

SALADAS • SALADS

Salada de Tomate com Mozzarella, Pesto, Parmesão e Rúcula 12,00 €

Tomato and Mozzarella Salad with Pesto, Parmesan Cheese and Rocket Leaves

Salada de Folhas Verdes com Queijo Fresco, Nozes e Limão Confit 12,00 €

Green Salad with Fresh Cheese, Walnut and Confit Lemon

Salada César com Frango Grelhado, Legumes Assados e Ervas Aromáticas 13,00 €

Caesars Salad with Grilled Chicken, Roast Vegetables and Aromatic Herbs

Salada César com Camarões e Maçã 15,00 €

Caesars Salad with Shrimp and Apple

Salada de Lagosta com Citrinos da Época 20,00 €

Lobster Salad with Orange and Grapefruit

PETISCOS • TIDBITS

Ostras da Ria de Aveiro • *Aveiro Oysters* 5,00 € / Un

Sortido de Salgadinhos Tradicionais • *Selection of Traditional Tapas* 14,00 €

Carpaccio de Novilho de Pasto com Cogumelos • *Pasture Beef Carpaccio with Mushroom* 14,00 €

Barrita de Petiscos Portugueses • *Variety of Portuguese Savoury Snacks* 14,00 €

Alheira de Mirandela com Bravos de Esmolfe • *Mirandela Bread Sausage with Apples* 14,00 €

Santola na Taça à Albatroz • *Albatroz Crab Dip with Mini Toast* 15,00 €

Lulas Recheadas à Costa Vincentina • *Portuguese Stuffed Squid* 15,00 €

Camarões em Alho e Azeite • *Pan-Fried Shrimps in Olive Oil and Garlic* 15,00 €

Presunto Ibérico Curado 24 Mês • *Iberian Cured Ham 24-Months* 15,00 €

Polvo com Alho Tostado, Limão e Coentros • *Octopus with Garlic, Lemon and Coriander* 15,00 €

Amêijoas à Bulhão Pato • *Casserole of Clams with Garlic, Coriander and White Wine* 18,00 €

SANDUÍCHES • SANDWICHES

Sanduíche de Tomate Fresco com Mozzarella, Parmesão, Puré de Azeitona e Pesto 10,00 €

Fresh Tomato Sandwich with Mozzarella, Parmesan Cheese, Black Olive Paste and Pesto

Sanduíche de Frango Grelhado com Legumes Assados, Rúcula, Maionese e Manjeriço 11,00 €

Grilled Chicken Sandwich with Roasted Vegetables, Rocket Salad, Mayonnaise and Basil

Sanduíche de Salmão Fumado com Queijo Creme, Maionese, Romana e Ovo 13,00 €

Smoked Salmon Sandwich with Cream Cheese, Mayonnaise, Lettuce and Egg

Sanduíche de Leitão à Bairrada com Pickles Caseiros 13,00 €

Bairrada Style Baked Suckling Pig Sandwich with Homemade Pickles

Sanduíche de Santola com Maionese, Citrinos, Alface Romana e Ovo 13,00 €

Crab Dip Sandwich with Mayonnaise, Citrus, Romaine Lettuce and Egg

SANDUÍCHES • SANDWICHES

Sanduíche Clube Albatroz	13,00 €
<i>Albatroz Club Sandwich</i>	
Trio de Mini Hambúrgueres Gourmet no Nosso Pão	15,00 €
<i>Trio of Mini Gourmet Burgers in our Homemade Bread</i>	
Prego no Pão com Alho	15,00 €
<i>Beef Steak Sandwich with Garlic</i>	
'O Búrguer' com Bacon, Brie, Cebola Frita, Cogumelo Estufado, Alface, Tomate, Pão da Casa e Nosso Molho	18,00 €
<i>'The Burger' with Bacon, Brie, Fried Onion, Steamed Mushroom, Lettuce, Tomato, Homemade Bread and Our Special Sauce</i>	

PRINCIPAIS • MAIN DISHES

Pizza Margherita com Tomate e Queijo • <i>Margherita Pizza with Tomato and Cheese</i>	14,00 €
Linguini à Bolonhesa • <i>Linguini with Bolognese Sauce</i>	14,00 €
Esparguete de Amêijoas e Camarão ao Alho • <i>Spaghetti with Clams, Shrimp and Garlic</i>	16,00 €
Omeleta de Bacon e Cogumelos • <i>Bacon and Mushrooms Omelette</i>	10,00 €
Omeleta de Gambas • <i>Shrimp Omelette</i>	16,00 €
Bacalhau a Bras • <i>Scrambled Codfish with Garlic, Olive Oil and Egg</i>	16,00 €
Bacalhau Grelhado • <i>Grilled Codfish</i>	20,00 €
Risotto do Mar com Peixes e Mariscos • <i>Seafood Risotto with Fish and Shellfish</i>	22,00 €
Paella Terra e Mar • <i>Land and Sea Paella</i>	25,00 € (1 pax) 42,00 € (2 pax)
Robalo ao Sal (2 pax) • <i>Sea Bass Baked in Salt (2 pax)</i>	65,00 € / Kg
Robalo Grelhado • <i>Grilled Sea Bass</i>	65,00 € / Kg
Linguado Grelhado • <i>Grilled Sole</i>	70,00 € / Kg
Bife Grelhado de Vazia de Pasto dos Açores com Bearnês	20,00 €
<i>Grilled Beef Steak from the Azores with Béarnaise Sauce</i>	

SOBREMESAS • DESSERTS

Cornucopia Crocante de Crème Praliné com Damascos e Frutos	8,00 €
<i>Crispy Praline Cornucopia with Dried Apricot and Fruit</i>	
Brownie Cremoso com Frutos Vermelhos e Pistácios	8,00 €
<i>Creamy Brownie with Red Fruit and Pistachio</i>	
Éclair de Chocolate Branco e Clementinas	8,00 €
<i>White Chocolate Éclair with Clementines</i>	
Crème Brûlée Caramelizado • <i>Caramelized Crème Brûlée</i>	8,00 €
Tarte Estaladiça de Maçã Caramelizada e Gelado de Calvados	8,00 €
<i>Crispy Apple Pie with Calvados Ice Cream</i>	
Frutas da Época • <i>Season's Fruit</i>	6,50 €
Prato de Queijos • <i>Cheese Plate</i>	13,00 €
Gelados e Sorvetes da Casa • <i>Home-Made Ice Cream and Sorbet</i>	8,00 €

Sabores: Baunilha, Chocolate, Pistachio, Café com Licor de Avelã, Limão, Morango, Framboesa, Tangerina.
Flavors: Vanilla, Chocolate, Pistachio, Coffee with Hazelnut Liqueur, Lemon, Strawberry, Raspberry, Tangerine

VAT Included – We kindly request our guests to refrain from smoking and using mobile telephones during the meal.