



Gourmet at Home
Gastronomic Experiences

Bread

(Store for up to: **48 hours**)

| | |
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| Our Bakery Bread | 5 € |
| Combread | 5 € |
| Focaccia | 6 € |

Starters

(Store for up to: **48 hours**)

| | |
|---|--------|
| Codfish Fritters (per piece) | 1 € |
| Prawn Rissoles (per piece) | 1,20 € |
| Oysters (per piece) | 3 € |
| Salmon and Whipped Cheese Mille-feuille | 7 € |
| Goat Cheese and Spinach Puff Pastry | 8 € |
| Oxtail Pie | 8 € |
| Caesar Salad with Grilled Chicken, Bacon, Parmesan, and Golden Croutons | 8 € |
| Couscous Salad with Grilled Vegetables | 8 € |
| Seafood Salad (Octopus, Squid, and Prawns) | 10 € |
| Octopus Salad with Red Onion and Bell Peppers | 12 € |
| Natural Boiled Prawns (200gr) | 14 € |
| Crab Filling with Sun-Dried Tomato Focaccia Toasts | 15 € |
| 100% Bellota Iberian Cured Ham (50gr) | 20 € |
| Marinated Scallops with Fresh Melanosporum Truffle, Celeriac Purée, and Lime Zest | 24 € |
| Caesar Salad with Lobster, Green Apple, Bacon, Parmesan, and Golden Croutons | 37 € |
| Can of Oscietre Imperial Caviar 30gr with Blinis | 75 € |
| Can of Oscietre Imperial Caviar 50gr with Blinis | 115 € |

Terrines

(Store for up to: **48 hours**)

| | |
|--|-------|
| Duck Foie Gras Terrine (slice) | 18 € |
| with Nut Bread, Port Wine Jelly, and Green Apple Gel | 22 € |
| Duck Foie Gras Terrine (b loco 250gr) | 49 € |
| with Nut Bread, Port Wine Jelly, and Green Apple Gel | 63 € |
| Duck Foie Gras Terrine (b loco 500gr) | 93 € |
| with Nut Bread, Port Wine Jelly, and Green Apple Gel | 110 € |
| Duck Foie Gras Terrine (b loco 1kg) | 180 € |
| with Nut Bread, Port Wine Jelly, and Green Apple Gel | 198 € |

Pâtés

(Store for up to: **48 hours**)

| | |
|--|------|
| Poultry and Plum Pâté in Pastry with Port Wine | 5 € |
| Mini Poultry and Plum Pâté in Pastry with Port Wine (10 slices) | 12 € |
| Chicken and Foie Gras Pâté in Pastry | 7 € |
| Mini Chicken and Foie Gras Pâté in Pastry (10 slices) | 16 € |

Local Cheeses

(Store for up to: **48 hours**)

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|----------------------------|------|
| Selection of Local Cheeses | 16 € |
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Seafood Special (Seafood Platter)

(Store for up to: **48 hours**)

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| Half Blue Lobster with Carrot Tagine, 4 Oysters, Crab Paste, and 300gr Prawns | 67 € |
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Soups

(Store for up to: **5 days**)

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|--|------|
| Carrot with Orange and Ginger (1 litre) | 8 € |
| Roasted Pumpkin Cream (1 litre) | 8 € |
| Chestnut Cream (1 litre) | 16 € |

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Oven-Ready Dishes

(Store for up to: 48 horas)

| | Per Pers. (min. 2) | For 4 People |
|--|-----------------------|-----------------|
| Pithivier of Confit Duck Legs with Garnish and Truffle Jus (unit) | 14 € | 42 € |
| Pithivier of Veal Cheeks with Mushrooms and Carrots, Veal Jus (unit) | 14 € | 42 € |
| Cod Puff Pastry with Spinach, Saffron Sauce | 14 € | 42 € |
| Salmon Puff Pastry with Spinach, White Wine Sauce | 14 € | 42 € |
| Pithivier of Scallops, Prawns, Leeks and Porcini, Shellfish Saffron Sauce | 24 € | 84 € |
| Beef Fillet Wellington with Garnish, Truffled Veal Jus | 28 € | 101 € |

Prepared Dishes

(Store for up to: 48 horas)

| | Per Person |
|--|---------------|
| Grilled Octopus with Aljezur Sweet Potato Purée | 18 € |
| Slow-Cooked Kid with Potato Mille-Feuille, Herbs and Vegetables | 20 € |
| Scallops Gratin with Prawns and Shellfish | 20 € |
| Slow-Cooked Rack of Lamb with Sautéed Vegetables and Rosemary | 24 € |
| Sautéed Sea Bass with Vegetables and Vitelotte Potatoes, White Wine Sauce | 26 € |
| Sautéed Turbot with Broccoli Purée, Jerusalem Artichoke and Sautéed Green Asparagus with Truffle | 28 € |

Entremets

(Store for up to: 48 horas)

| | For 4/6 People | For 8/10 People |
|-------------------------|-------------------|--------------------|
| Pistachio and Raspberry | 28 € | 49 € |
| Coconut and Mango | 28 € | 49 € |
| Chocolate and Praline | 34 € | 60 € |

Classics

(Store for up to: 48 horas)

| | For 4/6 People | For 8/10 People |
|---|-------------------|--------------------|
| Tarte Tatin | 23 € | 40 € |
| Paris-Brest with Praline and Hazelnuts | 26 € | 48 € |
| Vanilla Ice Cream and Strawberry Vacherin | 32 € | 52 € |

Desserts

(Store for up to: 48 horas)

| | Individual | For 6/8 People |
|--|------------|-------------------|
| Lemon Meringue Tart | 6 € | 22 € |
| Valrhona Chocolate Tart | 6 € | 31 € |
| Chocolate and Walnut Brownie | 6 € | 28 € |
| Lemon and Raspberry Tart | 6 € | 26 € |
| Red Fruits Tart | 6 € | 28 € |
| Chocolate and Hazelnut Tart | 6 € | 27 € |
| Raspberry and Vanilla Cream Tart | 6 € | 28 € |
| Floating Islands with Crème Anglaise in a Cup | 6 € | |

Petit Fours

(Store up to: 48 horas)

| | Piece | Dozen |
|--|--------|-------|
| Selection of Petit Fours and Mignardises | 1,50 € | 16 € |

Cakes

(Store up to: 48 horas)

| | Individual 500gr |
|------------------------|---------------------|
| Lemon | 9 € |
| Spices | 9 € |
| Apple | 12 € |
| Chocolate and Hazelnut | 13 € |

HOW TO ORDER

Please send us an email with your desired menu to
info@thealbatrozcollection.com or contact us by phone at **214 847 380**.

ORDERING CONDITIONS

Orders are recommended at least 24 hours in advance and subject to availability.

COLLECTION HOURS

From 12pm to 4pm.

PAYMENT

Pre-payment by bank transfer
or payment via Multibanco or Credit Card upon delivery.

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