



## Take Away Menu

Gastronomic Experiences at Home

### Bread

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

Bread from Our Pastry Kitchen	5 €
Traditional Corn Bread	5 €
Focaccia	6 €

### Starters

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

Salt Cod Fritters (piece)	1 €
Prawn Rissoles (piece)	1,20 €
Oysters (piece)	3 €
Caesar Salad with Grilled Chicken, Bacon, Parmesan and Golden Croutons	11 €
Stuffed Brown Crab, Sun-Dried Tomato Focaccia Toasts	15 €
Naturally Boiled Prawns (200gr)	14 €
100% Acorn-Fed Dry-Cured Black Iberian Pork (50gr)	20 €
Caesar Salad with Lobster, Green Apple, Bacon, Parmesan and Golden Croutons	37 €

### Terrines

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

Duck Magret Terrine and Foie Gras with Port Wine Jelly and Wild Mushrooms	15 €
Duck Foie Gras Terrine ( <b>slice</b> )	18 €
<i>with Dried Fruit Bread, Port Wine Jelly and Green Apple Gel</i>	22 €
Duck Foie Gras Terrine ( <b>250gr</b> block)	49 €
<i>with Dried Fruit Bread, Port Wine Jelly and Green Apple Gel</i>	63 €
Duck Foie Gras Terrine ( <b>500gr</b> block)	93 €
<i>with Dried Fruit Bread, Port Wine Jelly and Green Apple Gel</i>	110 €
Duck Foie Gras Terrine ( <b>1kg</b> block)	180 €
<i>with Dried Fruit Bread, Port Wine Jelly and Green Apple Gel</i>	198 €

### Patês

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

Poultry and Port Wine-Marinated Plum Pâté in Pastry Crust	5 €
Mini Poultry and Port Wine-Marinated Plum Pâté in Pastry Crust ( <b>10 slices</b> )	12 €
Chicken and Foie Gras Pâté in Pastry Crust	7 €
Mini Chicken and Foie Gras Pâté in Pastry Crust ( <b>10 slices</b> )	16 €

### Portuguese Cheeses

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

Selection of Portuguese Cheeses	16 €
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### Seafood Special (Seafood Platter)

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

Half Lobster, 4 Oysters, Crab Meat Spread and 300gr Prawns	65 €
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### Soups

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

Carrot with Orange and Ginger ( <b>1 litre</b> )	8 €
Roasted Pumpkin Cream ( <b>1 litre</b> )	8 €
Chestnut Cream ( <b>1 litre</b> )	16 €

Cozinha saudável ~ Healthy cuisine

IVA incluído ~ Alergias: Alguns ingredientes poderão não estar mencionados na descrição do produto.

Caso tenha alguma restrição ou alergia alimentar, agradecemos de nos informar antecipadamente.

VAT included ~ Allergies: Some ingredients may not be listed in the product description.

Should you have any dietary restrictions or allergies, we kindly ask that you inform us in advance.

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Oven-Ready Dishes

(Store for up to: 48 hours)

	Per Pers. (min. 2)	For 4 People
Confit Duck Leg Pithivier with Garnish, Truffled Jus (piece)	13 €	39 €
Veal Cheek Pithivier with Mushrooms and Car Beef Jus (piece)	13 €	39 €
Cod Puff Pastry with Spinach, Saffron Sauce	13 €	40 €
Salmon Puff Pastry with Spinach, White Wine Sauce	13 €	40 €
Scallop, Prawn, Leek and Cepes Pithivier, Bivalve and Saffron Sauce	24 €	84 €
Beef Fillet Wellington with Garnish, Truffled Beef Jus	28 €	101 €

Prepared Dishes

(Store for up to: 48 hours)

	Per Person
Pan-Seared Cod with Julienne Vegetables and Cabbage, White Wine Sauce	17 €
Slow-Cooked Kid, Potato Millefeuille with Herbs and Vegetables	20 €
Gratinated Scallops with Prawns and Bivalves	20 €
Slow-Cooked Rack of Lamb, Sautéed Vegetables with Rosemary	24 €
Pan-Seared Sea Bass with Vegetables and Vitelotte Potatoes, White Wine Sauce	26 €
Pan-Seared Turbot, Broccoli Textures, Jerusalem Artichoke and White Asparagus, Truffled Sauté	28 €

Classics

(Store for up to: 48 hours)

	For 4 People	For 8 People
Tarte Tatin	22 €	40 €
Praline and Hazelnut <i>Paris-Brest</i>	22 €	42 €
Red Fruit Pavlova	25 €	48 €
Vanilla Ice Cream Vacherin with Strawberries	26 €	48 €

Chocolate

(Store for up to: 48 hours)

	150ml	300ml
Valrhona Albinão 85% Chocolate Truffles with Blackett Port Wine	7 €	14 €

Desserts

(Store for up to: 48 hours)

	Individual	Large
Lemon Meringue Tart	4 €	22 €
Valrhona Chocolate Tart	4,5 €	23 €
Chocolate and Walnut Brownie	5 €	22 €
Lemon and Raspberry Tart	5 €	24 €
Red Fruit Tart	5 €	25 €
Chocolate and Hazelnut Tart	6 €	23 €
Raspberry and Vanilla Cream Tart	6 €	24 €
Tiramisu in a Cup	5 €	
Floating Islands with <i>Crème Anglaise</i> in a Cup	5 €	
Selection of Petit Fours and Mignardises	2 €	22 € (dozen)

Entremets

(Store for up to: 48 hours)

	For 4 People	For 10 People
Pistachio and Raspberries	26 €	48 €
Coconut and Mango	26 €	48 €
Chocolate and Praline	27 €	52 €

Cakes

(Store for up to: 48 hours)

	Individual
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](mailto: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.  
NIB: 0018 0000 07374574001 66  
IBAN: PT50 0018 0000 07374574001 66