

TAKEAWAY MENU

EASTER SPECIAL

MENU

STARTER

Marinated Scallops, Mango-ginger Jelly,
Avocado with Crispy Vegetables, Green Apple Gel

MAIN DISH

Roasted Goatling, Potato Millefeuille with Sundried Tomato and Olives,
Orchard Vegetables, Roast Gravy

DESSERT

Raspberry Pie with Vanilla Cream

Chocolate Easter Egg (one egg for 2 people)

€61 P/PERSON
(minimum 2 people)

DRINKS SUPPLEMENT:

We have a wide variety of wines, champagne and sparkling wine in our Le Café Albatroz store.

How to order:

Send us an email to info@thealbatrozcollection.com or contact us through 214847380.

ORDERS CONDITIONS:

You can place your orders for Easter until March 28, 2024.

PICK-UP SCHEDULE:

From 12pm to 4pm.



The Albatroz Restaurant

DELIVERY TAKE AWAY MENUS

Bread

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| Homemade Bread (Validity 48 hours) | 5€ |
| Cornbread (Validity 48 hours) | 5€ |
| Focaccia (Validity 48 hours) | 6€ |

Starters

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| Acorn-fed Cured Black Pork Ham (Validity 48 hours) | 20€ |
| Oysters (unit) (Validity 48 hours) | 3€ |
| Boiled Shrimp (200gr) (Validity 48 hours) | 14€ |
| Grilled Chicken Caesar Salad with Bacon, Parmesan, and Golden Croutons (Validity 48 hours) | 11€ |
| Grilled Lobster Caesar Salad with Green Apple, Bacon, Parmesan, and Golden Croutons (Validity 48 hours) | 37€ |
| Marinated Scallop, Fresh Melanosporum Truffle, Celery Puree, and Lime Zest Marinated in Lemon (Validity 48 hours) | 24€ |
| Stuffed Crab with Toasted Tomato Bread (Validity 48 hours) | 15€ |
| Duck Liver Terrine With Dried Fruit Bread, Port Wine Jelly and Green Apple Jelly | 18€ 22€ |
| • 250 grams Block With Dried Fruit Bread, Port wine Jelly and Green Apple Jelly | 49€ 63€ |
| • 500 grams Block With Dried Fruit Bread, Port wine Jelly and Green Apple Jelly | 93€ 110€ |
| • 1 kg Block With Dried Fruit Bread, Port wine Jelly and green apple Jelly | 180€ 198€ |
| Crusted Pâté with Chicken and Duck Liver (Validity 48 hours) | 7€ |
| Mini Crusted Pâté with Chicken and Duck Liver (10 slices) (Validity 48 hours) | 16€ |
| Crusted Pâté with Chicken and Plums Marinated in Port Wine (Validity 48 hours) | 5€ |
| Mini Crusted Pâté with Chicken and Plums Marinated in Port wine (10 slices) (Validity 48 hours) | 12€ |
| Terrine of Guinea Fowl and Duck Liver (Validity 48 hours) | 15€ |
| Codfish Fritters (unit) (Validity 48 hours) | 1€ |
| Shrimp Rissoles (unit) (Validity 48 hours) | 1,2€ |

Portuguese Cheeses

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| Selection of Portuguese Cheeses (Validity 48 hours) | 16€ |
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Seafood Special (shellfish platter)

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| Half a lobster, 4 oysters, stuffed crab, 300gr boiled shrimp (Validity 48 hours) | 65€ |
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The dishes to be heated at your home

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| SOUPS: | | | |
| Carrot with Orange and Ginger Soup (1lt) (Validity 48 hours) | | | 8€ |
| Creamy Roasted Pumpkin Soup (1lt) (Validity 48 hours) | | | 8€ |
| Creamy of Chestnut Soup (1lt) (Validity 48 hours) | | | 16€ |
| PRACTICAL TO HEAT IN THE OVEN: | PER PERSON (MIN.2) | FOR 4 PAX. | |
| Codfish in Puff Pastry with Spinach and Saffron Sauce (Validity 48 hours) | 13€ | 40€ | |
| Salmon in Puff Pastry with Spinach and White Wine Sauce (Validity 48 hours) | 13€ | 40€ | |
| Scallops, Shrimp, Leek and Porcini Mushrooms Pithivier, Clam Sauce with Saffron (Validity 48 hours) | 24€ | 84€ | |
| Beef Wellington with Season's Vegetables and Truffled Beef Gravy (Validity 48 hours) | 28€ | 101€ | |
| Confit Duck Thigh Pithivier with Season's Vegetables and Truffled Gravy (unit) (Validity 48 hours) | 13€ | 39€ | |
| Veal Cheek Pithivier with Mushroom and Carrot, Beef Gravy (unit) (Validity 48 hours) | 13€ | 39€ | |
| Veal Sweetbread Pithivier, Melanosporum Truffle, Stewed Onion with Mushroom and Truffled Gravy (Validity 48 hours) | 35€ | 122€ | |

Healthy cuisine

Allergies: The menu description may not list all ingredients used. If you suffer from any allergies please inform in advance. VAT included.

The Albatroz Restaurant

DELIVERY TAKE AWAY MENUS

Precooked Dishes

PER PERSON

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| Slow Roasted Goat with Potatoes with Herbs Mille-Feuilles and Vegetables (Validity 48 hours) | 20€ |
| Turkey Leg with Chestnuts Stuffing, Potato Mille-Feuilles with Vegetables (Validity 48 hours) | 17€ |
| Slow Roasted Rack of Lamb, Stewed Vegetables with Rosemary (Validity 48 hours) | 24€ |
| Scallop Gratin with Shrimp and Clams (Validity 48 hours) | 20€ |
| Sautéed Sea Bass with Vegetables, French Vitelotte Potato and White Wine Sauce (Validity 48 hours) | 26€ |
| Sautéed Turbot, Textured Broccoli, Artichoke and White Asparagus, Truffled Stew (Validity 48 hours) | 28€ |
| Sautéed Codfish with Vegetables Julienne and Cabbage, White Wine Sauce (Validity 48 hours) | 17€ |

Chocolate

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| Blackett Port Infused Valrhona Chocolate Truffles (Abinão 85%) (Validity 48 hours) | 150ml 7€ 300ml 14€ |
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Desserts

INDIVIDUAL LARGE

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| Valrhona Chocolate Pie (Validity 48 hours) | 4,5€ | 23€ |
| Chocolate and Hazelnut Pie (Validity 48 hours) | 6€ | 23€ |
| Raspberry and Vanilla Cream Pie (Validity 48 hours) | 6€ | 24€ |
| Red Fruits Pie (Validity 48 hours) | 5€ | 25€ |
| Chocolate Brownie with Walnut (Validity 48 hours) | 5€ | 22€ |
| Lemon and Raspberry Pie (Validity 48 hours) | 5€ | 24€ |
| Lemon Meringue Pie (Validity 48 hours) | 4€ | 22€ |
| Selection of Petit Fours, Mignardises (Validity 48 hours) | 2€ | 22€ (dozen) |

IN A CUP

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| Tiramisú (Validity 48 hours) | 5€ |
| Floating Island (Validity 48 hours) | 5€ |

The Classics

FOR 4 PAX. FOR 8 PAX.

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| Red Fruits Pavlova (Validity 48 hours) | 25€ | 48€ |
| Vanilla and Strawberry Ice Cream Vacherin (Validity 48 hours) | 26€ | 48€ |
| Paris Brest Praline and Hazelnut (Validity 48 hours) | 22€ | 42€ |
| Tarte Tatin (Validity 48 hours) | 22€ | 40€ |

Cakes

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| Apple (Validity 48 hours) | 12€ |
| Banana and Caramel (Validity 48 hours) | 9€ |
| Chocolate and Hazelnut (Validity 48 hours) | 13€ |
| Spices (Validity 48 hours) | 9€ |

Entremets

FOR 4 PAX. FOR 8 PAX.

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| Pistachio and Raspberries (Validity 48 hours) | 26€ | 48€ |
| Coconut and Mango (Validity 48 hours) | 26€ | 48€ |
| Chocolate and Praline (Validity 48 hours) | 27€ | 52€ |

How to Order:

Please send us an email with your menu choices to info@thealbatrozcollection.com
or contact us at 214847380.

CONDITIONS FOR YOUR ORDER: We kindly request all clients to place
their orders at least 24 hours prior to the scheduled pickup time.

PAYMENT: PAYMENT IN ADVANCE BY BANK TRANSFER, OR
DEBIT / CREDIT CARD AGAINST DELIVERY.

NIB - 0018 0000 07374574001 66

IBAN - PT50 0018 0000 07374574001 66

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