

PETISCOS

TIDBITS

Couvert <i>Couvert</i>	2.80€
Ostras da ria de Aveiro <i>Aveiro estuary oysters</i>	4.00€ (1un) 20.00€ (6un)
Barrita de petiscos Portugueses <i>Assortment of Portuguese savory snacks</i>	14.00€
Carpaccio com parmegiano e folhas balsâmicas <i>Beef carpaccio with parmesan and balsamic salad</i>	14.00€
Sortido de salgadinhos tradicionais <i>Selection of traditional tapas</i>	14.00€
Camarões em alho e azeite <i>Pan-fried shrimps in olive oil and garlic</i>	15.00€
Lulas recheadas à costa Vicentina <i>Portuguese seashore style stuffed squid</i>	15.00€
Polvo com alho tostado, limão e coentros <i>Octopus with garlic, lemon and coriander</i>	15.00€
Presunto Iberico curado 24 meses <i>Iberian cured ham 24-months</i>	15.00€
Santola na taça à Albatroz <i>Albatroz style crab dip with mini toasts</i>	15.00€
Ostras Rockefeller <i>Rockefeller oysters</i>	18.00€
Amêijoas a bulhão pato <i>Casserole of clams with garlic, coriander and white wine</i>	18.00€

SOPAS

SOUPS

Gaspacho fresco de verão <i>Chilled summer gazpacho</i>	9.00€
Creme de legumes <i>Vegetable cream soup</i>	9.00€
Sopa de peixes Albatroz <i>Albatroz fish soup</i>	11.00€

SALADAS

SALADS

Salada de tomate com mozzarella, pesto, parmesão e rúcula <i>Tomato and mozzarella salad with pesto, parmesan cheese and rocket lettuce</i>	12.00€
Salada de folhas verdes com sementes e guacamole de ervas <i>Green salad with seeds and herb guacamole</i>	12.00€
Salada Cesar com frango grelhado e abacate <i>Caesars salad with grilled chicken and avocado</i>	13.00€
Salada Cesar com camarões e abacate cajun <i>Caesars salad with shrimp and cajun avocado</i>	15.00€
Salada de medalhões de lagosta com folhas tenras <i>Lobster medallion salad with tender leaves</i>	20.00€

SANDUICHES

SANDWICHES

Sanduíche de mozzarella, parmesão e pesto no forno <i>Oven-baked mozzarella sandwich with parmesan cheese and pesto</i>	10.00€
Sanduíche de frango grelhado com legumes assados, rúcula, maionese e manjeriço <i>Grilled chicken sandwich with roasted vegetables, rocket salad, mayonnaise and basil</i>	11.00€
Sanduíche BLT Albatroz (bacon, alface e tomate) <i>Albatroz BLT sandwich (bacon, lettuce and tomato)</i>	13.00€
Sanduíche Club Albatroz <i>Albatroz Club sandwich</i>	13.00€
Sanduíche de rosbife com alface e molho vinho do Porto <i>Roast beef sandwich with lettuce and Port wine sauce</i>	13.00€
Sanduíche de salmão fumado com mascarpone de ervas <i>Smoked salmon sandwich with herb mascarpone</i>	13.00€
Hot dog com creme de farinheira, alface e batata confit <i>Hot dog with smoked sausage cream, lettuce and confit potatoes</i>	11.00€
Trio de mini hamburques gourmet no nosso pão <i>Trio of mini gourmet burgers in our homemade bread</i>	15.00€
Prego no pão com alho <i>Beef steak sandwich with garlic</i>	15.00€
O Burguer com bacon, cheddar, cebola frita, ovo, alface e tomate <i>The Burger with bacon, cheddar, fried onion, egg, lettuce and tomato</i>	18.00€

PRINCIPAIS

MAIN DISHES

Pizza margherita <i>Margherita pizza</i>	14.00€
Pizza com queijo e fiambre <i>Ham and cheese pizza</i>	14.00€
Linguini à bolonhesa <i>Linguine with bolognese sauce</i>	14.00€
Esparguete de camarão ao alho <i>Spaghetti with shrimp and garlic</i>	16.00€
Risotto de cogumelos e maçãs verdes <i>Mushroom risotto with green apple</i>	16.00€
Omeleta de tomate e mozzarella <i>Tomato and mozzarella omelette</i>	10.00€
Omeleta de bacon e cogumelos <i>Bacon and mushrooms omelette</i>	10.00€
Omeleta de gambas <i>Shrimp omelette</i>	16.00€
Bacalhau à brás <i>Traditional scrambled codfish with garlic, olive oil and egg</i>	16.00€
Lombo de bacalhau grelhado com batatas salteadas e legumes <i>Grilled codfish filet with sautéed potatoes and vegetables</i>	20.00€
Lombo de robalo grelhado com batatas salteadas e legumes <i>Grilled sea bass loin with sautéed potatoes and vegetables</i>	30.00€
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€ (1pax) 42.00€ (2pax)
Robalo ao sal (2 pax) <i>Sea bass baked in salt</i>	65.00€ / kg (2pax)
Linguado grelhado <i>Grilled sole</i>	70.00€ / kg
Linguado meunier <i>Meunier sole</i>	70.00€ / kg
Bife grelhado de vazia com batatas salteadas e legumes <i>Grilled beef sirloin steak with sautéed potatoes and vegetables</i>	20.00€
Bife grelhado de vazia com molho de cerveja preta, batatas salteadas e legumes <i>Grilled beef sirloin steak with beer sauce, sautéed potatoes and vegetables</i>	22.00€

SOBREMESAS

DESSERTS

Natas de baunilha com sopa de manga e madeconia tropical <i>Vanilla cream with mango soup and tropical fruit salad</i>	8.00€
Boleima Tatin de maçãs Royal Gala e pinhões com sorbet de Marula <i>Apple and pine nut tatin tart with marula sorbet</i>	8.00€
Coroa de morangos com chantilly de chocolate <i>Strawberry crown with chocolate chantilly</i>	8.00€
Cheese cake de chocolate branco com manga <i>White chocolate cheese cake with mango</i>	8.00€
Mousse de chocolate e fios de toffee <i>Chocolate mousse with toffee thread</i>	8.00€
Creme Brûlée caramelizado <i>Caramelized Brûlé cream</i>	8.00€
Frutas da época <i>Season's fruit</i>	6.50€
Prato de queijos <i>Cheese plate</i>	13.00€
Seleção de gelados e sorvetes da casa (baunilha, chocolate, pistachio, café com licor de avelã, limão, morango, framboesa, tangerina) <i>Selection of homemade ice cream and sorbets (vanilla, chocolate, pistachio, coffee with hazelnut liqueur, lemon, strawberry, raspberry, tangerine)</i>	8.00€