RESTAURANTE DUMAR

FESTIVE MENU

Available from 13th of November to 23rd of December 2025 (MIN 6. PERSONS)

STARTER

Toasted bread with olive oil and burrata cream, with a variety of lettuce, mushrooms, apricots and artichokes

Cauliflower cream soup with toasted almonds and chives

Garlic bread with cheese and ham

(CHOOSE 1)

MAIN COURSE

Sea bream fillet with tomato risotto, seasonal vegetables and herb sauce

Iberian pork tenderloin with mushroom and chestnut ragout, roasted potatoes and mustard and rosemary sauce

Vegetable lasagne with tomato and basil sauce (CHOOSE 1)

DESSERT

Classic Tiramisu

Flambéed pineapple with vanilla ice cream Homemade crème caramel

(CHOOSE 1)

€ 25,00

PRICE PER PERSON
GLASS OF WINE OR BEER, WATER AND COFFE INCLUDED
VAT INCLUDED AT THE CURRENT RATE



PRE-BOOKING (MIN 24H): +351 282 144 250

LUNCH 12.00PM - 3.00PM | DINNER 6.00PM - 9.30PM HOTEL RURAL BRICIA DU MAR, VALE DA REIA FERRAGUDO 8400-275 PORTUGAL WWW.BRICIADUMAR.COM

