QUINTA MIRABELA

Refúgio do Monte

RESTAURANT

Starters
Entradas





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Entradas

Couvert

Bread, olives, butter, and amuse-bouche

Pão, azeitonas, manteiga, amouse-bouche

Grilled vegetable salad

Balsamic Madeira wine and sugarcane honey reduction

Salada de legumes grelhados, redução de balsâmico de vinho Madeira, mel de cana

Cucumber cannelloni

Stuffed with tomato, cottage cheese, black olives and a passion fruit reduction

Cannelloni de pepino recheado com tomate, requeijão, azeitona preta, redução de maracujá

Veal tonnato

Tender veal with a creamy tuna sauce, capers

Vitelo tenro, molho de atum cremoso, alcaparras



Beef carpaccio

Arugula salad, crunchy parmesan, toasted hazelnuts and truffle mayonnaise

Carpaccio de vaca, salada de rúcula, parmesão crocante, avelã tostada e maionese trufada

Tiger prawn kadayıf

Avocado purée over mango concassé and black sesame

Gambas tigre kadayıf, puré de abacate, concassé de mango, sésamo preto

Salmon gravlax

Marinated with orange and anise, green apple, endives and herb oil

Gravlax de salmão marinado com laranja e anis, maçã verde, endívias com azeite de ervas



Soups
Sopas



Soups
Sopas

Rustic countryside soup

Fresh pasta, chicken, walnut pesto

Sopa campestre com massa fresca, frango, pesto de nozes

Sweet potato and fennel cream soup

With a goat cheese croquant topping

Creme de batata doce e funcho, crocante de queijo de cabra

Coastal fish broth

Served with aioli toast

Sopa de peixe da nossa costa, torrada de aioli

Tomato and onion soup

Served with a sous-vide egg

Sopa de tomate e cebola, ovo sous-vide



Meat
Carnes





Meat
Carnes

Beef tenderloin and potato mille-feuille

Celery puree and sautéed asparagus

Tornedó de novilho, mil-folhas de batata, puré de aipo, espargos salteados

Duck breast with soufflé potato

Carrot and orange puree with port wine sauce

Peito de pato com batata soufflé, puré de cenoura e laranja, molho de vinho do Porto

Black pork trilogy

Grilled fillet, BBQ secretos, red wine cheeks, chestnut purée and mustard broccoli

Trilogia de porco preto, filete grelhado, secretos em BBQ, bochechas em vinho tinto, puré de castanha, brócolos em mostarda

Stuffed chicken supreme with shrimp

Trilogy of potato purées and chicken jus

Supremo de frango recheado com camarão, trio de purés de batata com jus de frango

Fish
Peixe





Fish
Peixe

Crispy scabbardfish

Sautéed vegetable tagliatelle, passion fruit and banana chutney

Espada crocante, tagliatelle de legumes salteados, chutney de maracujá e banana

Seared tuna

Sweet potato pavé, teriyaki sauce

Naco de atum selado, pavé de batata doce, molho teriyaki

Grilled catch of the day

Tomato risotto, shrimp mousse

Peixe fresco do dia grelhado, risotto de tomate, espuma de camarão

Garlic-fried octopus

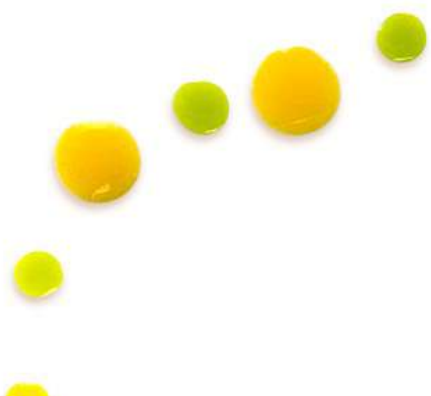
Potatoes à Lagareiro with garlic and parsley olive oil

Polvo frito, batata em lagareiro com azeite de alho e salsa

Sausage-crusted codfish

Leek, caramelized onion à Brás, clam sauce

Bacalhau com crosta de enchidos, alho francês, cebola à Brás, molho de ameijoa



Pasta &
Risotto





Fresh pasta
Massas frescas

Pastas – *Massas*

Tonnarelli • Linguine tricolore • Tagliatelle

Sauces – *Molhos*

Arrabiata and basil • Gorgonzola and walnut • Carbonara • Bolognese

Arrabiata e manjericão • Gorgonzola e noz • Carbonara • Bolonhesa

Pasta
Massas

Ricotta ravioli

Spinach, walnuts and dried plum, served with a vegetarian carbonara sauce

Ravioli de requeijão, espinafres, nozes, ameixa seca, molho à carbonara vegetariano

Shrimp tortellini

Chives and ginger, topped with bisque foam and herb-infused olive oil

Tortellini de camarão, cebolinho, gengibre, espuma de bisque, azeite de ervas

Mirabela lasagna

Chef's recipe with an emulsion of toasted walnuts

Lasanha à Mirabela, emulsão de noz tostada

Risotto

Shrimp risotto

Arugula and Parmesan cheese

Risotto de camarão, rúcula, parmesão

Asparagus risotto

With wild mushrooms

Risotto de espargos, cogumelos grelhados

Seafood risotto alla Milanese

A seafood twist on a classic recipe

Risotto alla Milanese com marisco





Vegetarian
Vegetarianos





Vegetarian
Vegetarianos

Eggplant parmigiana

Arugula and basil salad

Beringela parmigiana, salada de rúcula, manjericão

Vegetables à Brás

Sous vide egg and crispy leeks

Legumes à Brás, ovo sous-vide, alho francês crocante

Vegetable curry

Chickpea hummus, falafel crust

Caril de legumes, húmus de grão de bico, crosta de falafel



Dessert
Sobremesas





Dessert
Sobremesas

Dark chocolate fondant

Red fruit coulis, vanilla ice cream

Fondant de chocolate negro, coulis de frutos vermelhos, gelado de baunilha

Island fruit ice cream trio

Featuring typical island fruits

Trio de gelados com frutas típicas da ilha

Seasonal sliced fruit

Fruta da época laminada

New York roll with flambéed banana

Stuffed with Madeira wine-flambéed banana, Madeira wine ice cream

New York roll, banana flambeada em vinho Madeira, gelado de vinho Madeira

Surprise chocolate sphere

Esfera de chocolate surpresa

White chocolate panna cotta

Passion fruit curd, cottage cheese and fine Madeira honey cake breadcrumbs

Panna cotta de chocolate branco, requeijão, curd de maracujá, areia de bolo mel

Bonbon and wine ensemble

Tasting of 3 bonbons and 3 Madeira wines

Degustação de 3 bombons e 3 vinhos Madeira

Refúgio do Monte

RESTAURANT

Allergens – *Alergénios*

- **Fish** *Peixe*
- **Crustaceans** *Crustáceos*
- **Molluscs** *Moluscos*
- **Vegan** *Vegan*
- **Sesame** *Sésamo*
- **Eggs** *Ovos*
- **Lactose** *Lactose*
- **Celery** *Aipo*
- **Soy** *Soja*
- **Vegetarian** *Vegetariano*
- **Mustard** *Mostarda*
- **Nuts** *Frutos secos*
- **Gluten** *Glúten*

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