



AMENDOEIRA

GOLF RESORT

Welcome

Here, you will find time. Time to discover fresh tastes, of products selected daily by our team. The time to savor what is best produced in our country. Here you will find organic, sustainable ingredients, carefully picked to provide you an unique experience at the table.

Enjoy.

Bem-vindo

Aqui, encontra tempo. Tempo para apurar sabores frescos, de produtos diariamente selecionados pela nossa equipa. Tempo para provar o que de melhor se produz no país. Aqui encontra ingredientes de origem biológica e de captura sustentável, cuidadosamente escolhidos para lhe proporcionar uma experiência única à mesa.

Desfrute.

BREAKFAST PEQUENO-ALMOÇO

10.30 am - 11.30 am

10h30 - 11h30

English breakfast | Pequeno-almoço inglês

Pastries assortment, bacon, sausage, tomato, mushrooms,
baked beans, hash brown, fried or scrambled.

Sortido de pastelaria, bacon, salsicha, tomate, cogumelos,
feijão, batata rosti, ovo estrelado ou mexido.

14€

Continental

Pastries assortment, ham, cheese, yogurt, cereals, butter, jams.

Sortido de pastelaria, fiambre, queijo, iogurte, cereais,
manteiga, compotas.

13€

Vegetarian | Vegetariano

Pastries assortment, tomato, mushrooms, baked beans,
hash browns, fried or scrambled eggs.

Sortido de Pastelaria, tomate, cogumelos, feijão,
batata rosti, ovo estrelado ou mexido.

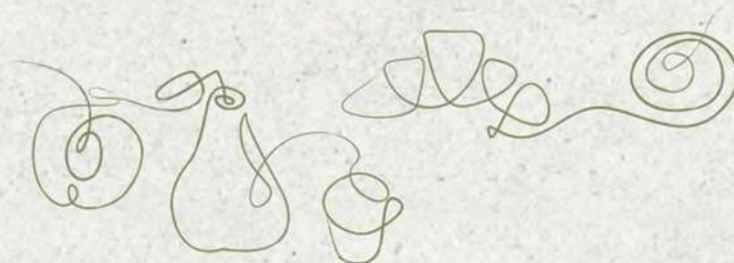
11€

Make your omelette | Faça a sua omelete

With toast or french fries
(ham, cheese, tomato, onion and mushrooms).

Com torrada ou batata frita
(fiambre, queijo, tomate, cebola e cogumelos).

12€



COUVERT & STARTERS

COUVERT E ENTRADAS

7 pm - 10 pm
19h00 - 22h30

Couverts

2 Kinds of bread, Snack, White butter.
2 Tipos de pão, Petisco, Manteiga branca.

3.5€

Starters | Entradas

National Cheese and Charcuterie Board,
with toasted bread and marinated olives.
Tábua de Queijos Nacionais e Chareutaria,
com pão tostado e azeitona marinada.

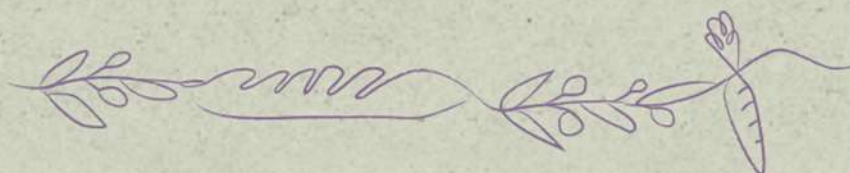
14€

Grilled shrimp with sweet chili sauce and coriander.
Camarão grelhado com molho sweet chili e coentros.

13.5€

Spare ribs 250gr with BBQ sauce and sweet potato chips.
Entrecosto 250gr com molho BBQ e chips batata doce.

14.5€



SALADS SALADAS

Tuna tataki, rocket and dried tomato.

Tataki de atum, rúcula e tomate seco.

14.5€

Crisp green salad with baked apple, asparagus slices
and spicy granola.

Salada verde crocante com maçã assada, lâminas
de espargos e granola picante.



12€

Grilled asparagus, almond and olive crumble
and Bearnese Sauce.

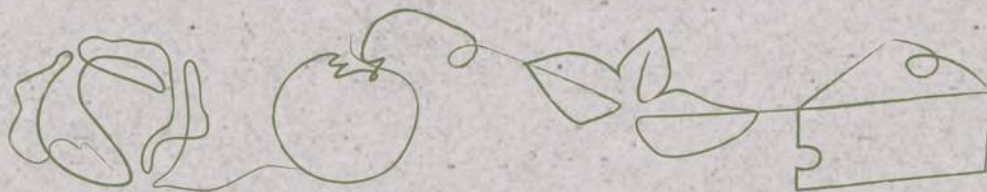
Espargo Grelhado, crumble de amêndoa e azeitona
e Molho Bearnês.

13€

Roast beef with potato salad, gherkins,
onions, parsley and mustard.

Rosbife com Salada de batata, cornichons,
cebola, salsa e mostarda.

13.5€



FISH PEIXE

Grilled sea bass Crushed potato, crispy onion,
parsley and shallot.

Robalinho grelhado Esmagada de batata,
cebola crocante, salsa e chalota.



18€

Cured Mackerel, Tomatoes and Beurre blanc sauce.
Cavala curada, Tomatada e molho Beurre blanc.



17€

Fish and Seafood Cataplana 2 pax
Cataplana de Peixes e Marisco 2 pax



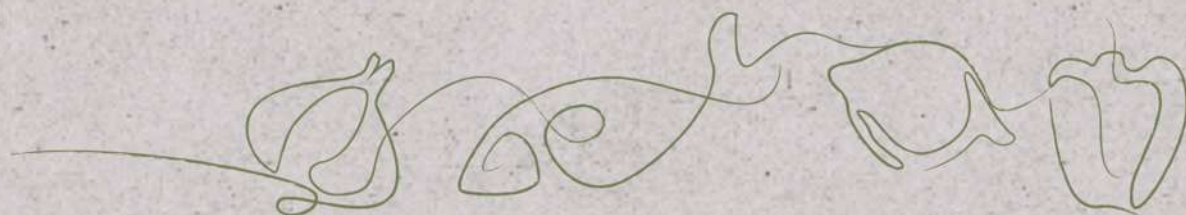
40€

Grouper and prawn rice.

Arroz de garoupa e gamba.



22€



MEAT CARNE

Beef Amendoeira (Wagyu) | Bife Amendoeira (Wagyu)

Beef, glazed with butter, cognac and sage,
potato wedge and serrano ham.

Bife corado, Glaceado com manteiga, conhaque
e salva, batata wedge e presunto serrano.

26€

Chicken Piri Piri | Frango Piri Piri

Chicken piri piri with fries and tomato and onion salad.

Frango piri piri com batatas fritas e salada de tomate e cebola.

18€

Burger | Hambúrguer

Burger 180gr, buttery cheese, cornichons, crispy
onions, sundried tomato and bacon sauce.

Hambúrguer 180gr, queijo amanteigado, cornichons,
cebola crocante, tomate seco e molho de bacon.

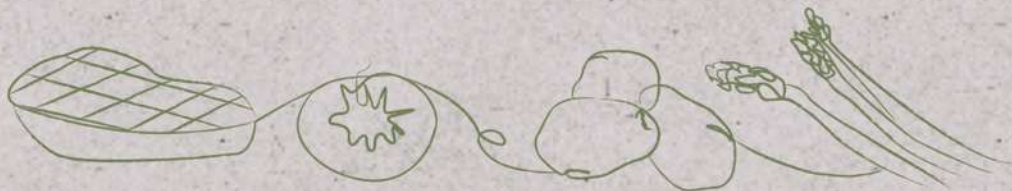
16€

Beef Chuck 200 days | Acém 200 dias

Potato wedge, grilled vegetables and bearnaise sauce

Batata wedge, legumes grelhados e molho bearnês

25€



TO SHARE PARA PARTILHAR

Beef chuck 200 days grain 200gr.

Acém 200 dias de grão 200gr.

25€

Grilled Chuleton 500gr.

Chuleton Grelhado 500gr.

28€

Tomawak 1Kg with 24h advance reservation.

Tomawak 1Kg com reserva 24h de antecedência.

55€

T-Bone 450gr.

T-Bone 450gr.

35€

Meat boards (chuck, chuleton and wagyu) 2 pax.

Tábuas de carnes (acém, chuleton e wagyu) 2 pax.

40€

Choose your garnish. 2 included
Escolha a sua guarnição. 2 incluídas

Butter rice, wedge potatoes, roasted vegetables,

Coleslaw or mixed salad.

Arroz de manteiga, batata wedge, legumes assados,

Coleslaw ou salada mista.

Choose your sauce
Escolha o seu molho

Bearnese sauce, Barbecue sauce or chimichuri.

Molho Bearnês, Molho Barbecue ou chimichuri.

PASTAS MASSAS

Linguini nero with fish, seafood and stew sauce.
Linguini nero com peixe, marisco e molho caldeirada.

25€

Tagliatelle with roasted vegetables and pesto sauce.
Tagliatelle com legumes assado e molho Pesto.

17€

Beef Lasagna | Lasanha de Carne

16€

Vegetable Lasagna | Lasanha de legumes

16€

PIZZA PIZZA

Chicken | Frango

Grilled chicken and pineapple compote
(tomato, cheese, oregano, chicken cubes and pineapple compote).

Frango grelhado e compota de ananás
(tomate, queijo, orégãos, cubos de frango e compota de ananás).

15€

From the sea | Do mar

Tomato, cheese, prawns, squid, mussels and coriander.

Tomate, queijo, camarão, lula, mexilhão e coentro.

20€

From the mountain | Da serra

Tomato, cheese, chorizo and ham, oregano.

Tomate, queijo, chouriço e presunto, orégãos.

17,5€

DESSERTS SOBREMESAS

Orange Pie with Citrus Cream.
Torta de Laranja com creme Cítrico.

5,5€

Almond pie with vanilla ice cream.
Tarte de amêndoa com gelado de baunilha.

5,5€

Chocolate Mousse with Salted Caramel
and Almond Crumble.
Mousse de Chocolate com Caramelo Salgado
e crumble de amêndoa.

5,5€

Fruta da época Laminada.
Seasonal Fruit Laminated.

4€

