

SABOR A MAR

Restaurant

PRIMEIRA ONDA

Seleção de pães, torrões, manteiga, azeitonas, mousse do chef (para 2 pessoas)

3,5€

FIRST WAVE

Bread selection, toasts, butter, olives, chef's mousse (2 people)

SOPAS CASEIRAS

CREME DE LEGUMES
SOPA DE TOMATE COM OVO DE
CODORNIZ ESCALFADO
SOPA DE PEIXE E COENTROS

4€
4,5€
5€

HOMEMADE SOUP

VEGETABLE CREAM SOUP
TOMATO SOUP WITH POACHED
QUAIL EGG
FISH AND CORIANDER SOUP

SALADAS

CAESAR DE FRANGO
Alface, frango grelhado, ovo cozido, croutons, anchovas, molho Caesar e Parmesão

10,7€

SALADS

CHICKEN CAESAR
Lettuce, grilled chicken, boiled egg, croutons, anchovies, Caesar sauce and Parmesan cheese

CAESAR DE CAMARÃO
Alface, camarão salteado, ovo cozido, croutons, anchovas, manga, molho Caesar e Parmesão

13€

PRAWNS CAESAR

Lettuce, sautéed prawns, boiled egg, croutons, anchovies, mango, Caesar sauce and Parmesan cheese

ATUM

Alface, atum, pimento, tomate, cebola roxa, ovo cozido, azeite de ervas

11€

TUNA

Lettuce, tuna, pepper, tomato, red onion, boiled egg, olive oil infused with herbs

PARA PICAR

TEMPURA DE TAMBORIL
Molho doce chili e maionese de jalapeño

12,5€

FOR SNACKING

MONKFISH TEMPURA
Sweet chili sauce and jalapeno mayonnaise

SAUTÉ DE LAPAS

Sumo de limão e pão tradicional "Bolo de Caco" com manteiga de alho

9€

SAUTÉED LIMPETS

With lemon juice and traditional "Bolo do Caco" bread with garlic butter

CAMARÃO SALTEADO EM ALHO

14€

SAUTÉED SHRIMPS WITH GARLIC

ASAS DE FRANGO

Molhos Piri Piri e Barbecue

7,5€

CHICKEN WINGS

With Piri Piri and Barbecue sauce

FRANGO PANADO

Frutos secos e cereais, molho de mostarda e mel

9,5€

BREADED CHICKEN

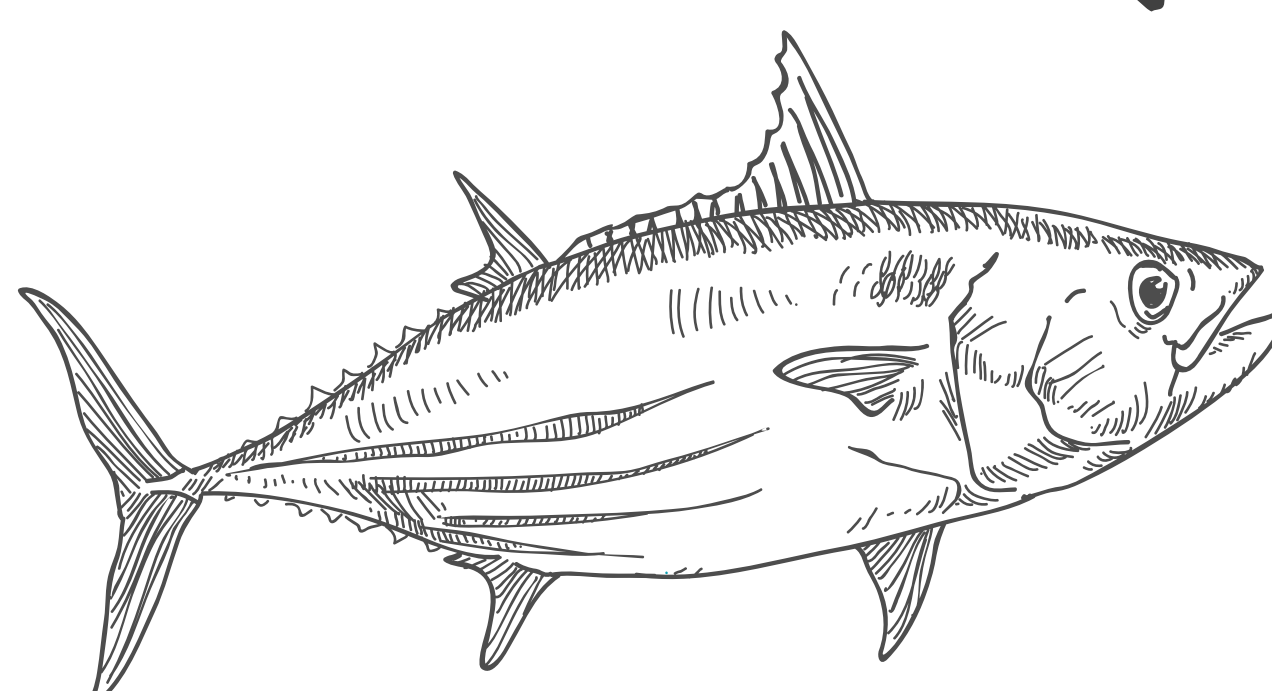
With dried fruit, cereals, mustard and honey sauce

NACHOS DE MILHO COM CARNE PICADA E QUEIJO CHEDDAR

8€

CORN CHIPS WITH CHOPPED MEAT AND CHEDDAR

madeira



PEIXE LOCAL

ESPADA*
Com banana e molho maracujá

16,5€

LOCAL FISH

SCABBARD FISH*
With banana and passion fruit sauce

PEIXE SAZONAL*

BIFE DE ATUM GRELHADO
De acordo com a disponibilidade

16,5€

SEASONAL FISH*

GRILLED TUNA STEAK
Ask for availability

A NOSSA SUGESTÃO (2 PESSOAS)*

ARROZ DE BACALHAU E LIMA
ARROZ DE TAMBORIL E GAMBAS
ARROZ DE MARISCO

28€
30€
30€

RECOMMENDATION (2 PEOPLE)*

CODFISH AND LIME RICE
MONKFISH AND PRAWNS RICE
SEAFOOD RICE

GRELHADOS*

FRANGO 16€
BIFE 18,5€
LOMBO DE BACALHAU 17,5€
CAMARÃO 21€

GRILLED*

CHICKEN
BEEF STEAK
CODFISH
PRAWNS

*ACOMPANHAMENTOS

Arroz de cogumelos e trufa
Batata salteada com ervas frescas
Couscous de vegetais
Legumes Salteados
Batata frita

*SIDE DISHES

Mushrooms and truffle rice
Potatoes sautéed with fresh herbs
Vegetable couscous
Sautéed vegetables
French fries

ACOMPANHAMENTO EXTRA

3,5€

EXTRA SIDE DISH

SANDUÍCHES

CAMARÃO
Maionese de caril, camarão salteado, manga, alface e tomate

9,5€

PRAWNS

Curry mayonnaise, sautéed prawns, mango, lettuce and tomato

SALMÃO

Queijo creme com alho e ervas, salmão fumado, abacate, alface, tomate

10,5€

SALMON

Cream cheese with garlic and herbs, smoked salmon, avocado, lettuce, tomato

FRANGO PICANTE

Frango grelhado, maionese de jalapeño, abacate, tomate seco caseiro e alface

7,6€

SPICY CHICKEN

Grilled chicken, jalapeño mayonnaise, avocado, dried tomato and lettuce

CLUB

Peito de frango grelhado, bacon, tomate, alface, ovo e maionese

11€

CLUB

Grilled chicken breast, bacon, tomato, lettuce, egg and mayonnaise

VEGAN

Legumes assados, azeite virgem, vinagre balsâmico e manjeriço

7,5€

VEGAN

Roasted vegetables, virgin olive oil, balsamic vinegar and basil

PREGO NO BOLO DO CACO

Bife de novilho, queijo, fiambre, alface, tomate, manteiga de alho

10,5€

BEEF STEAK

Traditional "Bolo do Caco" bread, cheese, ham, lettuce, tomato, garlic butter

VEGETARIANO


RISOTTO DE COGUMELOS
TOFU ASSADO
Tofu no forno com pera assada e vinho Madeira
Acompanhamento do dia

13€
14,5€

VEGETARIAN

MUSHROOMS RISOTTO
ROASTED TOFU
Roasted tofu and pear with Madeira wine
Side dish of the day

MENU Burger



HAMBURGUER

CLÁSSICO

Hambúrguer, alface, tomate e maionese de mostarda

8,5€

QUEIJO

Hambúrguer, queijo Cheddar, maionese de mostarda, alface, tomate e cebola

9,5€

À PORTUGUESA

Hambúrguer, maionese de mostarda, presunto, cebola roxa e ovo

10,7€

PARA FINALIZAR

TARTE DE NATAS

5€

PANNA COTTA DE MARACUJÁ

4,5€

PUDIM DE LARANJA

4,5€

DELÍCIA DA MADEIRA

Gelado de maracujá, gelado de morango, gelado de baunilha, chantilly, polpa de maracujá, bolo de mel

6€

TAÇA PEACH MELBA

Gelado de baunilha, pêsego, chantilly, molho de frutos vermelhos, amêndoa laminada torrada, hortelã

7,5€

BANANA SPLIT

Banana, chocolate, baunilha, chantilly, topping de caramelo, amêndoa laminada torrada

8€

SALADA DE FRUTA

4,5€

HAMBURGER

CLASSIC

Hamburger, lettuce, tomato, mustard, mayonnaise

CHEESE

Hamburger, Cheddar cheese, mustard mayonnaise, lettuce, tomato, onions

PORTUGUESE STYLE

Hamburger, mustard mayonnaise, smoked ham, red onion and egg

TO FINISH

PORTUGUESE CREAM TART

PASSION FRUIT PANNA COTTA

ORANGE PUDDING

MADEIRA DELICACY

Passion fruit ice cream, strawberry ice cream, vanilla ice cream, chantilly, passion fruit pulp, Madeira honey cake

BOWL OF PEACH MELBA

Vanilla fruit ice cream, peach, chantilly, red berry sauce, toasted laminated almonds, mint

BANANA SPLIT

Banana, chocolate, vanilla, chantilly, caramel, topping, toasted laminated almonds

FRUIT SALAD

A confecção dos pratos pode conter produtos alergénios, como abaixo indica. Se necessitar de alguma informação pergunte aos nossos colaboradores.

The preparation of the dishes may contain allergen products, as indicated below. If you need any information ask our staff.



Crustáceos
Crustaceans



Grãos de Sésamo
Sesame seeds



Frutos de Casca
Nuts



Glúten
Gluten



Ovos
Eggs



Peixe
Fish



Moluscos
Molluscs



Mostarda
Mustard



Aipo
Celery



Amendoim
Peanut



Lácteos
Milk products



Sulfitos
Sulfites



Soja
Soya beans



Tremoços
Lupini beans

VM
VidaMar
HOTELS & RESORTS
★★★★★
MADEIRA



vidamarmadeira

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