



“RESTAURANTE PANORÂMICO AMIEIRA MARINA”

Regulation 1169/2011 (EU) – Allergens

In compliance with Regulation No 1169/2011 (EU) concerning the provision of information on all ingredients or other substances that may cause allergies or intolerances used in the manufacture and preparation of products served at the Panoramic Restaurant Amieira Marina, reported that we offer you a chart with all the necessary information.

If you have allergies or intolerance of any kind, please let us know and we will provide you any additional information you need.



Couvert

Bread, Olives, Butter with herbs and Olive oil € 4.50

Cold starter

Quail Eggs € 4.00

Traditional sausage with Orange € 4.00

Sheep Cheese € 4.50

Goat cheese with aromatic herbs € 4.50

Octopus salad € 4.50

Porc meat with garlic and coriander € 4.50

Hot starter

Regional cheese gratin with white wine, oreganos and hooney € 5.50

Traditional Alentejo bread with herbs and quail eggs € 6.00

Traditional Alentejo bread with tomato herb and quail eggs € 6.50

Scramble eggs with mushrooms and smoked sausage € 7.00

Sautéed shrimp with olive oil and coriander € 8.00



Soups, Açordas and Broths

Soap	€ 3.50
Traditional "Açorda" with cod fish and eggs	€ 12.50
Traditional "Açorda" with dog fish	€ 13.50
Traditional "Açorda" with tomato smoked sausage, cod fish and egg	€ 14.50
Traditional "Açorda" with partridges	€ 16.00

Fish

Cod fish pie with shrimp, spinach and lettuce	€ 14.00
Grill black sword fish with vegetables, beans and sausage	€ 14.50
Sautéed octopus with olive oil, garlic, tomato and bean	€ 15.50
Fried cod fish with olive oil, potato, onion and carrot pure	€ 16.50

Meat

Rice duck with tomato salad and onion and oreganos	€ 14.00
Fried porc meat with traditional cod fish bread (migas)	€ 14.50
Porc tenderloin with clams, potato, mushrooms, bacon and cheese	€ 15.00
Lamb stew with potato, mint and fried bread	€ 15.50
Porc meat with potato and cauliflower	€ 16.50
Grill veal steak with rice and spinach spread	€ 18.00
Grill veal with mushrooms sauce, gratin potato and bacon	€ 19.00



Vegetarian

Sautéed vegetables with tagliatelle € 13.00

Child

Veal hamburger with fried potato and egg € 10.00

Dessert

Crème brûlée € 4.00

Bicolor Mousse € 4.50

Coconut pudding € 4.50

Traditional dessert with sugar, eggs and cinnamon € 5.00

Almond Cake € 6.00