

INSPIRED BY PORTUGAL



GRANDE REAL
VILLA ITÁLIA
HOTEL & SPA
★★★★★
CASCAIS

Sweet



VALENTINE



MENU

REALHOTELSGROUP.COM

MENU



AMUSE BOUCHE

Tártaro de atum, alga nori e lima confit
Tuna tartare, seaweed nori and lime confit

ENTRADA | STARTER

Ravioli de Camarão em caldo
de shitake com gengibre e citronela
Shrimp Ravioli in a shitake broth
with ginger and lemongrass

ESPUMANTE | SPARKLING WINE:

Quinta do Encontro Rosé

PEIXE | FISH

Peixe galo em manteiga miso com puré
de beringela e sésamo com grelo de couve
John Dory in miso butter with eggplant
puree and sesame with turnip tops

VINHO BRANCO | WHITE WINE:

Sexy

CARNE | MEAT

Novilho maturado com cenoura braseada
e cremoso de topinambur
Dry aged sirloin with seared carrots
and creamy topinambur

VINHO TINTO | RED WINE:

Amo-te

SOBREMESA PARA DIVIDIR | DESSERT TO SHARE

Bolo de chocolate recheado com caramelo salgado, frutos
vermelhos com cardamomo e sorbet de coco e baunilha
Chocolate cake with salted caramel, red fruits
with cardamom and coconut and vanilla sorbet

LATE HARVEST:

Grandjó

150,00€

POR CASAL | PER COUPLE

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