



Praia do Sal

RESORT

RÉVEILLON PROGRAMME

DINNER MENU

20H00 – 01H00

MAIN MENU

Amouse Bouche

Beetroot carpaccio with tzatziki sauce, cherry tomatoes, and arugula

Starter

Shrimp and clam bisque with crispy leeks

Fish

Grilled Grouper fillet and octopus linguini with mussels

Palate cleanser

Meat

Lamb moussaka with greek salad

Dessert

Baklava with pistachios, walnuts, and chestnuts
in a spiced muscatel de Setúbal reduction

VEGETARIAN MENU

Amouse Bouche Beetroot carpaccio with tzatziki sauce, cherry tomatoes, and arugula

Starter Smoked pumpkin soup, crème fraîche, and a seed mix

1st Course Grilled tofu with nori and warm salad (tomato, potato, asparagus, red onion, mushrooms, chives, and soy sauce)

Palate cleanser

2nd Course Vegetarian moussaka

Dessert Baklava with pistachios, walnuts, and chestnuts
in a spiced muscatel de Setúbal reduction

SUPPER

Cabbage and chourizo soup "caldo verde" / Mini steak sandwiches on bolo do caco bread / Hot chocolate and mini custard tarts

DRINKS

Still and sparkling water, soft drinks and beer (2 per person), white or red wine (1 bottle for 2 people) and coffee

135.00€
per person

Includes Main Menu or Vegetarian Menu, Supper and Drinks Included.
50% discount for children aged 4 to 10.

CHILDREN'S MENU

Amouse Bouche Meat croquettes with cheese sauce

Starter Roasted pumpkin soup with toasted bread crumbs

Main Course 1 Dolmades - meat-stuffed grape leaves with rice, vegetables, and yogurt sauce

or

Main course 2 Chicken souvlaki with salad in pita bread and french fries

Dessert Blue velvet cupcake with vanilla ice cream and M&M's

Book now: reservas@stayupon.com

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