






Starters

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Shrimp tempura  	15,00
Swordfish D. Amélia	13,00
Parma ham with melon	12,50
Salmon Rillettes with shrimp 	13,00
Tuna tartare 	16,50
Shrimp salad with avocado 	15,00
Carpaccio of filet of beef, octopus or swordfish	14,50
Foie gras frais	18,00

Soup

Seafood cream 	9,00
Cream Casa Velha	6,50
Tomato and onion soup	7,50

Pasta & Rice

Linguine with grilled vegetables	13,00
Risotto Primavera (vegetables)	16,00
Linguine with scallops   	20,00
Spaghetti with prawns   	23,00
Spaghetti with lobster   	29,00
Octopus risotto 	22,00
Seafood risotto  	24,00

Fish















Grilled scabbard fish	17,50
Scabbard fish flambée Casa Velha 	19,00
Grilled tuna fish	20,00

Fish soup Casa Velha 	21,00
Fish of the day	20,00
Grilled red snapper	23,00

Meat

Chicken paillard	17,00
Duck confit	20,00
3 Medallions  	21,00
Grilled loin of lamb 	23,50
Kebab of beef Madeira style	24,00
Tournedos	24,00
Steak Diane or pepper flambée  	25,50
Chateaubriand (2 persons)	43,00

Desserts

Choice of ice creams 	7,00
Tiramisu  	8,00
Apple crumble  	9,00
Crème brûlée 	8,50
Petit gâteau  	8,50
Almond pastry with ice cream  	9,50
Mango au gratin 	10,00
Banana flambée	10,00
Assorted cheese 	12,00
Crêpes Suzette or Alaska  	13,00

Allergenic:

 Glúten

 Crustaceans

 Milk and products thereof