

Xmas Take-Away

23rd, 24th & 25th OF DEC.

May the magic of our gastronomy mingle with Christmas and make it unforgettable!

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starters

King prawns "Canolis" with braised pineapple · 8€

(2 Uni.)

Clams "tartelette" from Ria Formosa · 8€ (2 Uni.)

Crab "Arancinis" with coriander and lime tartar sauce · 6€ (4 Uni.)

Crispy goat cheese candy's with orange flower honey and nuts · 5.50€ (2 Uni.)

Chestnut cream, rosemary honey · 4€ (1 Uni.)

desserts

Traditional Christmas sweet · 12€

(2 persons)

"Filhoses, Sonhos, Rabanadas", Chocolate and Coconut Truffles

Filhoses · 12€ (10 Uni.)

Sonhos · 12€

(10 Uni.)

Rabanadas · 12€

(10Uni.)

Chocolate truffles · 12€ (10 Uni.)

Coconut truffles · 12€

(10 Uni.)

mains

Traditional Portuguese cod · 15€

(cod loin |cabbage rolls with carrot, garlic potatoes, chickpeas with his hot hummus)

Christmas Octopus · 15€

(roasted Octopus, red peppers, new potatoes on paprika sauce)

Traditional lamb Stew with crispy homemade bread · 14€

Roasted turkey loin with chestnuts · 13€

(greens mash, dried fruits rice, new potatoes)

wine package

Gaspar package · 18€

Conto Syrah 2018 (Lisboa) Conto Sauvignon Blanc 2019 (Lisboa)

Balthazar package · 30€

Encosta D'Aregos Grande Escolha White 2017 (Minho) Al Ria Reserva Red 2015 (Algarve)

Melchior package · 55€

Sparkling Wine QMF Brut 2017 (Bairrada) or Sparkling Wine QMF Rose Prime Edition 2019 (Bairrada) or Pombal do Vesúvio Tinto 2016 (Douro) or Quinta Casa Cadaval Reserva White 2017 (Tejo)

ORDERS

Minimum 48 hours in advance.



23rd, 24th and 25th of December

Opening time: 8:00 am to 11:00 pm.

At a previously scheduled time. In the event of a delay of more than 10 minutes, without prior

If you have any food allergies or intolerances, please inform us immediately. Unless other prices are per person. VAT included at the current legal rate.

+351 969 032 751 rp@hotelfaro.pt

