

menu

SELECTED BAKERY

- Seed, carob, wholemeal and traditional bread

STARTER

- Iberian salad
- Tomato salad
- Caprese salad
- Waldorf salad
- Chicken salad, grilled pineapple and penne pasta
- Smoked salmon and its garnishes
- Tuna tacos with red onion chutney
- Roast beef with old grain mustard
- Boiled prawns
- Marinated anchovies
- Assorted cheese

MAINS

- Mini savory mix (cod cakes, prawn cakes, meat croquettes and samosas)
- Cod with crispy cornbread, spinach and garlic sauce
- Slow cooked pork loin

- Chicken breasts with curry sauce and peanuts
- Baby squid with spicy sauce
- Sea bass fillets, clams, coriander and lime sauce
- Poached eggs with tomato sauce and crispy chorizo
- Gratin potato, carrots and mozarella
- Spinach mash
- Basmati rice, turmeric and nuts
- Mediterranean vegetables

DESSERTS

- Chocolate and nuts pie
- Creamy chocolate, strawberries with eucalyptus
- Lime cheesecake and meringe
- Assorted petits fours
- Ginger and pineapple panacotas
- Creamy coffee and condensed milk
- Chocolate cake
- Traditional orange pie
- Black forest
- Selection of seasonal fruits

Menu valid only for lunch on 19 March

From 12.30p.m. to 3p.m.

Payment of 50%, on confirmation of the reservation and the remaining 50%, until 15 March.

VAT included at the legal rate in force

BOOK NOW · +351 969 032 751 · rp@hotelfaro.pt

Call to national mobile network

50€
per person

Drinks from our selection
and coffee included

father's buffet

19 March



RIA FORMOSA
restaurante