



GUARANY[®]
CAFÉ-RESTAURANTE



Established in 1933

Starters

Smoked ham "Pata Negra"
Octopus Ceviche
Smoked salmon platter
Prawn cocktail

Guarany salad

(Selection of green salads, mushrooms, seaweeds, mango, scampi, tomato and cocktail sauce)

Tropical Salad

(Selection of green salads, pineapple, papaya, grilled chicken, mushrooms, tomato and yogurt sauce)

Primavera salad

(smoked salmon, prawns, egg, lettuce, varieties of lettuces and vinaigrette)

Omelette Elite

(mozzarella cheese, fresh tomatoes, oregano, fries and salad)

Omelette Zíngara

(smoked ham, mushrooms, fries and salad)

Omelette Invicta

(Prawns sautéed with red and green peppers, fried potatoes and salad)

Pasta

Spaghetti Bolognese

(with parmesan cheese)

Linguini with prawns and smoked salmon

(with fresh cream flavoured with fennel)

Fish

Confit Cod Loin

(with Mediterranean vegetables and potatoes flavoured with fresh herbs)

Grilled sea bass "Baron Brise"

(Served with ratatouille vegetables and fondant potatoes)

Octopus à Lagareiro

(grilled w/jacket potatoes, sautéed turnip tops and extra virgin olive oil)

Meat

Duck Magret with Tawny Port

(Grilled with reduced port wine and fruits of the forest (accompanied by fondant potato and turnip tops))

Grilled fillet steak "Guarany"

(Grilled and scented with truffle oil, fondant potatoes and a variety of vegetables)

Tripe Porto Style

(Served with white beans, rice, delicatessen, beef, chicken and white rice)

Servings for one person

No dish, food or beverage product, including the covert may be charged if not requested by the client or is unused.



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Soups

“Caldo verde”

(Traditional Portuguese cabbage, chorizo and potato soup)

Vegetable soup

Chef's Specials

Monday

Cod cakes with red bean rice

Pork tenderloin with bacon

(with crushed potatoes, onions, parsley and peppermint sauce)

Tuesday

Codfish shavings with crumbed corn bread

(With sautéed vegetables, onion sauce and fondant potatoes)

Pork ribs braised in red wine

(accompanied with potatoes poached in herbs and vegetables)

Wednesday

Black spaghetti with prawns, mussels & clams

(and a parmesan tile)

Picanha à Guarany

(Grilled beef served with white rice, fries, pineapple, black beans and cabbage)

Thursday

Shellfish stew with the grilled fish of the day

“Carne de Porco Alentejana”

(Traditional Pork Stew, served with fresh clams, deep fried potatoes and finished off with powdered cumin and fresh coriander)

Friday

Grilled salmon loin served with deconstructed ratatouille.

(citric vinaigrette aromatized with basil and fondat potatoes)

Game meat sausage with greens

(with codfish shavings, cooked in olive oil.)

Saturday

Octopus rice

Veal cheeks with corn bread and sautéed vegetables

Sunday

Cod loin with onion sauce

(chick peas, vegetables and jacked potatoes)

Roasted baby goat à Serrana

(Oven roasted baby goat served with baked potatoes, with baked potatoes, turmeric rice, sautéed turnip tops with sage and a dried nut sauce)

Tripe Porto Style

(Served with white beans, rice, delicatessen, beef and chicken)

Couvert (p/person)

(Bread, olive oil, balsamic vinegar, olives, tuna pâté)

Servings for one person



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KIDS MENU

Soups

Vegetable soup

Chef's Specials

Fish Grilled sea bass filet with rice, salad and fries

Meat Chicken scallop with rice, salad and fries
Grilled mini-steak with rice, salad and fries
Spaghetti Bolognese

Desserts

Fruit trilogy
Scoop of chocolate ice cream





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Ice Cream

Cup Amazônia

(strawberry, chocolate, vanilla and whipped cream)

Cup Guarany

(strawberry, chocolate, vanilla, pistachio and whipped cream)

Cup Stracciarina

(tangerine and stracciatella)

Banana Split

(chocolate, strawberry, vanilla whipped cream)

1 scoop of your choice

(strawberry, chocolate, vanilla, pistachio, stracciatella and raspberry)

Sweet Crepes

Crepe with hot chocolate sauce

(strawberries and whipped cream)

Crepe with ice cream

(hot chocolate sauce, 1 scoop of stracciatella ice cream and whipped cream)

Crepe with Grand Marnier

Crepe Alaska

(tangerine ice-cream, pineapple, whipped cream and strawberry toppings)

North Pole Crepe

(vanilla and stracciatella ice-cream, whipped cream and chocolate toppings)

Crepe Guarany

(strawberry ice-cream, pineapple, strawberry, kiwi, grapes, whipped cream)



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Desserts

Selection of cheeses (sheep, goat cheese and pumpkin preserve)

With Porto Graham's late bottled vintage

Fruit trilogy

With Porto Graham's Sweet White

Mango, pineapple or melon (1 unit to select)

With Porto Graham's Sweet White

Apple tart (with a vanilla ice cream scoop and cinnamon)

With Porto Graham's Sweet White

Cheese cake (with "Collin" of raspberry and fruits of the forest)

With Porto Graham's Late Bottled vintage

Almond tart with pistachio ice cream scoop

With Porto Graham's Tawny 30 years

Petit Gâteau with strawberry ice cream

With Porto Graham's six grapes

Chocolate mousse (with whipped cream, crunchy caramel and wild berries)

With Porto Graham's Late Bottled vintage

Traditional desserts

Sweet eggs with pineapple

With Porto Graham's Sweet White

Cream caramel with a scoop of dark chocolate ice-cream

With Porto Graham's Tawny 10 years

"Rabanadas" French Toast à Guarany

"Rabanadas" French Toast with Porto Tawny 10 years