

# **O Comercial**

# **Palácio da Bolsa**

**by Chef Samantha Reis**

**Thanks for the visit!**

**We hope you have a pleasant journey through our flavors.**

## **COUVERT**

Bread 0,80€ (unit)

Flavoured olive oil, tuna pate, olives 6€

## **FIRST COURSE**

Salad (mango, wild coulis, walnuts, crunchy onion and buffalo mozzarella)

10€

Tradition (alheira sausage, black pudding, turnip greens, olives and carrot purée)

14€

Memory of Saint John (sardine, goat cheese, pumpkin sauce,  
chilli ice cream, bread toast)

15€

Tuna tartar (mango, cinnamon, sesame and ginger)

16€

Veal carpaccio (pesto sauce, truffle oil, parmesan cheese, arugula)

17€

Foie-gras (in the oven, drunk pear, moscatel sauce)

18€

Grilled scallops (ratatouille purée and caviar)

19€

Mixed board (Pork Bísaro)

(mountain cheese, traditional sausages, 2 bread)

25€ (2 pp)

## **SOUP**

Soup of miscalos (wild mushroom)

12€

## **PASTA**

Spaghetti spicy (mayonnaise of herbs, tiger shrimp, clams, quail egg, vegetables)

29€

## **VEGAN**

Asian noodles and smoked tofu (vegetables, pumpkin jam, sesame and soy sauce)

18€

Carrot burger (apple and roasted corn, punch potatoes and vegetables)

18€

## **RISOTTO**

Mushroom (and dried cepes)

16€

Dried tomato (black olives and asparagus)

18€

Scallops and tiger shrimp (saliconia and apricot)

30€

## **KIDS MENU**

(up to 10 years old)

Breaded chicken OR white fish fillet,

With: white rice and french fries

13€

## **FISH**

Grilled sea bass (butter sauce and parsley, mashed potatoes)

26€

Tuna steak (pistachio and poppy flower, port wine onion and sautéed potatoes)

27€

Codfish (port wine onion, mountain cheese, dried fruit risotto)

28€

Octopus (saffron risotto, smoked bacon and tomato confit)

30€

## **MEAT**

Lamb (port wine onion, traditional sausages risotto)

26€

Duck leg confit (balsamic cream, sweet potato puree)

27€

Pork cheek confit (port wine sauce, mushroom risotto)

28€

Beef loin (foie gras mousse, rustic potato, bacon and cheese sauce)

29€

## DESSERT

Apple (roasted in red port, crumble, apple ice cream) 8€

Follow with | Moscatel Fragulho 2011 - 6€

Custard tart/Pastel de nata (with liqueur, cinnamon ice cream) 9€

Follow with | 10 years Tawny port - 8€

Roses, pistachio and mascarpone (in semi-cold) 10€

Follow with | Ruby port - 5€

Caramel petit gâteau (peanut ice cream) 11€

Follow with | 20 years Tawny port - 10€

### Chocolate Lovers

(dark chocolate fondant, caramelized white chocolate ice cream, chocolate mousse) 12€

Follow with | LBV Port - 6€

Seia cheese (sheep's cheese) (with jams and dried fruits) 13€

Follow with | 2011 Vintage port - 13€