

Às 24 entra 25

Programa Especial Passagem de Ano



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SLEEP & NATURE

HOTEL & SPA

MENU

Welcome Drink

Bebidas | Drinks

Vinho Branco, Vinho Rosé, Espumante,
Aperitivo Per Se, Porto Tónico, Água,
Sumo de Laranja Natural, Shirley Temple

*White Wine, Rosé Wine, Sparkling Wine, Per Se
Aperitif, Port & Tonic, Water, Fresh Orange Juice,
Shirley Temple*

Canapés

Cone com atum, soja doce, wakame
Tuna cone with sweet soy and wakame

Queijo da serra, pistachio e maçã
Serra cheese with pistachio and apple

Bolinhos de bacalhau
Cod fritters

Roulade de salmão fumado
Smoked salmon roulade

Tartelete de alheira e cogumelos shimeji
Alheira tartlet with shimeji mushrooms

Mini panquecas de truta curada e ovas
Mini pancakes with cured trout and roe

Croquete de presunto com aioli
de pimentão fumado
Ham croquette with smoked pepper aioli

Amuse-Bouche

Pão de bolota, chouriço de porco
preto e cogumelos do choupo
*Acorn bread, black pork chorizo, and poplar
mushrooms*

Entrada | Starter

Veiras, erva-príncipe, funcho e alvarinho
*Scallops with lemongrass, fennel and
Alvarinho wine*

Peixe | Fish Dish

Garoupa, coentros, couve-flor, Roupeiro
e emulsão de crustáceos
*Grouper with coriander, cauliflower, Roupeiro
wine and shellfish emulsion*

Tira-Palato | Palate Cleanser

Sorvete de framboesa e espumante
Raspberry and sparkling wine sorbet

Carne | Meat Dish

Medalhão de Carne Alentejana,
silarcas, bimis, tupinambor
*Alentejo beef medallion with silarca
mushrooms, bimis and Jerusalem artichoke*

Sobremesa | Dessert

Chocolate belga e avelã, ouro,
alfazema, framboesa
*Belgian chocolate and hazelnut with gold,
lavender and raspberry*

Bebidas | Drinks

Refrigerantes, Águas, Cerveja, Vinho Branco e
Tinto Regional Alentejano, Serviço de Cafetaria
*Soft drinks, Waters, Beer, Regional White and
Red Alentejo Wines, Coffee Service*

KIDS MENU

Entrada | Starter

Creme de cenoura
Carrot cream soup

Peixe | Fish

Garoupa com esmagada
de batata e legumes baby
*Grouper with mashed potatoes
and baby vegetables*

Carne | Meat

Bife de frango com ovo a cavalo
e batata frita
*Chicken steak with fried egg
and french fries*

Sobremesa | Dessert

Mousse de chocolate
Chocolate mousse

Ceia | Bar Aberto

Late Supper | Open Bar

Ceia | Late Supper

Seleção de pães

Bread selection

Seleção de queijos portugueses

Selection of portuguese cheeses

Buffet de sobremesas tradicionais

Traditional dessert buffet

Bolo-rei e Azevias de Grão

Traditional portuguese cake and fried chickpea pastries

Caldo verde

Traditional portuguese cabbage soup with chorizo

Mini preguinhos

Mini steak sandwiches

Arroz de grelos com pastéis de bacalhau

Turnip greens rice with codfish cakes

Salgadinhos

Savory snacks

Bar Aberto | Open Bar

Brunch Ano Novo

New Year's Brunch

Hummus de tremoço com
Grissini de azeitonas
*Lupin hummus with olive
grissini*

Tábua de enchidos regionais
Regional charcuterie board

Tábua de queijos regionais
Regional cheese board

Seleção de pães regionais
Selection of regional breads

Compotas caseiras, mel,
frutos secos
*Homemade jams, honey,
dried fruits*

Pastéis de bacalhau, croquetes de carne,
chamuças de legumes, rissóis de leitão, rissóis
de camarão, salmão fumado, rosbife
*Cod fritters, meat croquettes, vegetable samosas, piglet
turnovers, shrimp turnovers, smoked salmon, roast beef*

SOPA | SOUP

Canja de frango do campo
Free-range chicken soup

SALADAS SIMPLES | SIMPLE SALADS

Salada de polvo tradicional
Traditional octopus salad

Salada de pêra e maçã com canela e frutos secos
Pear and apple salad with cinnamon and dried fruits

Salada de bacalhau assado
Roasted cod salad

Salada de legumes assados
com requeijão e nozes
*Roasted vegetable salad with
ricotta and walnuts*

Salada Waldorf
Waldorf salad

Molhos: cocktail, vinagrete, iogurte
Dressings: cocktail, vinaigrette, yogurt

PRATOS PRINCIPAIS | MAIN DISHES

Pojadouro de vitela estufado
Braised veal shoulder

Polvo assado com azeite
de alho e coentros
*Roasted octopus with garlic olive
oil and coriander*

ACOMPANHAMENTOS | SIDES

Arroz de enchidos, legumes da época
assados, batata a murro, feijão verde
salteado com azeite e alho
*Sausage rice, roasted seasonal vegetables,
smashed potatoes, green beans sautéed with
olive oil and garlic*

Brunch Ano Novo

New Year's Brunch

SOBREMESAS | DESSERTS

Sericaia

Traditional portuguese dessert

Fruta laminada

Sliced fruit

Tábua de queijos regionais

Regional cheese board

Leite creme

Crème brûlée

Bolo de chocolate

Chocolate cake

Arroz doce

Rice pudding

Pudim de medronho

Strawberry tree fruit pudding

Toucinho do céu

Traditional almond cake