MENU

NEW YEAR'S DAY LUNCH

SIMPLE SALADS

MIXED GREEN LEAVES

CHERRY TOMATOES

GRATED CARROT

COMPOSED SALADS

OCTOPUS SALAD WITH SWEET POTATO, PEPPERS AND CORIANDER

CURED HAM SALAD WITH ORANGE, ROCKET AND AGED CHEESE SHAVINGS

QUINOA SALAD WITH ROASTED VEGETABLES, CHICKPEAS
AND HERB VINAIGRETTE

STARTERS

MINI SERRA DA ESTRELA CHEESE AND HONEY PUFF PASTRIES

ALHEIRA PASTRY CUPS WITH CARAMELISED ONION

VEAL CROQUETTES WITH WHOLEGRAIN MUSTARD

TOMATO CONFIT AND GOAT'S CHEESE BRUSCHETTA

MINI SALT COD FRITTERS

PLATTER OF PORTUGUESE CURED MEATS AND CHEESES WITH FRUIT PRESERVES

SOUP

TRADITIONAL CALDO VERDE WITH SLICED CHOURIÇO AND CORNBREAD

FISH

OVEN-ROASTED SEA BASS FILLETS WITH AN AROMATIC HERB CRUST
AND A DELICATE LEMON SAUCE

INVICTA
1869
GRANDE HOTEL DO PORTO
★★★

50€

MENU

NEW YEAR'S DAY LUNCH

MEAT

SLOW-ROASTED VEAL WITH A RED WINE AND SHALLOT SAUCE

SIDES

POTATO AND LEEK GRATIN

ROASTED SEASONAL VEGETABLES WITH OLIVE OIL AND AROMATIC HERBS

DESSERTS

MOIST PÃO DE LÓ FROM OVAR (TRADITIONAL SPONGE CAKE)

SERICAIA WITH ELVAS PLUMS

LEMON MERINGUE TART

BABA DE CAMELO (CARAMELISED CONDENSED MILK MOUSSE)

EGG PUDDING WITH CARAMEL

RICE PUDDING WITH CINNAMON

FRESH FRUIT SALAD

DRINKS

STILL AND SPARKLING MINERAL WATER

SOFT DRINKS

ORANGE JUICE AND PINEAPPLE JUICE

GHP SELECTION OF RED AND WHITE WINES

COFFEE AND TEA

INVICTA 1880 GRANDE HOTEL DO PORTO ★★★

50€