

Special 3 cours menu

“CHEFS MENU”

TYPICAL TRADITIONAL 3 COURS DISHES

60€ 2P

FISH

- Cocktail: Caipirinha exótica / Sangria
- Starter: Tabua Supreza / Cape Verdian Local Appetizer
- Main Course: Mix Fish with Collard Green in a Bed of Coconut Milk
- Dessert: Cape Verdian Crème Brûlée with Home-made Vanilla Ice Cream & Maracujá
- Drink: Vegan Coffee or Organic Tea

Price (pp): 35€ | Price (2p): 70€

MEAT LOVERS

- Cocktail: Caipirinha exótica / Sangria
- Starter: Exotic Vegetable Soup / Salad Verdiana
- Main Course: Filet Mignon with Pepper Sauce
- Dessert: Home-made Coffee & Vanilla Ice Cream
- Drink: Coffee or Organic Tea

Price (pp): 45€ | Price (2p): 90€

CHICKEN

- Cocktail: Caipirinha exótica / Sangria
- Starter: Anti-pasti
- Main Course: Chicken Stroganoff with Exotic Vegetables / chicken curry
- Dessert: Crepe Georgette
- Drink: Coffee or Organic Tea

Price (pp): 35€ | Price (2p): 70€

SEAFOOD

- Cocktail: Caipirinha exótica / Sangria
- Starters : Mariscos Exóticos/ local seafood
- Main Course: Rainha de Chateau / Pasta Lagosta (thai salad with lobster ore pasta with lobster)
- Dessert: Crepe Georgette
- Drink: Vegan Coffee or Organic Tea

Price (pp): 50€ | Price (2p): 100€

VEGAN

- Cocktail: Caipirinha exótica / Sangria
- Starter: Exotic Vegetable Soup / Thai salad
- Main Course: Sra Abobora
- Dessert: Fruta Chateau & Ice Cream
- Drink: Coffee or Organic Tea

Price (pp): 30€ | Price (2p): 60€

