

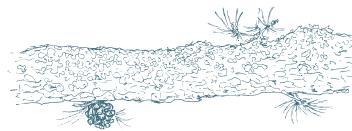
# ROCCA

with STORIES

O Chef Fernando Monteiro criou esta carta para lhe oferecer uma refeição inesquecível. Uma coleção de pratos cintilantes e sensoriais da cozinha Portuguesa. Pequenas explosões de cores e sabores, deliciosos e apelativos, apresentados como um sonho de aromas e sabores. O Chef quer que preencha todos os sentidos, acredite, todos os sentidos.

*The Chef Fernando Monteiro created this menu having in mind to offer you unforgettable meal. A Collection of traditional Portuguese dishes made out from the most fresh local products including Flavours from the magnificent Atlantic Ocean just 5 minutes away. Please enjoy this great journey of aromas and Flavours. The Chef aims to fulfil your senses...All five of them.*

*Chef Fernando Monteiro*



#### ATENÇÃO | ATTENTION

Na maioria dos pratos desta carta, existem alimentos que podem conter produtos que causem alergias alimentares. No caso de ser intolerante a algum alimento ou produto deve perguntar ao empregado de mesa acerca da composição dos pratos.

*In most dishes of this Menu there are some products that can cause allergies. If you have intolerance to any products or ingredients, please ask your waiter about the composition of your choice .*

## COUVERT

Pão, tostas caseiras, azeitonas marinadas, húmus de beterraba, manteiga e Azeite com flor de sal e vinagre balsâmico  
*Bread, toasts, marinated olives, beet hummus, butter, virgin olive oil with salt flower and balsamic vinegar*

4,00€

## SOPAS & ENTRADAS | SOUPS & STARTERS

Creme de Legumes  
*Vegetables Soup*

7,00€

Sopa de tomate à Alentejana com ovo escalfado  
*Tomato Soup with poached Egg*

11,00€

Suado de mariscos com caviar de pimentos  
*Seafood soup with Bell Peppers trilogy*

17,00€

Salada Mista  
*Mixed Salad*

7,00€

Estaladiço de espinafres com queijo de cabra, nozes com salada verde e redução de mel e alecrim  
*Spinach and goat cheese, green salad, walnuts, honey and rosemary sauce*

17,00€

*Especialidade*

**Carpaccio de novilho com lascas de parmesão e alcaparras com pé**  
*Veal carpaccio with parmesan cheese and cappers*

19,00€

Ceviche de garoupa com leite tigre, cebola roxa e gengibre, alhos, malagueta e pimentos frescos com flor de sal  
*Grouper ceviche with tiger milk, red onion and ginger, garlic, chili and fresh peppers with salt flower*

20,00€

Cheesecake de salmão, abacate, lima e cebola roxa e alho francês frito  
*Salmon cheesecake with avocado, lime, red onion and fried leek*

20,00€

*Especialidade*

**Carpaccio de polvo com caviar de pimentos, azeitonas pretas e rúcula**  
*Octopus carpaccio with peppers caviar, black olives and arugula*

19,00€

Camarões salteados à guilho  
*Shrimps sauteed in garlic and coriander sauce*

21,00€

**Burrata com tomate cherry confitado em aroma de molho pesto e trufas de azeitonas pretas**  
*Burrata DOP with cherry tomato confit in pesto sauce and olive truffles*

16,00€

*"Never eat more than you can lift."*

Miss Piggy

## PRATOS VEGETARIANOS | VEGETARIAN DISHES

Canelones de ricota, espinafres, cogumelos com parmesão vegan sobre de molho de tomate  
*Ricotta cannelloni, spinach, mushrooms with vegan parmesan over tomato sauce*  
22,00€

Brás de tofu e legumes  
Tofu and vegetables and egg cream  
22,50€

*Especialidade*  
**Risoto de espargos verdes com cogumelos frescos**  
*Green asparagus and fresh mushrooms risoto*  
20,00€

Empanadas de legumes e algas com salada mista e sementes de abóbora e Goji  
Vegetable and seaweed empanadas with mixed salad with pumpkin and goji seeds  
21,00€

## PEIXES | FISHES

**Filete de robalo sobre puré de ervilhas, com mini legumes salteados**  
*Sea bass fillet over peas puree with sautéed mini vegetables*  
26,00€

Polvo confitado em azeite extra virgem com batata doce assada, salicórnia e cebola agri-doce  
Octopus confit in extra virgin olive oil with roasted sweet potato, salicornia with sweet and sour onion  
27,50€

Bacalhau confitado com broa sobre mousse de grão de bico  
*Cod confit with cornbread on chickpea mousse*  
25,00€

Garoupa braseada sobre puré de batata com mini legumes salteados  
*Braised grouper over mashed potato with mini sautéed vegetables*  
28,00€

Bife de atum rosa com musseline de batata doce e feijão verde  
*Pink tuna steak with sweet potato mousse and runner beans*  
28,00€

Salmão braseado com crosta de milho e coentros sobre esmagado de batata e azeitona  
*Braised salmon with corn crust and coriander on mashed potatoes and olives*  
24,00€

Risoto de camarão com coentros  
*Shrimps and fresh coriander risoto*  
24,00€

**Tranche de dourada braseada com arroz negro com brócolos e couve flor**  
*Braised sea bream with black rice with broccoli and cauliflower*  
26,00€

*"You don't need a silver fork to eat good food."*

Paul Prudhomme



## CARNES | MEAT

Bife do lombo à Portuguesa

*Tenderloin steak with garlic sauce, homemade fries - very typical in Portugal*

**27,00€**

Bife à Marrare com batata frita caseira e salada de tomate com orégãos

*Sirloin steak with mustard sauce, homemade fries*

**28,00€**

**Peito de galinha recheado com espinafres, alperce, queijo cheddar e bacon  
com puré de batata e feijão verde**

*Chicken breast stuffed with spinach, apricot, cheddar cheese and bacon with mashed  
potatoes and green beans*

**21,00€**

Entrecote grelhado com manteiga de ervas, panaché de legumes e arroz basmati

*Grilled entrecote with herb butter, vegetable panache and basmati rice*

**25,00€**

Lasanha de novilho gratinada

*Veal lasagna "Au gratin"*

**19,00€**

Magret de pato braseado com molho de kumquat sobre risoto de espargos verdes

*Braised duck magret with kumquat sauce and green asparagus risotto*

**28,00€**

Carre de borrego frito com arroz grelos, alho e molho de Alecrim

*Fried lamb carré with turnip tops rice, garlic and rosemary sauce*

**28,00€**

**Picapau do lombo com batata frita caseira**

*Sirloin cubes with garlic sauce and homemade fries*

**25,00€**

*"Good food ends with good talk."*

Geoffrey Neighor

## SOBREMESA | DESSERTS

Cheese cake de lemon curd

*Lemon curd cheesecake*

**12,00€**

Pudim Abade de priscos com sablê Bretton e sorbet de limão

*"Abade de priscos" pudding with Bretton sable and lemon sorbet*

**12,00€**

Tarte de maçã com gelado de canela

*Apple Pie with Cinnamon Ice Cream*

**11,00€**

**Onyria Moments - especialidade**

**Bavaroise de Chocolate Branco, Creme Inglês, Pesto doce de Hortelã e Pistachio  
com Sorbet de framboesa**

*White Chocolate Bavaroise, English Cream, Sweet Mint Pesto and Pistachio*

*with Raspberry sorbet*

**13,00€**

**Entremê de chocolate com doce de figo e gelado de nozes**

*Chocolate entremê with fig jam and walnut ice cream*

**12,00€**

**Gelados - 2 Bolas**

Nata, baunilha, morango, chocolate, caramelo, tangerina, limão e framboesa

*Ice cream - 2 Scoops*

*Cream, vanilla, strawberry, chocolate, caramel, tangerine, lemon and raspberry*

**8,00€**

**Fruta ao Natural**

*Fresh Fruit*

**11,00€**

**Prato de Queijo com Tostas e Uvas - 2 pessoas**

*Cheese Plate with Toasts and Grapes - 2 people*

**17,00€**

*"Anything is good if it's made of chocolate."*

**Jo Brand**

IVA incluído à taxa em vigor/ VAT included.

Este estabelecimento possui livro de reclamações

This establishment has a complaint's book.