

FOOD MENU



COUVERT

Bolo levedo, tostas de alho, manteiga de ervas, chutney de cebola, queijo castelinho e carne desidratada	7
Cesto de Pão	3
Azeitonas	2

MOMENTOS DE PARTILHA

Tártaro de novilho	9
Tártaro de abacate	7
Ceviche do mar com alga nori e folha de arroz	12
Chicharro frito com bolinhos de milho e molho vilão	8
Camarão na brasa - 250gr c/tostas de alho e manteiga de camarão	22
Salada de barriga de porco caramelizada, funcho e laranja	8
Mousse de queijo chevre, chutney de cebola e crocante de mel	8
Cogumelos gratinados com tomate assado	7
Tábua de enchidos regionais	16
Tábua de queijos regionais, uva e tostas levedo	15

SOPAS

Sopa do dia	4.5
Sopa de peixe tradicional	7
Creme de tomate assado com ovo escalfado	6

DO MAR

Polvo na brasa, batata-doce fumada, vinagrete de laranja, alho francês e crocante de polvo	22
Bacalhau na sertã com cebolada e batata salteada	22
Lombinho de peixe corado, tortellini de camarão e creme de lapas	21
Peixe na brasa, acompanhado com: • migas de broa com mexilhão, amêijoas e lulas ou • ovas fritas, esmagada de batata e vinagrete de pepino com tomate	18

DA TERRA

Cachaço de porco a dois tempos, puré de pera, batata fondant e couve-lombarda	19
Rosbife, espuma de aipo, legumes e estaladiço de fava	22
Acém na brasa, arroz selvagem de cogumelos	20
Peito de pato corado, batata assada, cenoura em picles de laranja e molho de vinho do porto	20
Duo de frango, xarém de alheira e ervilhas com molho aromático	16

VEGETARIANO

Aipo corado, puré de cogumelos com avelã, palha de alho francês	14
Couve-flor panada, bulgur de ervilhas e açafrão, demi glace de legumes	15
Estufado de tofu, arroz basmati e coentros fritos	19

MASSAS & RISOTOS

Linguini negro do mar (amêijoas, mexilhão e lulas)	18
Fusilli de legumes, molho de ostras e queijo parmesão	14
Risoto de espinafres e queijo da ilha	16
Risoto de abóbora e cogumelos	16

SUGESTÕES DO CHEF

ACOMPANHAMENTOS

Batata-doce rosada
Batata crocante
Legumes assados
Arroz basmati
Salada com abacate, cebola vinagrada, tomate e tâmaras

Acompanhamento extra 4.00€ cada

O NOSSO BIFE

45,00€

Peito de vaca 500 gr para 2 pessoas

INCLUI:
Acompanhamentos (escolha 2)

A NOSSA GRELHA

Inclui 2 acompanhamentos

PEIXE DO DIA

CARNE DO DIA

SOBREMESAS

Degustação de gelados "tábua de queijos" gelados de queijo azul, São Jorge e banana	9
Sorbet de manga, brunesa de fruta e marshmallow	5
Panacota de lima, gel de maçã verde	6
Mousse de chá matcha, merengue crocante com granita de kiwi e pepino	6
Cremoso de chocolate, ganache de frutos vermelhos	8
Bolo de chocolate com caramelo salgado	8
Fruta da época	3.5



Produto Açores

Vegetariano

Sem glúten

Sem lactose

FOOD MENU



COUVERT

Azorean yeast cake, garlic toast, herb butter, onion chutney, castelinho cheese and dehydrated meat 7

Bread basket 3

Olives 2

TO SHARE

Beef tartare 9

Avocado tartare 7

Sea ceviche with nori seaweed and rice leaf 12

Grilled small fish "chicharro" with corn fritters and villain sauce 8

Grilled shrimp - 250gr with garlic toast and shrimp butter 22

Caramelized pork belly salad, fennel and orange 8

Chevre cheese mousse, onion chutney and honey crunch 8

Mushrooms au gratin with roasted tomatoes 7

Regional sausages board 16

Regional cheese board, grapes and yeast cake toast 15

SOUPS

Soup of the day 4.5

Traditional fish soup 7

Baked tomato cream with poached egg 6

FROM THE SEA

Grilled octopus, smoked sweet potatoes, orange vinaigrette, leek and crispy octopus 22

Cod fish in the frying pan with onions and sautéed potatoes 22

Roasted fish fillet, shrimp tortellini and limpet cream 21

Grilled fish fillet with: 18

• cornbread crumbs with mussels, clams and squid

or
• fried roe, mashed potato, cucumber vinaigrette with tomato

FROM THE FIELDS

Twice cooked pork neck, pear puree, fondant potato, and savoy cabbage 19

Roast beef, celery foam, vegetables, and crispy broad bean 22

Grilled chuck meat with rice and mushrooms 20

Roasted duck breast, baked potatoes, orange pickled carrots and port wine 20

Chicken duo, alheira xarém and peas with aromatic sauce 16

VEGETARIAN

Roasted celery, mushroom purée with hazelnut and leek straw 14

Breaded cauliflower, pea and saffron bulgur, vegetable demi-glace 15

Stewed tofu, basmati rice and fried coriander 19

PASTAS & RISOTTOS

Black sea linguini (clams, mussels and squid) 18

Vegetable fusilli, oysters sauce and parmesan cheese 14

Spinach and island cheese risotto 16

Pumpkin and mushroom risotto 16

CHEF'S RECOMMENDATIONS

SIDE DISHES

Rosy sweet potato

Crispy potato

Roasted vegetables

Basmati rice

Avocado salad, vinegared onion, tomato and dates

extra side dishes 4,00€ each

OUR BEEF

45,00€

Beef brisket 500g - for 2 persons

INCLUDES:

Side dishes (choose 2)

OUR GRILL

Includes 2 side dishes

FISH OF THE DAY

MEAT OF THE DAY

DESSERTS

Ice cream tasting "Cheese board" 5

Blue cheese ice cream, São Jorge cheese ice cream and banana ice cream) 6

Mango sorbet, fruit brunesa and marshmallow 6

Lime panacotta, green apple gel 8

Matcha tea mousse, crunchy meringue with kiwi and cucumber granita 8

Creamy chocolate, red fruit ganache 3.5

Chocolate cake with salted caramel

Seasonal fruit

Azores product

Vegetarian

No gluten

no lactose



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Price in €, including VAT at the legal rate in force.
If you need information about allergens, please contact our staff before placing your order