

## NEW YEAR'S DAY

New Year's Lunch



TRÓPICO

## HAPPY NEW YEAR

## **NEW YEAR'S LUNCH BUFFET**

VARIETY OF SIMPLE AND	Green leaf lettuce, corn, cucumber, tomato, onion and carrot & Tomato with onion and oregano & Carrot with orange, dried grapes and coriander Beetroot with apple, orange, onion and cinnamon & Grilled cuttlefish with ginger and mustard & Octopus salad with coriander & Greek salad
COMPOSED SALADS *	Penne with prawns and peppers & Chickpea salad with cod and boiled egg
STARTERS *	Sardine pâté with sliced toasted bread & Veal and parmesan carpaccio & Grilled pumpkin strips with honey & Tomato stuffed with tuna paste and grated egg & Octopus in vegetable vinegar & Prawns cooked in aromatic herbs & Lobster cooked with tartar
KITUTES *	Baked sweet potato 🏶 Fresh coconut 🕸 Plantain 🕸 Kitaba with gindungo 🕸 Ginguba 🕸 Paracuca
SAVOURIES *	Cheese and ham puffs * Sausage puff pastry rolls * Suckling pig rissoles * Codfish fritters  Pomodoro pizza with pineapple, mushrooms and ham
SOUP *	Chicken soup with mint
FISH DISH *	Baked cod stuffed with ham 🏶 Grilled octopus with garlic coriander
MEAT DISH *	Roast turkey, sautéed potatoes with onions and mushrooms 🏶 Veal medallions with bacon
SHOW COOKING *	Grouper * Tuna * Chicken slices * Rump steak * Pork "secretos" fillet * Pasta selection
SIDE DISHES *	Baked potatoes * Spinach creamy purée * Sautéed vegetables * Sweet potatoes * Plantain * Rice * Black beans * Boiled potatoes
DESSERTS *	Pumpkin Sonhos (traditional Portuguese doughnuts) * Fatias douradas (French toast) * Christmas cakes * Portuguese rice pudding Yule log * Bolo-rei (king's cake) * Créme * Egg yarns with sugar * Chocolate mousse * Farófias (whisked egg whites and sugar boiled in milk) Trópico custard tarts
FRUIT OF THE SEASON *	Papaya * Watermelon * Pineapple * Melon * Orange * Apple * Banana * Pear

## 55.000 AKZ

The price shown is per person. Drinks not included. VAT included at the legal rate in force. Lunch served from 12.00 pm to 4.00 pm.