

80ties Party

25/26 New Year

AGUA HOTELS

VILA BRANCA

MENU - EN

Amouse-Bouche

Cured Meats Board (DS, G, N)

Cheese Board (L, G, N)

Prawns, Samosas, Rissoles (G, C, L, O, DS)

Smoked salmon (P, DS)

'Muxama' a local delicacy made with dried tuna (P, DS)

Cold starter

Oyster with pickled cucumber, pickled red onion, kefir lime and ginger foam (C, G, L)

Hot starter

"Doughnut" with shrimp and its sauce (C, G, L, DS)

Fish course

Sea bass on the potato crust, velouté of razor clams and coriander with vegetables (P, MO, L, G)

Meat course

Pork loin stuffed with sausages and dried fruits and chestnut pure (DS, N, L)

Dessert

White chocolate mousse, cardamom, basil, strawberry, crumble and pistachio ice cream (L, O, G)

Supper

Green Cabbage Soup (DS)

Prawns, codfish pastries, Risoles (G, C, L, DS)

Hot Chocolate

Children's Menu

Vegetable Soup;

Burger (DS) Bolognese (DS, AI); Fish Fingers (G, O, P)

BEVERAGES

Welcome drink

Aperol Spritz, Gin Tonic

Wine

Sparkling wine Quinta Santa Cristina
(with the cold starter)

'Vinho Verde' Alvarinho Trajadura
(with the hotstarter)

Pousio Selection Branco
(with the fish course)

Vinha do Mouro Red
(with the meat course)

Herdade dos Grous Late Harvest White
(with the dessert)

New Year

Sparkling wine Fita Azul
(New Year's Toast')

Open Bar

Gin Gordon's, Martini,
Licor Beirão, Whisky JB
Still Water, Draft Beer,
non-alcoholic beverages and coffee