

Jantar de Natal
Christmas Dinner
24 de Dezembro

MS Aparthotel

Entradas
Starters

Seleção de Pães e Broa de Milho
Patês com Tostinhas Caseiras
e Azeitonas Marinadas
Tábua de Queijos e Enchidos
Ardósia de Camarão Cozido
e Mexilhão Meia Concha
Selection of Breads and Cornbread
Pâtés with Homemade Toasts
and Marinated Olives
Cheese and Cold Cuts Board
Slate of Boiled Shrimp and Half-Shell Mussels

Saladas Simples
Salads

Alface, Tomate, Cenoura,
Beterraba, Pepino e Couve Roxa
Lettuce, Tomato, Carrot, Beetroot,
Cucumber, and Red Cabbage

Saladas Compostas
Mixed Salads

Salada de Favas Baby com Chouriço
Salada de Quinoa com Frutos Secos
Salada de Frutos do Mar e Abacate
Salada Caprese
Baby Broad Bean Salad with Chorizo
Quinoa Salad with Dried Fruits and Nuts
Seafood and Avocado Salad
Caprese Salad

Sopa
Soup

Creme de Ervilhas com Presunto Crocante
Cream of Pea Soup with Crispy Prosciutto

Prato de Peixe
Fish Dish

Bacalhau à Lagareiro
(Lombo de Bacalhau, Espinafres
e Batatinha a Murro)
Lagareiro-Style Cod
(Cod Loin with Spinach
and Smashed Baby Potatoes)

Prato de Carne
Meat Dish

Roti de Peru Assado no Forno,
Arroz com Passas, Batata Assada
e Legumes Assados
Oven-Roasted Turkey Rôti
(Served with Raisin Rice, Roasted
Potatoes and Roasted Vegetables)

Massa / Vegetariano
Pasta / Vegetarian

Cannellones de Espinafres
Spinach Cannelloni

Sobremesas
Desserts

Sobremesas típicas de Natal
(Arroz-Doce, Filhoses de Abóbora e Cenoura,
Pudim de Ovos, Baba de Camelo com Amêndoas
Torradas, Coscorões, Sonhos de Abóbora, Toucinho
do Céu, Tronco de Chocolate, Bolo-Rei e Rainha)
Fruta laminada
Traditional Christmas Desserts
(Rice Pudding, Pumpkin and Carrot Fritters,
Egg Pudding, Portuguese Caramel Mousse
with Toasted Almonds, Portuguese Fried Pastry
with Sugar and Cinnamon, Pumpkin Doughnuts,
Traditional Almond Convent Cake, Chocolate Yule Log,
Portuguese King Cake with crystallised Fruits and
Portuguese Queen Cake with Dried Fruits and Nuts)
Sliced Fresh Fruit

Bebidas
Drinks

Água Com e Sem Gás, Sumos, Café e Chá
Vinho Branco e Tinto Rafeiro HMB
Still and Sparkling Water, Juices, Coffee, and Tea
White and Red Wine (Rafeiro HMB)

50€ adulto per person

25€ crianças entre 4-11 anos
for children from 4 to 11 years

✦ Reservas Booking ✦

events@mystoryhotels.com | fo.mst@mystoryhotels.com | +351 969 883 920 | +351 924 752 258

Almoço de Natal

Christmas Lunch

25 de Dezembro



Entradas

Starters

Seleção de Pães
(Pão de Mafra, Sementes e Alfarroba)
Tábua de Queijos e Enchidos
Tábua de Leitão Assado com Laranja
*Selection of Breads
(Mafra Bread, Seed Bread and Carob Bread)
Cheese and Cold Cuts Board
Roast Suckling Pig with Orange Board*

Saladas Simples

Salads

Alface, Tomate, Cenoura,
Beterraba, Pepino e Couve Roxa
*Lettuce, Tomato, Carrot, Beetroot,
Cucumber, and Red Cabbage*

Saladas Compostas

Mixed Salads

Salada de "Roupa Velha"
Salada de Salmão Fumado
Salada César
Salada de Cogumelos
com Rebentos de Soja e Sementes
*"Roupavella" Salad
(Traditional Portuguese Cod and Potato Mix)
Smoked Salmon Salad
Caesar Salad
Mushroom Salad with Bean Sprouts and Seeds*

Sopa

Soup

Sopa Rica de Peixe
Traditional Portuguese Fish Soup

Prato de Peixe

Fish Dish

Polvo à Lagareiro
*Lagareiro-Style Octopus
(Octopus with Olive Oil,
Garlic and Smashed Potatoes)*

Prato de Carne

Meat Dish

Cabrito Assado no Forno
com Batata à Padeiro
*Oven-Roasted Kid Goat with
Portuguese-Style Roasted Potatoes*

Massa / Vegetariano

Pasta / Vegetarian

Caril de Grão com Arroz Basmati
Chickpea Curry with Basmati Rice

Sobremesas

Desserts

Sobremesas típicas de Natal
(Arroz-Doce, Sonhos, Pudim de Ovos, Baba de Camelo
com Amêndoas Torradas, Coscorões, Toucinho do Céu,
Tronco de Chocolate, Bolo-Rei e Bolo-Rainha)
Fruta laminada
*Traditional Christmas Desserts
(Rice Pudding, Portuguese Christmas Doughnuts,
Egg Pudding, Portuguese Caramel Mousse
with Toasted Almonds, Portuguese Fried Pastry
with Sugar and Cinnamon, Traditional Almond
Convent Cake, Chocolate Yule Log, Portuguese King
Cake with Crystallised Fruits and Portuguese Queen
Cake with Dried Fruits and Nuts)
Sliced Fresh Fruit*

Bebidas

Drinks

Água Com e Sem Gás, Sumos, Café e Chá
Vinho Branco e Tinto Rafeiro HMB
*Still and Sparkling Water, Juices, Coffee, and Tea
White and Red Wine (Rafeiro HMB)*

50€ adulto per person

25€ crianças entre 4-11 anos
for children from 4 to 11 years

Gratuito para crianças dos 0 aos 3 anos
Free for children from 0 to 3 years