

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
Patés 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 ✦

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