

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 Americana

Salada de Frutos do Mar e Abacate
Salada Caprese

Baby Broad Bean Salad with Chorizo

American-Style Salad

Seafood and Avocado Salad

 *Caprese Salad*

Sopa

Soup

Creme de Espargos Verdes e Croutons
Green Asparagus Cream with Croutons

Prato de Peixe

Fish Dish

Bacalhau Cozido com Todos 
(Batata, Ovo, Couve Portuguesa,
Cenoura, Nabo e Grão)

*Boiled Codfish with Traditional Sides
(Potato, Egg, Portuguese Kale, Carrot,
Turnip, and Chickpeas)*

Prato de Carne

Meat Dish

Peito de Peru com Recheio Natalício,
Arroz com Passas, Batata Assada
e Legumes Assados

*Roast Turkey Breast With Christmas
Stuffing, Raisin Rice, Roast Potatoes,
and Roasted Vegetables*

Massa / Vegetariano

Pasta / Vegetarian

Tagliatelle Verde com Tomate Cherry
e Molho Pesto

*Green Tagliatelle with Cherry Tomatoes
and Pesto Sauce*

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 Herdade do Monte Branco
Still and Sparkling Water, Juices, Coffee, and Tea

White and Red Wine (Rafeiro Herdade do Monte Branco)

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



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

MS Aparthotel

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 Fish Soup

Prato de Peixe

Fish Dish

Bacalhau desfiado com Broa,
Grelas e Batatinha Assada

*Shredded Codfish with Cornbread,
Turnip Greens and Baked Potatoes*

Prato de Carne

Meat Dish

Cabrito Assado no Forno
com Batata à Padeiro

*Oven-Roasted Kid Goat
with "Padeiro-Style" 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 Herdade do Monte Branco

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