
PESTANA
HOTELS & RESORTS
2026
2027
ONE MIDNIGHT
endless memories

PESTANA
VIKING
BEACH & GOLF RESORT
ALGARVE • PORTUGAL

ONE MIDNIGHT
endless flavours

ENTRADAS

Salada de beterraba e bulgur, supremos de laranja do Algarve e seu vinagrete
Salada de polvo com batata-doce de Aljezur e maionese de wasabi
Salada de bacalhau com grão-de-bico, cebola roxa, ovo cozido e azeite de coentros
Salada de tomate cherry com pérolas de mozarela, pesto e tomate seco
Poké de salmão fumado e camarão, abacate, feijão edamame, folhas verdes e vinagrete asiático
Mesa de queijos portugueses e estrangeiros, charcutaria, perna de presunto e seus complementos
Mesa de salgadinhos
Mesa de petiscos portugueses

SOPA

Sopa de peixe e marisco
Creme de legumes com juliana de alho francês

PRATO PRINCIPAL

Leitão assado e seu molho
Bochechas de novilho estufadas em vinho tinto do Algarve, com brunesa de legumes e castanhas
Peixe galo assado com manteiga de coentros, puré de aipo assado e pickles de cenoura e cebola

VEGETARIANO

Caril de legumes com amendoim torrado
Falafel com puré de aipo assado e pickles de cenoura e cebola

SHOW COOKING

Mesa de marisco
Magret de pato fumado por nós com milho salteado e molho de laranja do Algarve
Cataplana de peixe e marisco
Aletria à moda da minha avó

Feliz ano novo!

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CRIANÇAS

Esparguete a bolonhesa
Esparguete com molho de tomate
Esparguete com molho de cogumelos
Filetes de dourada com tomate e curgete
Bifinhos de frango grelhados com legumes

ACOMPANHAMENTOS

Rodelas finas de batata crocante
Arroz de espargos
Batata assada com cebola e pimentão-doce
Batata-doce de Aljezur assada
Espinafres e grelos salteados com azeite e alho
Misto de legumes frescos assados com ervas de Provença
Batata frita

SOBREMESAS

Pudim de ovos e molho de caramelo
Arroz-doce tradicional do algarve
Aletria à moda da minha avó
Leite creme com perfume de citrinos do Algarve
Mousse de chocolate Pestana Viking
Fatias douradas com molho vinho do Porto
Bolo-rei
Tronco de Natal
Azevias

CEIA

Caldo verde
Pão com chouriço
Rissóis de carne
Pastel de bacalhau
Crepes de legumes e molho agridoce
Folhado de salsicha
Pastel de nata

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STARTERS

Beetroot and bulgur salad with Algarve orange segments and orange vinaigrette
Octopus salad with Aljezur sweet potato and wasabi mayonnaise
Salt cod salad with chickpeas, red onion, hard-boiled egg and coriander oil
Cherry tomato salad with mozzarella pearls, pesto and sun-dried tomatoes
Smoked salmon and shrimp poké with avocado, edamame, beans and Asian vinaigrette
Selection of savory fried snacks
Portuguese petiscos table
Portuguese and international cheese table charcuterie cured ham leg and accompaniments

SOUPS

Fish and seafood soup
Vegetable cream soup with leek julienne

MAIN COURSE

Roast suckling pig served with its signature sauce
Veal cheeks braised in Algarve red wine with vegetable brunoise and chestnuts
Roasted John Dory with coriander butter roasted celeriac purée and pickled carrot and onion

VEGETARIAN

Vegetable curry with roasted peanuts
Falafel with roasted celeriac purée and pickled carrot and onion

SHOWCOOKING

Cheese cured meats ham leg and sides
Seafood station with boiled shrimp garlic shrimp boiled crayfish stuffed stone crab clams
Bulhão Pato style and mariner's mussels
Live-carved house-smoked duck breast with sautéed corn and Algarve orange sauce
Algarve fish and seafood cataplana
Live dessert station featuring traditional sweet vermicelli pudding

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KIDS MENU

Spaghetti Bolognese
Spaghetti with tomato sauce
Spaghetti with mushroom sauce
Sea bream fillets with tomato and zucchini
Grilled chicken escalopes with vegetables

SIDE DISHES

Thin crispy potato slices
Asparagus rice
Roasted potatoes with onion and sweet paprika
Roasted Aljezur sweet potatoes
Sautéed spinach and turnip greens with olive oil and garlic
Mixed roasted fresh vegetables with Herbs de Provence
French fries

DESSERTS

Traditional egg pudding with caramel sauce
Traditional Algarve sweet rice pudding
Grandmother-style sweet vermicelli pudding
Algarve citrus-infused custard
House chocolate mousse
Portuguese French toast with Port wine reduction
Traditional King Cake
Chocolate Yule Log
Traditional sweet chickpea and sweet potato turnovers

SUPPER

Traditional green collard soup with Portuguese chouriço
Warm chorizo-stuffed bread
Savory beef patties
Salt cod fritters
Vegetable spring rolls with sweet and sour sauce
Puff pastry sausage rolls
Portuguese custard tart

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