



RESERVAS RESERVATIONS



NA RECEÇÃO
AT RECEPTION



MARQUE 9 DO SEU TELEFONE NO QUARTO
DIAL 9 FROM YOUR ROOM PHONE



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Vila LIDO Restaurante

18H30 - 21H30

COUVERT (F) (S)

PÃO INDIVIDUAL, MANTEIGA TRABALHADA, FLOR DE SAL
INDIVIDUAL BREAD, BUTTER SELECTION, FLEUR DE SEL

COUVERT SÓ SERÁ SERVIDO CASO SEJA PEDIDO PELO CLIENTE
COUVERT WILL ONLY BE SERVED IF REQUESTED BY THE GUEST

€2

SOPA | SOUP

CREME AVELUDADO DE LEGUMES

PREPARADA COM OS LEGUMES FRESCOS DO DIA

VEGETABLES SOUP

MADE WITH THE FRESH VEGETABLES OF THE DAY

SOPA MADEIRENSE DE TOMATE E CEBOLA (F) (S)

OVO DE CODORNIZ ESCALFADO, AZEITE COM INFUSÃO DE MANJERICÃO

TOMATO AND ONION MADEIRAN SOUP

POACHED QUAIL EGG, BASIL INFUSED OLIVE OIL

€6

€7

ENTRADAS | STARTERS

COGUMELOS RECHEADOS (F)

FIOS DE LEGUMES, GRATINADO COM QUEIJO DE CABRA PORTUGUÊS

STUFFED MUSHROOMS

VEGETABLE STRINGS, AU GRATIN WITH PORTUGUESE GOAT CHEESE

€12

CARPACCIO DE NOVILHO TRÊS PIMENTAS (F)

FOLHAS DE RÚCULA, LASCAS DE QUEIJO PARMESÃO, AZEITE PORTUGUÊS

THREE PEPPERS BEEF CARPACCIO

ROCKET LEAVES, PARMESAN CHEESE SHAVINGS, PORTUGUESE OLIVE OIL

€13

CAMARÃO Á GUILHO * (F) (S) (V)

FLAMBEADO COM BRANDY, SERVIDO COM BOLO DO CACO E MANTEIGA DE ALHO

SHRIMP À GUILHO STYLE

FLAMBÉ WITH BRANDY, SERVED WITH BOLO DO CACO AND GARLIC BUTTER

€14

SALADAS | SALADS

SALADA DE SALMÃO FUMADO (F) (S)

LEGUMES VERDES DA HORTA, MOLHO DE MANGA DOCE E CHILI

SMOKED SALMON SALAD

GREEN VEGETABLES FROM THE GARDEN, SWEET MANGO AND CHILI SAUCE

€14

SALADA DE PATO CONFITADO

ABACATE, TOMATE CONCASSÉE, REDUÇÃO DE MOLHO DE CITRINOS

DUCK CONFIT SALAD

AVOCADO, TOMATO CONCASSÉ, CITRUS SAUCE REDUCTION

€14

RISOTO | RISOTTO

RISOTO MISTO DE COGUMELOS (F) (S)

QUEIJO GORGONZOLA

MIXED MUSHROOMS RISOTTO

GORGONZOLA CHEESE

€14

RISOTO DE SAPATEIRA LIGEIRAMENTE PICANTE * (F) (S) (V)

CAMARÃO SALTEADO, COENTROS, CROCANTE DE PARMESÃO

CRAB RISOTTO SLIGHTLY SPICY

SAUTÉED SHRIMP, CORIANDER, CRISPY PARMESAN CHEESE

€18

ALERGÉNIOS | ALLERGENS



PEIXE
FISH



SOJA
SOY



GLUTEN
GLUTEN



ENXOFRES E SULFITOS
SULFIDE AND SULFUR



SÉSAMO
SESAME



OVO
EGG



TREMOÇOS
LUPINE



AIPO
CELERY



FRUTOS CASCA RIJA
NUTS



CRUSTÁCEOS
CRUSTACEANS



MOLUSCOS
MOLLUSCS



LEITE
MILK



AMENDOIM
PEANUTS



MOSTARDA
MUSTARD

PEIXE | FISH

FILETE DE DOURADA ASSADA NO FORNO (F) (S)

PIMENTOS, CURGETE, BATATA, AZEITE

OVEN BAKED SEA BREAM FILET

BELL PEPPERS, COURGETTE, BOILED POTATOES, OLIVE OIL

FILETE DE ESPADA PRETO PANADO (F) (S) (V) (A) (G)

FEIJÃO VERDE SALTEADO, BATATA DOCE COM MEL DE CANA, MOLHO MARACUJÁ

€17

€18

PAN FRIED BLACK SCABBARDFISH FILET

SAUTÉED GREEN BEANS, SWEET POTATO WITH SUGARCANE HONEY, PASSION FRUIT SAUCE

BACALHAU ASSADO COM CROSTA DE BROA (F) (S) (V) (A) (G)

BROA DE MILHO, PIMENTO E CEBOLA, ESPINAFRES SALTEADOS, PURÉ DE BATATA COM TOMATE SECO

€18

ROASTED CODFISH WITH CORN BREAD CRUST

BELL PEPPERS AND ONION, SAUTÉED SPINACH, MASHED POTATO WITH SUNDRIED TOMATO

POLVO ASSADO NO FORNO ** (F) (S)

LEGUMES ASSADOS, BATATINHA A MURRO COM MOLHO IOGURTE, AZEITE DE ERVAS

OVEN BAKED OCTOPUS

BAKED VEGETABLES, ROASTED POTATOES WITH YOGHURT SAUCE, OLIVE OIL INFUSED WITH HERBS

€19

CARNE | MEAT

PEITO DE FRANGO RECHEADO COM REQUEIJÃO (F) (S)

NOZES, COGUMELOS SALTEADOS, CURGETE, REBENTOS DE FEIJÃO MUNGO, MOLHO MANGA

€17

CHICKEN BREAST STUFFED WITH CURD CHEESE AND NUTS

SAUTÉED MUSHROOMS, COURGETTE, MUNG BEANS SPROUTS, MANGO SAUCE

LOMBINHO DE PORCO RECHEADO COM FARINHEIRA (F) (S) (V) (A) (G)

GRELHADO, FEIJÃO VERDE SALTEADO, BATATA COM ALECRIM, MOLHO MOSTARDA

€19

PORK LOIN STUFFED WITH MEAT AND SPICIES SAUSAGE

GRILLED, SAUTÉED GREEN BEANS, ROASTED POTATOES WITH ROSEMARY, MUSTARD SAUCE

BIFE DE VAZIA GRELHADO (F) (S)

PRESUNTO, BRÓCULOS, ESMAGADA DE GRÃO BICO, MOLHO VINHO MADEIRA

€20

GRILLED BEEF SIRLOIN STEAK

SMOKED HAM, BROCCOLI, MASHED CHICKPEAS, MADEIRA WINE SAUCE

NACO DE NOVILHO GRELHADO ** (F) (S)

BATATA ASSADA COM AZEITE DE TRUFA, PONTAS DE ESPARGOS, MOLHO MOSTARDA

€24

GRILLED BEEF FILET

ROASTED POTATOES WITH TRUFFLE OLIVE OIL, ASPARAGUS TIPS, MUSTARD SAUCE

SOBREMESAS | DESSERTS

PUDIM PORTUGUÊS DE OVO E CAMELO (F) (S)

NOZ DE CHANTILLI

€7

EGG AND CAMEL PORTUGUESE PUDDING

TOUCH OF WHIPPED CREAM

A NOSSA VERSÃO DE LEITE CREME COM LARANJA (F) (S) (V) (A) (G)

QUEIMADO COM AÇUCAR MASCAVADO

€7

OUR VERSION OF ORANGE CRÈME BRÛLÉE

BURNED WITH MUSCOVADO SUGAR

FRUTA LAMINADA

PRATO DE FRUTA DA ÉPOCA

€7

SLICED FRUIT

SEASONAL FRUIT PLATTER

TARTE DE MAÇÁ SERVIDA QUENTE (F) (S) (V) (A) (G)

ESTALADIÇO DE MAÇÁ, GELADO DE BAUNILHA, MOLHO CANELA

€8

APPLE TART SERVED HOT

APPLE CRISP, VANILLA ICE CREAM, CINNAMON SAUCE

PETIT GÂTEAU DE CHOCOLATE (F) (S) (V) (A) (G)

CROCANTE DE AMÊNDOA, GELADO DE BAUNILHA

€9

CHOCOLATE LAVA CAKE

ALMOND CROCANTI, VANILLA ICE CREAM

TÁBUA DE QUEIJOS INDIVIDUAL ** (F) (S) (V) (A) (G)

SELEÇÃO DE QUEIJO, 2 CARNES FRIAS, DOCE, CRACKERS

€12

INDIVIDUAL CHEESE BOARD

CHEESE SELECTION, 2 COLD CUTS, JAM, CRACKERS

* SUPLEMENTO DE €2 PARA CLIENTES EM REGIME DE MEIA-PENSÃO | SUPPLEMENT OF €2 FOR GUESTS ON HALF BOARD MEAL PLAN

** SUPLEMENTO DE €3 PARA CLIENTES EM REGIME DE MEIA-PENSÃO | SUPPLEMENT OF €3 FOR GUESTS ON HALF BOARD MEAL PLAN

IVA INCLUIDO À TAXA EM VIGOR | VAT INCLUDED
A NOSSA CONTA INCLUI UMA TAXA DE SERVIÇO SUGERIDA DE 10%
OUR BILL INCLUDES A 10% SUGGESTED SERVICE CHARGE