

CLORELA

GREEN SPACE

MENU EXECUTIVO

EXECUTIVE MENU

12H30 - 14H30

ENTRADAS | STARTERS

Creme de cebola com azeite verde | *Onion cream Soup with Green Olive Oil*

Bolinhos de bacalhau com maionese de alho | *Codfish Fritters with Garlic Mayonnaise*

PEIXE | FISH

Bacalhau à Brás | *Codfish à Brás Style (shredded cod with onions, crispy potato sticks and egg)*

Filete de pescada frito com arroz de tomate | *Fried hake fillet with tomato rice*

CARNE | MEAT

Bifinhos de frango com molho de mostarda, puré de batata e couve de Bruxelas | *Chicken Medallions with Mustard Sauce, Mashed Potatoes and Brussels Sprouts*

Carne de porco à alentejana | *Alentejo-Style Pork (marinated pork with clams and fried potatoes)*

VEGETARIANO | VEGETARIAN

Risotto de espargos e grelos | *Asparagus and Turnip Greens Risotto*

SOBREMESA | DESSERT

Mousse de chocolate | *Chocolate Mousse*

Salada de fruta | *Fruit Salad*

16,00€

Entrada | Starter

Prato Principal | Main Course

Água ou Refrigerante | Water or Soft Drink

Café | Coffee

20,00€

Entrada | Starter

Prato Principal | Main Course

Água ou Refrigerante | Water or Soft Drink

Sobremesa | Dessert

Café | Coffee

Todos os preços incluem IVA à taxa legal em vigor. | VAT included at the current rate.

*NOTA: Os nossos pratos podem conter vestígios de alergénios, tais como: Cereais com Glúten, Ovos, Leite (lactose), Peixe, Crustáceos, Amendoins, Soja, Aipo, Dióxido de Enxofre (sulfitos), Tremoços, Moluscos, Frutos de Casca Rija (Nozes), Sementes de Sésamo e Mostarda.

POR FAVOR OBTENHA MAIS INFORMAÇÕES JUNTO DA NOSSA EQUIPA.

*PLEASE NOTE: Our dishes may contain traces of allergens like Celery, Gluten, Crustaceans, Eggs, Fish, Lupines, Milk (lactose), Mollusks, Mustard, Hard-shelled fruits (walnuts), Peanuts, Sesame seeds, Soy and Sulphites. PLEASE ASK OUR TEAM FOR MORE INFORMATION.

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