



THE
EDITORY
RIVERSIDE
HOTEL

MENU

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WELCOME ABOARD.

Make yourself comfortable for a journey through the main flavor stations of an undiscovered Portugal. Here, there are several points of connection to memories, places and the desire to taste different places without leaving the table.

In front of you, the kitchen is the central station for preparing surprising dishes. By the hand of Chef André Silva, the palate is transshipped between scents and flavors of different origins, all confluent in the Lusitanian nature of a unique gastronomy.

The route map is an ode to authenticity, with dishes inspired by products that faithfully represent the various regional connection lines that converge at Santa Apolónia Station.

Along the way, you will be able to appreciate perfect combinations of Signature Cuisine, while the senses surrender to innovation, the surprising creation of sophisticated experiences and the pleasure of feeling that connections with the World are being traveled.

STARTERS

HOME-MADE TUNA PRESERVE WITH MARINATED MUSSELS <i>Cucumber, Tomato, Green Olives and Chickpeas</i>	13,00€
IBERIAN PORK HAM AND PUMPKIN IN TEXTURES Curd cheese and wild rocket	15,00€
SMOKED MACKEREL AND WILD ROCKET Anchovy sauce, quail egg, beetroot and croutons	11,00€
FRIED CUTTLEFISH WITH ITS INK Curry mayonnaise and ice plant salad	17,00€

SOUP & CREAM

LEEK AND PRAWNS Creamy leek soup with prawn tartar and coriander	9,00€
ALENTEJO TOMATO SOUP Tomato, cucumber, pepper, Alentejo bread and coriander	9,00€
PEAS AND CHORIZO Cream of peas with Moorish sausage and poached quail egg	9,50€

FISH & SHELLFISH

THE GOOD OLD COD

Codfish fillet with garlic and bay leaf, rice and coriander

21,00€

SURF AND TURF FROM SETÚBAL

Red mullet with liver sauce, roast sweet potatoes and fresh vegetables

25,00€

FROM AZORES

Tuna bites with home-made pickles and yam

17,00€

FROM NORTH TO SOUTH AND ISLANDS

Local fish stew rice with shrimp

22,00€

MEAT

OUR WAY

Cachena beef steak in garlic and wine sauce and cured ham from Alentejo

22,00€

THIS SIDE OF MARÃO

Confit lamb with sausage rice and fresh vegetables

21,00€

THE OTHER SIDE OF MARÃO

Bísaro pork cheeks stewed in black clay pot with spring onions, mashed potatoes and wine-marinated pears

19,00€

STRAIGHT FROM THE KITCHEN

Country chicken thigh stuffed with Mirandela alheira sausage and almonds, barbecue and lemon sauce and chips

17,00€

VEGETARIAN

CURD CHEESE AND HAZELNUTS

13,00€

Sautéed spinach and fresh vegetables

100% CHICKPEA BURGER

11,00€

Lupin seed bread, quinoa, caramelized onions with Setúbal muscatel wine and S.Jorge cheese

DESSERTS

MOUNTAIN CHEESE PUDDING

6,50€

Cream of strawberry tree fruit, marmalade and liqueur ice cream with toasted pine nuts and nougat

EGG PUDDING

6,50€

Azores pineapple mouse and spice cake

FLOATING ISLANDS IN MILK FOAM

6,50€

Caramelised almonds and purple muscatel and meringue ice cream

OLIVE OIL AND OLIVES

6,50€

Olive roll, with lemon cream, pollen and lemon sorbet

SLICED FRUIT

7,00€

CHILDREN'S MENU

CREAM OF VEGETABLE SOUP	5,50€
BREADED HAKE FILLETS WITH SEASONAL VEGETABLE RICE	9,00€
SPAGHETTI BOLOGNAISE	9,00€
CACHENA VEAL STEAKS WITH CHIPS AND RICE	9,00€
ICE CREAM TULIP	5,00€
PROFITEROLES WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE	5,00€

VAT INCLUDED AT THE RATE

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.

