

DINNER MENU

The logo for Xeirus Restaurant features a large, stylized letter 'S' in a dark color. A small orange dot is positioned at the top of the 'S'. To the left of the 'S', the word 'XEIRU' is written in a bold, serif font, with 'RESTAURANTE' in a smaller, sans-serif font below it. The entire logo is enclosed within a thin black rectangular border.

XEIRU
RESTAURANTE

In the Xeirus Restaurant, we combine Mediterranean and regional cuisine with references from the most diverse origins, gives our chef the possibility to prepare with enthusiasm and taste, dishes and unique moments for our customers.

Without being pretentious, we suggest you browse through our selection of wines, while challenging the staff to match your needs to your expectations. You can opt to dine in one of our terraces, or in the cosy ambience of our elegant and noble dining room.

The opportunity you give us, to serve you, makes our day special and adds brilliance to our gastronomy.
(Brightens our cuisine)

Enjoy your meal!



APPETIZER

3.00€ - Algarvean Couvert

(Selection of bread, butter, olives and Algarvean carrots)

6.50€ - Chef's Couvert

(Bread, butter, olive tapenade, sautéed sausages followed by the daily amuse bouche)

1.50€ - Breadbasket

1.00€ - Butter

STARTERS

From the vegetable garden

3.50€ - Cream of Vegetable Soup with sautéed spinach on the side

6.00€ - Tomato Soup, poached egg and dried figs on the side.

7.50€ - Onion Soup with toasted parmesan, onion and almonds.

8.00€ - Sautéed Mushrooms with vegetables and walnuts served with rosemary honey.

From the sea

10.90€ - Fried Prawns with herb butter and roasted peppers on the side.

11.50€ - Breaded Prawns with almonds and coriander, chutney, pineapple, and fennel.

13.80€ - Scallops in a light saffron sauce and seasonal fruit caviar.

7.50€ - Fillet of Mackerel in citrus, mixed peppers and coriander pesto.

From the land

7.50€ - Mint and Melon Cream, kebab of ham two ways and melon.

9.50€ - Roast Beef, herb olive oil and roasted garlic, pear, rocket, and balsamic honey.

Complaints book available

VAT included

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado

DL 10/2015 de 16-1

Tabela de Alergénios disponível

FISH

From the Northern sea

- 18.00€ - **Loin of Cod**, sautéed spinach, chickpea purée and egg yolk.
 14.60€ - **Fillet of Cod "Orly"**, fried potatoes, spinach purée and garlic mayonnaise.

From the Atlantic Sea

- 14.90€ - **Tuna Tartar**, capers, raw yolk, and fried sweet potato.
 15.00€ - **Grilled Fish** (Salmon fillet, butterflied Golden Bream or Fish of the Day) served with:
 1.50€ - Sautéed Vegetables
 2.00€ - Chips
 2.00€ - Boiled Potatoes
 1.50€ - Roasted Peppers

27.50€ - **Scallop and Fried Shrimp Risotto**, with coriander pesto.

35.00€ - **Fish & Prawns Cataplana** for (2guests)

MEAT

From the Meadow

- 13.50€ - **Piri-piri Chicken Breast**, coriander rice, homemade piri-piri and roasted peppers.
 14.50€ - **Green Curry Chicken** with coriander, lemon rice and sour fruits.
 15.90€ - **Fillet of Guinea Fowl**, pumpkin puree, sautéed sausages, and plum sauce.
 16.00€ - **Duck in Sauté**, potato gratin, sautéed mushrooms, and citrus sauce.

From the Farm

- 14.50€ - **Red Curry Lamb**, chickpeas and ginger, fried sweet potato, yoghurt and apple.
 12.90€ - **Lamb Kofta** with lime rice, roasted peppers and tzatziki sauce.
 16.90€ - **Grilled Sirloin Steak** (Sauce: Blue Cheese, Pepper, Mushrooms).
 Sides:
 1.50€ - Sautéed vegetables
 2.00€ - French Fries
 2.00€ - Lemon rice
 1.50€ - Roasted tomato
 1.00€ - Sauerkraut
 16.90€ - **Portuguese Style Sirloin Steak**

VEGETARIAN

- 14.50€ - **Mushroom "Feijoada"** bean stew.
- 12.90€ - **Vegetable Curry**, lemon rice and fresh chilli.
- 13.50€ - **Zucchini Risotto** with basil.
- 14.00€ - **Spaghetti all'arrabiata**, spinach and soy sprouts

DESSERTS

- 3.50€ - **Fruit Salad** with a scoop of ice cream.
- 5.90€ - Our **Apple Pie** with baked apple puree and vanilla ice cream.
- 6.00€ - **Panacotta** of red berries with a crunch of burnt sugar.
- 6.60€ - Deconstructed **Lemon Meringue Tart**.
- 4.90€ - **Tiramisu** with coffee caramel and chocolate bonbon.
- 6.90€ - **Honey Pudding** on crushed alentejo biscuits.
- 4.50€ - **Chocolate Mousse** with almond disc.
- 7.50€ - **Alentejo Cheese** with guava jam, marinated pineapple and dried fruit.

FOR KIDS (UP TO 16 YEARS OLD)

- 2.50€ - **Cream of Vegetable Soup**.
- 8.50€ - **Grilled Chicken Steak** with rice and carrots.
- 9.50€ - **Grilled Beef Steak** with chips and tomatoes.
- 9.00€ - **Fish Fillet** with boiled potatoes and sautéed vegetables.

Side dishes

- 2.00€ - portion of fried potatoes
- 2.00€ - portion of rice
- 2.00€ - portion of mixed salad
- 2.00€ - portion of boiled seasonal vegetables