

À la Carte



ADEGA MACHADO
— FADO & FOOD —

Fundada em **1937**

COUVERT

Manteiga de Polvo

€ 7,00

Manteiga de Azeite

Saladinha de Atum com Grão

ENTRADAS

Sardinhas em Polme, Salada Algarvia, Gaspacho

€ 15,00

Croquete de Marisco com Arroz de Tomate

€ 17,00

Polvo assado, Esmagada de Batata-doce, Natas Azedas e Coentros

€ 17,00

Crumble de Farinheira, Ovo, Puré de Abóbora, Laranja e Gengibre

€ 15,00

Cabeça de Xara, Croquete de Xara e Chutney de Ananás

€ 17,00

SOPAS

Caldo Verde com Broa de Milho e Chouriço

€ 11,00

Creme Aveludado de Tomate Assado e Chouriço

€ 12,00

SALADAS

Alface Iceberg, Cenoura e Pepino, Presunto torrado (lascas), Cogumelos Paris, Tomate Cereja e Vinagrete de Cereja

€ 12,00

Algas, Chicória e Rúcula, Salmão e Molho de logurte

€ 14,00

VEGETARIANO

[entrada] **Cogumelos** recheados

€ 15,00

[prato] **Arroz com Sultanas, Amêndoa e Salsa**,
Peixinhos da Horta (misto de legumes em polme), Molho de logurte

€ 30,00



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PEIXE

Caldeirada de Camarão	€ 35,00
Peixe do Dia (selecção do Chef)	€ 35,00
Atum com molho de Natas, Piri-piri e Lima, Batatas Fritas	€ 35,00
Lascas de Bacalhau Confitado (lascas de bacalhau, "palha" de batata doce, cebola frita, creme d'ovos, azeitonas pretas desidratadas)	€ 33,00
Lombinhos de Bacalhau Seco braseado	€ 33,00

CARNE

Pastel de Massa Tenra de Vitela com Arroz de Grelos	€ 33,00
Lombinho de Porco Preto com Crosta de Broa e Ervas	€ 35,00
Medalhão de Frango , Massa e Cogumelos salteados	€ 33,00
Bife de Vaca dos Açores (DOP) com Molho de Queijo da Serra da Estrela (DOP)	€ 35,00

SOBREMESAS

Mil Folhas de Sericaia (mousse de canela, macaron recheado com compota de ameixa preta, streusel, puré de frutos do bosque)	€ 17,00
Sopa de Cavalo Cansado (seca) (uvas maceradas em calda de Vinho do Porto branco e tomilho-limão, crumble de grão de bico, gelado de Vinho do Porto tinto)	€ 17,00
Folhadinho (massa folhada, mousseline, frutos silvestres frescos e coulis de frutos do bosque)	€ 17,00
Torta de Banana e Especiarias (chocolate, mousse de canela)	€ 17,00
Fruta da Época	€ 13,00
Gelado	€ 13,00



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MENUS

[baseados na Carta]

€ 44,00

VEG

- menu 1 :: entrada :: **Cogumelos** recheados
:: prato :: **Arroz com Uvas Passas**, Amêndoa e Salsa, Peixinhos da Horta, Molho de logurte
:: sobremesa :: **Sopa de Cavalo Cansado** (seca)
(uvas maceradas em calda de Vinho do Porto br. e tomilho-limão, crumble de grão de bico, gelado de Vinho do Porto tnt.)
- menu 2 :: entrada :: **Sardinhas em Polme**, Salada Algarvia, Gaspacho
:: prato :: **Medalhão de Frango**, Massa e Cogumelos salteados
:: sobremesa :: **Sopa de Cavalo Cansado** (seca)
(uvas maceradas em calda de Vinho do Porto br. e tomilho-limão, crumble de grão de bico, gelado de Vinho do Porto tnt.)
- menu 3 :: entrada :: **Creme de Tomate** Assado e Chouriço
:: prato :: **Peixe do Dia** (selecção do Chef)
:: sobremesa :: **Torta de Banana e Especiarias**
(chocolate, mousse de canela)

€ 49,00

- menu 4 :: entrada :: **Cabeça de Xara**, Croquete e Chutney de Ananás
:: prato :: **Caldeirada de Camarão**
:: sobremesa :: **Folhadinho**
(massa folhada, mousseline, frutos do bosque e coulis de frutos do bosque)
- menu 5 :: entrada :: **Croquete de Marisco** com Arroz de Tomate
:: prato :: **Lascas de Bacalhau** Confitado
(lascas de bacalhau, "palha" de batata doce, cebola frita, creme d'ovos, azeitonas pretas desidratadas)
:: sobremesa :: **Mil Folhas de Sericaia**
(mousse de canela, macaron recheado com compota de ameixa preta, streusel, puré de frutos do bosque)
- menu 6 :: entrada :: **Crumble de Farinheira**, Ovo, Puré de Abóbora, Laranja e Gengibre
:: prato :: **Lombinho de Porco Preto** com Crosta de Broa e Ervas
:: sobremesa :: **Torta de Banana** e Especiarias
(chocolate, mousse de canela)
- menu 7 :: entrada :: **Polvo assado**, Esmagada de Batata Doce, Natas Azedas e Coentros
:: prato :: **Pastel de Massa Tenra de Vitela** com Arroz de Grelos
:: sobremesa :: **Mil Folhas de Sericaia**
(mousse de canela, macaron recheado com compota de ameixa preta, streusel, puré de frutos do bosque)



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COUVERT

Octopus Butter

Olive Oil Butter

Tuna Salad with Chickpeas

€ 7,00

STARTERS

Battered Sardines Gazpacho

Seafood Croquette, Tomato Rice

Grilled Octopus, Mashed Sweet-Potatoes, Sour Cream and Coriander

Pork Sausage Crumble, Eggs, Pumpkin, Orange and Ginger Purée

“Cabeça de Xara” (Pork Slices in Aspic), Pork Croquettes, Pineapple Chutney

€ 15,00

€ 17,00

€ 17,00

€ 15,00

€ 17,00

SOUPS

“Caldo Verde”

(Shredded Kale-Cabbage Soup, Meat Sausage Slice and Corn Bread)

Velvety Cream of Roasted Tomato with Dairy Cream and Meat Sausage

€ 11,00

€ 12,00

SALADS

Iceberg Lettuce, Carrots and Cucumber, Roasted Ham in Stripes, Champignons, Cherry Tomatoes and Cherry Vinaigrette

Sea-Weed, Chicory and Rocket, Salmon and Yoghurt Sauce

€ 12,00

€ 14,00

VEGETARIAN

[starter] Stuffed **Mushrooms**

[main course] **Rice with Sultanas**, Almonds and Parsley, Vegetables Tempura, Yoghurt Sauce

€ 15,00

€ 30,00



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FISH

Shrimp " Caldeirada " (Stewed Shrimps Bouillabaisse)	€ 35,00
Fish of the Day (Chef's Choice)	€ 35,00
Tuna with Dairy-Cream Sauce, Chili-Peppers and Lime, French-Fried Potatoes	€ 35,00
Codfish Flakes Confit (Sweet Potato Sticks, Fried Onion, Egg's Cream, Dehydrated Black Olives)	€ 33,00
Dry Codfish Braised Loins	€ 33,00

MEAT

Veal Patty and Turnip-Greens Rice	€ 33,00
Pork Fillet (Iberian Pig) in Corn Bread and Fine Herbs Crust, Sautéed Vegetables with "Ras el Hanout"	€ 35,00
Chicken Medallion , Pasta and Sautéed Mushrooms	€ 33,00
Azores Steak (DOP) with "Serra da Estrela" Cheese Sauce	€ 35,00

DESSERTS

"Sericaia" (Cinnamon Mousse, stuffed Macaroons with Black Plums Jam, Streusel, Wild Berries Purée)	€ 17,00
Dry Soup of Macerated Grapes (Grapes macerated in White Port Wine and Lemon Thyme Syrup, Chickpeas Crumble, Red Port Wine Ice Cream)	€ 17,00
Puff Pastry (Mousseline, Fresh Wild Berries and Wild Berries Coulis)	€ 17,00
Banana and Spicies Rolled Cake (Cinnamon Mousse, Chocolate, Streusel)	€ 17,00
Fresh Fruit of the Season	€ 13,00
Ice cream	€ 13,00



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MENUS

[based on A La Carte]

€ 44,00

VEG

menu
1

:: starter :: Stuffed **Mushrooms**

:: main course :: **Rice with Sultanas**, Almonds and Parsley, Vegetables Tempura, Yoghurt Sauce

:: dessert :: **Dry Soup of Macerated Grapes**

(Grapes macerated in White Port Wine and Lemon Thyme Syrup, Chickpeas Crumble, Red Port Wine Ice Cream)

menu
2

:: starter :: **Battered Sardines** Gazpacho

:: main course :: **Chicken Medallion**, Pasta and Sautéed Mushrooms

:: dessert :: **Dry Soup of Macerated Grapes**

(Grapes macerated in White Port Wine and Lemon Thyme Syrup, Chickpeas Crumble, Red Port Wine Ice Cream)

menu
3

:: starter :: **Roasted Tomato** with Dairy Cream and Meat Sausage Velvety Cream

:: main course :: **Fish of the Day** (Chef's Choice)

:: dessert :: **Banana and Spicies Rolled Cake**

(Cinnamon Mousse, Chocolate, Streusel)

€ 49,00

menu
4

:: starter :: "**Cabeça de Xara**" (Pork Slices in Aspic), Pork Croquettes, Pineapple Chutney

:: main course :: **Shrimp "Caldeirada"** (Stewed Shrimps Bouillabaisse)

:: dessert :: **Puff Pastry**

(Mousseline, Fresh Wild Berries and Wild Berries Coulis)

menu
5

:: starter :: **Seafood Croquette**, Tomato Rice

:: main course :: **Codfish Flakes** Confit

(Sweet Potato Sticks, Fried Onion, Egg's Cream, Dehydrated Black Olives)

:: dessert :: "**Sericaia**"

(Cinnamon Mousse, stuffed Macarons with Black Plums Jam, Streusel, Wild Berries Purée)

menu
6

:: starter :: **Pork Sausage Crumble**, Eggs, Pumpkin, Orange and Ginger Purée

:: main course :: **Pork Fillet** (Iberian Pig) in Corn Bread and Fine Herbs Crust, Sautéed Vegetables with "Ras el Hanout"

:: dessert :: **Banana and Spicies Rolled Cake**

(Cinnamon Mousse, Chocolate, Streusel)

menu
7

:: starter :: **Grilled Octopus**, Mashed Sweet-Potatoes, Sour-Cream and Coriander

:: main course :: **Veal Patty** and Turnip-Greens Rice

:: dessert :: "**Sericaia**"

(Cinnamon Mousse, stuffed Macarons with Black Plums Jam, Streusel, Wild Berries Purée)

