



Xt'ian

RESTAURANTE





Bread service 3,5€
(Gluten/Dairy)

STARTERS

Vegetable ramalhete 12€
Seasonal vegetables, lettuce, basil pesto and cheese biscuit
(Gluten/Nuts/Milk/Mustard)

Foie gras au orange 22€
Foie gras, with caramelized orange, soy sprouts and spiced bread crumble
(Soy/Gluten)

Our southern octopus salad 18€
Octopus with chopped onion, bell peppers, coriander and with pepper
(Mollusks)

Asparagus salad with poached egg 15€
Grilled asparagus with poached egg and hollandaise sauce
(Egg/Mustard)

Our time-honoured Pica-Pau 16€
Fried steak cut in small pieces, french mustard sauce and veal stock
with homemade portuguese pickles (Alcohol/Mustard/Celery)

Braised cured sardines with apple and zucchini 16€
Cured and marinated sardines with onion and carrot escabeche, zucchini salad and apple
(Mustard/Alcohol)

Alentejo's cold tomato soup 12€
Tomato and cucumber soup with chopped bell pepper, cherry tomato, cucumber and grapes
(Gluten)

Cauliflower cream with toasted almonds 12€
Cauliflower soup with cauliflower fondant and sliced toasted almonds
(Dairy /Nuts)

All prices are in EUROS (€) and government taxes included

MAINS

AROMAS FROM THE SEA

Grilled seabass with eggplant salad and vegetables 21€
Grilled sea bass with butter sauce, eggplant salad and sautéed vegetables
(Milk)

Sole monier with tomato salad and rice from Melides 30€
Fried sole, served with a tomato salad and a side of tomato rice
(Dairy/Gluten)

Our cod fish "Caldeirada" 26€
Portuguese cod fish stew with potatoes, clams, peppers, tomato confit and caramelized shallots
(Crustaceans/Alcohol)

Grouper in a "Bulhão Pato" wave 30€
Seared grouper on a bed of sautéed spinach, baked sweet potatoes, portuguese style razor
clam sauce infused with ginger and lemon grass, alongside a razor clam meat and grapefruit salad
(Dairy /Crustaceans/Alcohol)

AROMAS FROM THE LAND

The duck and the rice 28€
Duck breast, rice with the giblets and portuguese charcuterie, sautéed vegetables
and duck and orange sauce (Alcohol/Gluten/Celery)

Lamb chops with traditional "Migas" from Alentejo 30€
Pan-fried lamb cutlets, mint sauce, "Migas" and sautéed broccoli (Gluten/Celery)

Tia Fatima's wild boar stew 32€
Slowly cooked wild boar leg stew in a with puff pastry, carrots, green beans and shallots
(Alcohol/Celery)

Mediterranean beef steak 35€
Tenderloin steak, filled onion with barley and pine nut from Melides, caramelized artichoke,
fresh rocket salad and Moscatel sauce (Celery/Alcohol/Nut)

AROMAS FROM THE ORCHARD

Gnocchi layers à la truffle 22€
Layers of gnocchi with green asparagus, broad beans, artichoke, green pea and spring onion
sautéed with black truffle and served with green asparagus pure (Gluten/Eggs)

Vegetarian galette with "Mediterranean" style salad 18€
Bean, quinoa, onion and walnut mini burgers, served with hummus and bell pepper and onion salad
(Sesame/Nuts)

Pumpkin risotto with wild mushroom 20€
Pumpkin risotto with wild mushrooms, hazelnut purée and roasted hazelnut
(Dairy/Celery/Alcohol/Nuts)

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