



Xt'ian

RESTAURANTE





Bread Selection 4€
Selection of breads with homemade olive oil
(Gluten/Dairy)

STARTERS

Cream of Jerusalem artichoke soup 12€
Truffle mousse and toasted almond
(Celery/Nuts/Milk/)

Asparagus salad with poached egg 16€
Grilled asparagus with poached egg and hollandaise sauce
(Egg/Mustard/Milk/Sulphites)

Bouquet of vegetables 12,5€
Seasonal vegetables, basil pesto and cheese biscuit
(Gluten/Nuts/ Milk /Mustard/ Sulphites)

Beetroot salad with goat cheese and Belgian endive 16€
Beetroot trio with goat cheese mousse, chicory, caramelized walnuts and apple
(Milk /Nuts/Mustard/Sulphites)

Garlic & chilli prawns 19,5€
Pan fried garlic prawns with white wine sauce and grilled bread
(Sulphites/ Crustaceans/Gluten)

Seared foie gras, port wine reduction 22€
Caramelized onion, spiced bread
(Gluten/Egg/ Milk /Mustard/Sulphites)

Our southern octopus salad 19€
Grilled octopus with chickpea salad, red onion, bell peppers and soft-boiled egg
(Molluscs/Egg/Mustard/ Sulphites)

Our timeless Pica-Pau 17€
Pan fried diced sirloin, French mustard sauce and veal stock with Portuguese pickles
(Sulphites/Mustard/Celery/Gluten/ Milk)

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

MAINS

AROMAS FROM THE SEA

Atlantic seabass 29€
Grilled seabass with Portuguese style tomato rice and clams
(Milk /Fish/ Molluscs)

Turbot with butter sauce 33€
Pan seared turbot, roast potato, buttered tender stem broccoli
(Milk /Fish)

Our cod fish "Caldeirada" 28€
Portuguese cod fish stew with potatoes, clams, peppers, tomato confit
(Molluscs/ Sulphites/Fish/ Milk)

Grouper in a "Bulhão Pato" sauce 34€
Pan seared grouper on a bed of sautéed spinach, sweet potatoes, Portuguese style razor clam sauce, grapefruit and razor clam salad
(Milk /Crustaceans/Sulphites/Fish)

AROMAS FROM THE LAND

The duck and the rice 28€
Duck breast, rice and Portuguese charcuterie, buttered vegetables and duck and orange sauce
(Sulphites/Gluten/Celery/ Milk /Egg)

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

Our Portuguese beef fillet 35€
Pan seared beef fillet with butter spinach, sliced fried potato, Portuguese cured ham and egg
(Celery/Sulphites/Egg/Milk)

Slow cooked ox cheeks 34€
Braised ox cheeks in red wine with celeriac puree, wild mushrooms and red wine sauce
(Celery/Milk /Sulphites)

AROMAS FROM THE ORCHARD

Vegetarian galette with "Mediterranean" style salad 20€
Bean, quinoa, onion and walnut mini burgers, served with hummus and bell pepper and onion salad
(Sesame/Nuts/Mustard)

Seasonal vegetable curry 22€
Spiced flat bread, mint yoghurt, pomegranate and aromatic rice
(Gluten/Milk)

Wild mushroom & truffle risotto 24€
Wild mushrooms risotto, parmesan cheese and winter truffle
(Milk /Celery/Sulphites)

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