



Xt'ian

RESTAURANTE





To explore Portugal's cuisine is to take
a journey back in time; a time when
the focus was on the treasures of the local land
and what it had to offer,
season after season.

With Portugal's warm climate and
rich landscape, the Portuguese cuisine brings
an array of ingredients to light, including
the renowned "*Bacalhau*" from
the Atlantic Ocean.

Here, we encounter a spectrum of flavors and
traditional cooking techniques
centered on enhancing the nuances
that make Portuguese cuisine
unique and exceptional.

"A synonym for temptation,
pleasure and desire.
A conveyor of elegance,
poise and emotion.

The one that began this journey
and made history along the way.

The one that will signal the end
of your experience
and leave an indelible impression
on your mind.

A colour, a passion,
a way of being."

Vermelho

MAINS

FLAVOURS FROM THE SEA

Atlantic Seared Seabass Lemon Thyme and Courgette Creamy Rice (Dairy / Sulphites / Fish)	33€
Grilled Octopus Lagareiro Grilled Octopus with Sweet Potato Puree, Red Onion and Bell Pepper Salsa, Broccoli (Molluscs /Egg / Mustard / Sulphites)	29€
Turbot au <i>Meunière</i> Buttered Vegetables, Boiled New Potato, Burnt Butter Sauce (Dairy / Fish)	39€
Seared Grouper Razor Clam Sauce Sautéed Spinach, Sweet Potatoes, Portuguese style Razor Clams, Sauce infused with Aromatics, Razor Clams and Grapefruit Salsa (Dairy / Molluscs / Sulphites / Fish)	35€
Cod a la Vermelho Cod in Red Wine, Clams Rice from Melides, and Samphire (Dairy / Molluscs / Sulphites / Fish)	33€

FLAVOURS FROM THE LAND

Beef Fillet Potato Mille Feuille, Baby Carrots, Caramelized Shallots, Madeira Wine Jus (Celery / Dairy / Sulphites)	35€
Duck Magret Grilled Gem Lettuce Duck Rice with Portuguese Charcuterie, Orange Puree, Port Wine Sauce (Sulphites / Mustard / Celery / Dairy)	34€
Slow Cooked Ox Cheeks Braised Ox Cheeks in Red Wine with Celeriac Puree, Wild Mushrooms, Carrots, Red Wine Sauce (Celery / Dairy / Sulphites)	35€
Braised Lamb Shank Bed of Creamy Mash and São Jorge Cheese, Buttered Vegetables, Crispy Leeks (Celery / Dairy / Sulphites)	36€
Panfried Chicken Breast Panfried Chicken Breast Filled with Pine Nuts, Apricots and Truffle Mousse Carrot Puree, Ruby Chard, Chicken Sauce (Egg / Celery / Dairy / Sulphites / Nuts)	29€

FLAVOURS FROM THE ORCHARD

Seasonal Vegetable and Chickpea Curry Spiced Flat Bread, Mint Yoghurt, Pomegranate, Aromatic Rice (Celery / Dairy / Gluten / Sesame)	22€
Celeriac and Winter Truffle Risotto <i>Seared Celeriac, Chives and Winter Truffle</i> (Dairy / Celery / Sulphites)	23€

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

DESSERTS

Chocolate Mousse Merengue Merengue, Brandysnap, Red Soil (Egg / Dairy / Soy)	9€
Apple Tatin Vanilla Ice Cream, Almond Crumble (Gluten / Egg / Dairy / Nuts)	12€
Salted Caramel Fondant Vanilla Ice Cream / Pistachio / Raspberry Coulis (Dairy, Nuts, Gluten, Egg)	12€
Cheesecake & “Melides” Honey Tuille of Crispy Walnut (Gluten / Dairy / Egg / Nuts)	10€
Portuguese Cheese Board Goat, Cow and typical Alentejo mixed Cheeses served and garnished with Quince Jam, Dried Fruits, Grapes and Jams (Dairy / Gluten / Nuts)	18€
Fruit Platter Selection of Seasonal Sliced Fruits	7€
Selection of Ice Creams and Sorbets Ask your waiter for your favourite flavour (Egg / Dairy / Gluten / Nuts)	5€

DESSERT WINE & PORTS

	GLASS	BTL
P.Setúbal		
Moscatel Herdade de Gambia	8€	
Moscatel Alambre 20 anos	16€	
Douro		
Colheita Tardia Colinas		60€
Porto Van Zellers & co LBV	10€	
Porto Insígnia Branco	6€	
Porto van Zellers & co Tawny	12€	
Porto Insígnia Tawny	6€	

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Bread Selection 3€ P.P
Selection of Bread, Portuguese Olive Oil, Butter
(Gluten / Dairy)

STARTERS

Cream of Wild Mushrooms and Winter Truffle Soup 13€
Truffled Cheese Mousse
(Dairy / Celery)

Autumn Vegetables Soup 13€
Pumpkin Seeds, Parmigiano Crouton
(Dairy / Celery / Gluten)

Grilled Asparagus 17€
Pennyroyal Hollandaise Sauce, Crispy Poached Egg, Pancetta
(Egg / Dairy / Mustard / Sulphites / Gluten)

Beetroot Salad 16€
Beetroot with Goat Cheese Mousse, Chicory, Caramelized Walnuts and Apple
(Dairy / Nuts/ Mustard / Sulphites)

Prawns a la Chef 20€
Pan Fried Garlic and Chili, Prawns with White Wine Sauce, Grilled Bread
(Sulphites / Dairy / Crustacean / Gluten)

Pica-Pau 18€
Fried Sirloin Steak cut in small pieces, French Mustard, Thyme Sauce, Portuguese Pickles
(Sulphites / Mustard / Celery / Gluten / Dairy)

Seared Foie Gras, Port Wine Reduction 22€
Caramelized Onion, Toasted Spiced Bread
(Gluten /Egg / Dairy / Celery / Sulphites)