



Arribas Hotel

ROOM SERVICE

TAXA DE SERVIÇO 10€ - SERVICE FEE OF 10€
IVA INCLuíDO - VAT INCLUDED

PEQUENO-ALMOÇO
BREAKFAST

Servido das 8h00 às 12h00
From 8h00 to 12h00

TORRADA SALOIA <i>Toast</i>	€3.00
TOSTA MISTA <i>Ham & cheese toast</i>	€7.50
PANQUECAS COM DOCE (2 UNIDADES) <i>Pancakes with homemade sauce (2 units)</i>	€6.00
CROISSANT MISTO <i>Ham & cheese croissant</i>	€3.50
SCONES COM MANTEIGA E DOCE CASEIRO <i>Scones with butter and homemade jam</i>	€3.20
IOGURTE COM GRANOLA E COMPOTA DE FRUTOS VERMELHOS <i>Yogurt with granola and red berry jam.</i>	€3.50

BEBIDAS
DRINKS

SUMOS NATURAIS - NATURAL JUICES	
LARANJA - ORANGE	€4.00
ABACAXI - PINNEAPPLE	€4.00
SUMO DO DIA - JUICE OF THE DAY	€4.00
BEBIDAS QUENTES - HOT DRINKS	
AMERICANO - AMERICAN COFFEE	€4.00
CAPPUCINO	€4.50
LATTE	€4.50
CHOCOLATE QUENTE - HOT CHOCOLATE	€5.50
CHÀ - TEA	€4.00

Servido das 12h00 às 22h00
From 12h00 to 22h00

PARA COMEÇAR
TO START

COUVERT <i>Degustação Pão, Manteiga e Azeite - por pessoa</i> <i>Selection of bread, butter and olive oil - per person</i>	€2.50
FALAFELL DE GRAO DE BICO COM MOLHO DE IOGURTE E ERVAS <i>Chickpea falafel with yogurt and herb sauce</i>	€5.50
ASAS DE FRANGO COM BBQ <i>Chicken wings with BBQ sauce</i>	€6.00
CAMEMBERT PANADO COM AIOLI DE AÇAFRAO <i>Breaded camembert with saffron aioli</i>	€6.50
BOLINHAS DE ALHEIRA COM MOLHO DE MOSTARDA <i>Alheira Bites with mustard sauce</i>	€7.50
CAMARAO COM MASSA FILO E MAIONESE DE SUMARC <i>Shrimp in phyllo pastry with sumac mayonnaise</i>	€9.00

SOPAS
SOUPS

SOPA DO DIA <i>Soup of the day</i>	€3.50
SOPA RICA DE PEIXE <i>Creme de legumes e tomate com peixe, piso de coentros e tosta grelhada</i> <i>Vegetable and tomato cream soup with fish, coriander pesto, and grilled toast</i>	€7.00

SALADAS
SALADS

CAESAR SIMPLES <i>Folhas de romana, molho César, lascas de parmesão, croutons, filetes de anchovas brancas</i> <i>Romaine leaves, Caesar dressing, parmesan shavings, croutons, white anchovy fillets</i>	€13.50
CAESER DE FRANGO <i>Ceaser salad with chicken</i>	€14.50
CAESER DE CAMARÃO <i>Ceaser salad with shrimp</i>	€16.50
CAPRESE <i>Mozarela fresca, tomate marinado, vinagrete de balsâmico, rúcula</i> <i>Fresh mozzarella, marinated tomatoes, balsamic vinaigrette, and arugula</i>	€14.00

POKE BOWLS

SALMÃO

Salmão marinado, arroz sushi, feijão edamame, abacate, manga, tomate cherry, wakame, pickle de gengibre, pepino e molho de ponzo

Marinated salmon, sushi rice, edamame beans, avocado, mango, cherry tomatoes, wakame, pickled ginger, cucumber, and ponzu sauce

€16.50

ATUM

Atum braseado com sesamo, folhas da quinta do Magoito, beterraba cozida, gomos de laranja, azeitonas, batata ratte, vinagrete de tomate seco

Seared sesame-crusted tuna, greens from Quinta do Magoito, cooked beetroot, orange segments, olives, ratte potatoes, and sun-dried tomato vinaigrette.

€16.50

TOFU

Arroz negro, tomate cereja, folhas da quinta, brocolos, tofu crocante, molho de iogurte e granola crocante

Black rice, cherry tomatoes, farm greens, broccoli, crispy tofu, yogurt sauce, and crunchy granola

€14.50

NO PÃO BREAD

TOSTA MISTA

Pão saloio, fiambre, queijo limiano, manteiga

Rustic Bread, Ham, Limiano Cheese, Butter

€7.50

TOSTA DE ATUM

Pão saloio, atum de conserva, queijo limiano, maionese, ovo cozido e cebola caramelizada

Rustic bread, canned tuna, Limiano cheese, mayonnaise, boiled egg, and caramelized onion

€9.50

PREGO ARRIBAS

Bife do lombo grelhado, pão tradicional, mostarda antiga e alho. Servido com batata fritas

Grilled sirloin steak, traditional bread, wholegrain mustard, and garlic. Served with French fries.

€13.00

WRAP DE FRANGO

Peito de frango panado, alface, rodela de tomate e maionese de alho e ervas e batata frita

Breaded chicken breast, lettuce, tomato slice, garlic and herb mayo, and French fries.

€15.00

HAMBURGERS

HAMBURGUER CLÁSSICO

Brioche, novilho, queijo cheddar, bacon, maionese de alho assado, alface, tomate, cebola caramelizada

Brioche bun, beef, cheddar cheese, bacon, roasted garlic mayonnaise, lettuce, tomato, caramelized onion

€16.00

HAMBURGUER VEGETARIANO

Tofu panado em panko, pão brioche, tomate, romana com maionese de sirach, cebola caramelizada e batata frita

Panko-crusted tofu, brioche bun, tomato, romaine lettuce with sriracha mayo, caramelized onion, and French fries.

€14.00

EXTRA:

BATATA FRITA - FRENCH FRIES

SALADA - CHEF'S SALAD

€6.00

€6.00

PINSA ROMANA

ROMAIN PINSA

Massa com menos glúten e gordura graças à fermentação lenta e farinhas mistas
Dough with less gluten and fat, thanks to slow fermentation and mixed flours

MARGARITHA Molho de tomate, queijo mozzarella e tomates cherry Tomato sauce, mozzarella cheese and cherry tomatoes	€14.50
PEPPERONI Molho de tomate e queijo mozzarella, chouriço picante, azeitonas, cebola roxa, rúcula, oregão Tomato sauce and mozzarella cheese, spicy chorizo, olives, red onion, arugula, oregano	€15.00
PORTUGUESA Molho de tomate, queijo mozzarella, presunto, rúcula e azeitonas orégão Tomato sauce, mozzarella cheese, ham, arugula, olives, and oregano	€15.00
ATLANTICA Molho de tomate, queijo mozzarella, cebola roxa, rúcula, carpaccio de polvo, coentros Tomato sauce, mozzarella cheese, red onion, arugula, octopus carpaccio, and cilantro	€16.50
LEGUMES DA HORTA Molho de tomate e queijo mozzarella, seleção de legumes assados, pesto, pétalas de flores Tomato sauce and mozzarella cheese, roasted vegetables, pesto, flower petals	€14.50
CAMARÃO Molho de tomate e queijo mozzarella, camarão, cebola roxa, tomate cereja, coentros Tomato sauce and mozzarella cheese, shrimp, red onion, cherry tomatoes, cilantro	€16.50

SOBREMESAS

DESSERTS

PUDIM DE LARANJA COM SALADA DE CITRINOS Pudim cozido a baixa temperatura aromatizado com laranja e gotículas de citrinos Low-temperature cooked pudding infused with orange and citrus droplets	€6.00
TIRAMISU CLÁSSICO Ligeiro creme de ovo e mascarpone sobre biscoito embebido em café e toque de cacau puro Light egg and mascarpone cream over coffee-soaked biscuit with a touch of pure cocoa	€6.00
MOUSSE DE CHOCOLATE Tradicional mousse de chocolate com migalhas de avelã e crocante de massa de bolacha Traditional chocolate mousse with hazelnut crumbs and crispy cookie dough	€6.00
LEITE CREME DE COCO E ABACAXI Tartelete com leite creme de coco caramelizada com laminas de abacaxi confitado Tartlet with caramelized coconut custard and slices of candied pineapple	€6.00
TORTA DE CACAU COM SORVETE DE MAÇA REINETA Rolo de cacau puro, ligeiro sobret de maçã reineta assada Pure cocoa roll with light roasted Reinette apple sorbet	€6.50
BROWNIE PISTACHIO Brownie de chocolate branco e pistachio, caramelo de pistachio e gel de framboesa White chocolate and pistachio brownie, pistachio caramel, and raspberry gel	€6.50