

EN



MENU

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ENTRÉES

1. BREAD	2,00€
2. OLIVES	1,85€
3. PÂTÊ (SARDINE, SEA CRAB OR TUNA)	2,85€
4. CHEESE BOARD	5,50€
5. MEAT BOARD	5,50€
6. REGIONAL TOASTED BREAD WITH OLIVE OIL AND GARLIC	2,50€
7. "PATANISCAS" (CODFISH FRITTERS, 4 UN)	3,00€
8. SAUTÉED MUSHROOMS	5,50€
9. ROASTED TRADITIONAL "CHORIZO" SERVED WITH CHESTNUTS	6,50€
10. "CARNE DE ADOBA" (PORK MEAT MARINATED IN WINE, GARLIC, LAUREL AND HERBS)	6,50€
11. WILDBOAR PIE	6,50€
12. "PICA-PAM" (SMALL PIECES OF BEEF SERVED WITH A SPICY SAUCE AND PICKLES)	6,50€
13. ALHEIRA CROQUETTES (4 UN)	3,00€
14. CODFISH CROQUETTE (4 UN)	3,00€
15. TRADITIONAL FRENCH FRIES	3,85€
16. MIXED GREEN SALAD	4,50€
17. SARDINE SALAD	5,50€
18. CODFISH SALAD	5,50€

SOUPS

19. SOUP OF THE DAY (BROCCOLI, SPINACH, CABBAGE OR TURNIP)	2,75€
OTHER SOUPS: (DEPENDING ON AVAILABILITY)	
20. MUSHROOM SOUP	3,00€
21. TRADITIONAL CABBAGE SOUP	2,75€
22. TRANSMONTANA TRADITIONAL SOUP	2,75€
23. CHICKEN SOUP	2,75€
24. SHELLFISH SOUP	3,00€
25. FISH SOUP	3,00€

MAIN COURSES

26. HOMEMADE PIZZA (30 MIN)	10,00€
27. FRANCESINHA (TRADITIONAL SANDWICH WITH BEEF AND MEATS AND A RICH SAUCE (30 MIN))	9,00€
28. HAMBURGUER	8,50€
29. VEGETABLE, EGG AND TUNA SALAD	8,50€
30. TOMATO AND ONION SALAD WITH CHEESE AND NUTS	8,50€
31. CHILDREN'S MENU	6,50€
32. TURKEY STEAK	8,50€
33. GRILLED SALMON	10,50€
34. TRADITIONAL BEEF TRANSMONTANA	11,00€
35. PIRI-PIRI ROASTED CHICKEN	8,50€
36. DAY'S SPECIAL (ASK THE EMPLOYEE)	9,50€
-STEWED SQUIDS IN TOMATO SAUCE	
-STEWED MEAT WITH MUSHROOMS	
-BEEF PORTUGUESE STYLE	

REGIONAL FOOD

(ON PREVIOUS ORDER AND MINIMUM OF 4 PEOPLE)

37. WILD BOAR STEWED WITH CHESTNUTS	12,50€
38. MUSHROOMS STEWED WITH CHORIZO	11,00€
39. BEAN AND MEAT STEW (OR WILDBOAR)	11,00€
40. PORTUGUESE STEW	12,50€
41. "BUTELO COM CASULAS"	12,50€
42. OCTOPUS RICE	11,00€
43. BLACK-EYED BEANS WITH CABBAGE AND MEATS	11,00€
44. SUCULENT ROASTED BÍSARO PORK WITH APPLE PURÉE AND CHESTNUTS	11,00€
45. TROUT SERVED COLD WITH ONIONS AND VINEGAR SAUCE	11,00€
46. CODFISH WITH FRIES, ONION, EGG AND PARSLEY	10,00€
47. CODFISH WITH CREAM	10,00€
48. CODFISH FRITTERS WITH BEAN RICE	10,00€
49. PORK CHOPS WITH FRIED ONIONS	10,00€
50. MACKEREL FILLETS WITH TOMATO RICE	10,00€
51. TUNA STEAK WITH FRIED ONIONS	12,50€

DESSERTS

(DEPENDING ON AVAILABILITY)

52. CHOCOLATE MOUSSE WITH ALMOND OR NUTS SHAVINGS	2,50€
53. HOMEMADE CRÈME BRULÉE	2,50€
54. VANILLA ICE CREAM WITH HOMEMADE STRAWBERRY JAM	2,50€
55. COCONUT AND CUSTARD CAKE	2,50€
56. PUMPKIN JAM WITH NUTS	2,75€
57. UNCLE RAQUEL EGG PUDDING	2,75€
58. CHESTNUT PUDDING	2,75€
59. MOLOTOF FLUFFY PUDDING	2,75€
60. CRÊPE (CHOCOLATE OR PORT WINE)	3,75€
61. ICE CREAM BOWL	3,95€
62. FRUIT OF THE SEASON	2,50€

PASTRIES

AT LEAST TWO VARIETIES AVAILABLE EACH DAY.
ASK THE EMPLOYEE.

63. BRIOCHE-STYLE CAKE	2,50€
64. BANANA AND COCOA MUFFINS	1,50€
65. NUTS AND HONEY TRADITIONAL PIE	2,75€
66. APPLE CAKE	2,75€
67. CHESTNUT CAKE	3,00€
68. BEETROOT AND COCOA CAKE	2,50€
69. FLUFFY CHOCOLATE CAKE	2,50€

SNACK BAR

70. SANDWICH (CHEESE, HAM OR MIXED)	2,20€
71. HAM SANDWICH	3,00€
72. TOAST (TRADITIONAL BREAD)	2,20€
73. MIXED TOAST (TRADITIONAL BREAD)	3,50€
74. HAMBURGUER	5,50€

DRINKS

75. STILL WATER 0,33L	0,90€
76. STILL WATER 0,50L	1,10€
77. STILL WATER 1,50L	1,90€
78. SPARKLING WATER 0,20L	1,10€
79. SOFT DRINKS 0,20L	1,30€
80. SOFT DRINKS 0,33L	1,40€
81. FRUIT NECTARS 0,25L	1,40€
82. COCA-COLA 0,33L	1,50€
83. ORANGE NATURAL JUICE 0,25L	2,80€
84. LEMONADE 0,33L	1,80€
85. GLASS OF WINE (RED OR WHITE)	1,00€
86. BEER 0,20L	1,00€
87. BEER 0,33L	1,30€
(SEE BAR DISPLAY FOR DIFFERENT KIND OF BEERS)	

PORT WINE

(SEE BAR DISPLAY)

WINE: RED, WHITE, VERDE, ROSÉ.
DEMARCATED REGIONS IN THE NORTH OF PORTUGAL:
MINHO, DOURO AND TRÁS-OS-MONTES

VINHO DO PORTO

(SEE BAR DISPLAY.)

ASK IN THE BAR FOR THE DIFFERENT VARIETIES AND GET TO KNOW A BIT MORE ABOUT THIS NATIONAL TREASURE.

Port Wine is a liqueur-style, natural, fortified wine, produced since the 17th century, exclusively with grapes from the Douro Demarcated Region (the oldest in the entire world), in Northern Portugal (100 km away from Porto) under human and natural peculiar conditions.

Régua and Pinhão are the main production centres. Port Wine received its name due to the fact that it is stored in the numberless cellars ("caves") located in the banks of Douro River, in Vila Nova de Gaia (Porto).

What makes this wine unique, besides the climate of the Douro Region, is the fact that the fermentation of the wine is not completed – it is, instead, stopped in its initial stage (2 or 3 days after the start), by adding distilled grape spirits (containing 77% alcohol). Therefore, Port Wine is a naturally sweet wine (the natural sugar from the grapes does not transform completely into alcohol) and is also stronger than the other wines (between 19 and 22% alcohol).

Port Wine is ideal for any occasion, as an appetiser or after the meal, or even to simply enjoy the sweetness and excellence of a truly unique wine.

CAFÉ

88. ESPRESSO /DECAF	0,80€
89. ESPRESSO WITH MILK	0,80€
90. BARLEY DRINK	0,80€
91. DOUBLE COFFEE	1,50€
92. COFFEE WITH MILK	1,50€
93. GALÃO /LATTE MACCHIATO	1,60€
94. CAPUCCINO / MOCACCINO	1,60€
95. CHOCOLATE MILK	1,30€
96. HOT CHOCOLATE	1,60€
97. TEA (TEA BAGS)	1,10€

BRANDIES AND LIQUEURS

(SEE BAR DISPLAY.)

ASK IN THE BAR FOR SUGGESTIONS ABOUT PORTUGAL'S GREAT VARIETY OF BRANDIES AND LIQUEURS.

