éLeBê

póvoa

welcome

Appetisers 4,6€
the bread, the chef's butter, and the producer's olive oil

soups

Vegetable cream soup 3,4€
light, fresh vegetable soup

starters mountain

Three-cheese fondue 9,9€
three-cheese fusion

Eggs and truffled rocket 10,9€
egg on a bed of arugula, enriched with smoked bacon, nuts and wild mushrooms

Bird's nest 10,9€
portobello mushroom stuffed with caramelised bacon and quail eggs

éLeBê salad 12,9€
lettuce, cherry tomatoes, parmesan cheese, nuts, tropical fruits, smoked salmon, and drizzled with a blend of red Port wine and balsamic vinegar

Starter mix - 5 delicacies 44€
from the listed starters, select fice and make your own tasting menu (tiger prawns not included)

starters sea

Carpaccio de polvo 11,9€
thin slivers of soft octopus,
truffle oil, arugula
and dried fruits

Small scallop (zamburina) 18,9€
refreshed by lemon and garlic
(5 scallops of freshness and flavor)

Prawn casserole 24,9€
giant prawn sautéed
in olive oil, garlic and the chef's
own spicy sauce (for two)

Tiger prawn flambé 49,8€
two tiger prawns are cut open
and drizzled with spicy butter sauce

VAT included at the current rate.

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fish suggestions

Sea bass fillet with almonds 19,8€
served with tomato risotto

Cod a la éLeBê 24,8€
served with the chef's special sauce and mashed potatoes

Batch of grouper 24,4€
garnished with tender and succulent bimi

Octopus tentacle with garlic 25,9€
served with a baked potato stuffed with garlic mayonnaise and wild turnip greens

Tiger tagliatelle 39€
the tiger, the fresh pasta, the basil pesto

Sea bass & prawn rice 54€
(to share)

meat suggestions

Chimichurri chicken 19,9€
the flavour, the scents and the mushroom risotto

Grandma's roasted veal 22,4€
slow-roasted and sweetened with wild chestnuts

Country steak 23,8€
grilled veal steak with yummy garnishing

Grandma Gustinha's casserole steak 23,9€
the beef, grandmother's secret and mountain-cured ham

Oven roasted goat* 25,9€ - 52€
slow-roasted young goat, served with roasted potatoes and turnip greens

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pasta and risottos

Mushroom risotto 19,6€
garnished with fresh mushrooms and cheese

Mountain and sea tagliatelle 19,8€
garnished with prawns, mushrooms, pesto, and basil

Cod and prawn risotto 21,8€
flavored in shrimp broth, field turnip greens, and cheese

children´s menu

Chef's bolognese 13,5€

side dishes

Mushroom risotto	3,9€
Tomato risotto	3,9€
Mashed potatos	3,9€
Potatoes (fried/roast)	3,9€

Caprisserra
DESDE 1994
CABRITO TRANSMONTANO

*Tender and succulent meat from kids raised exclusively on mother's milk and natural pasture in the mountains of Trás-os-Montes. Produced using traditional methods and certified with Protected Designation of Origin (PDO).

PDO - Protected Designation of Origin

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póvoa

desserts

Fruit Trilogy 8,9€
fruit trilogy, carefully laminated and decorated

Chocolate mousse 8,9€
served in a wafer cup,
where everything is to be savored

Tiramisú 8,9€
the Italian tradition...

Portuguese pear pie 8,9€
portuguese pear pie,
the chef's secret recipe

Coconut and pumpkin 9,4€
perfect combination between
coconut and pumpkin with the freshness of the ice cream

Delicate coffee 12,8€
espresso coffee accompanied
by three small samples of our desserts

VAT included at the current rate.