

MENU III

Aperientes

Bread, olivesFresh tuna fish pate, sheep buttery cheese

Starters: (choose one)

Pear wine cooked in red wine, stuffed with DOP Serra da Estrela cheese,
 Lettuces and wine reduction
 Spider Crab Cream with toast and mashed egg

Fish

Pan-Seared Turbot, Dutchess Potato
 Glazed vegetables and chive cream e creme de cebolinho
 Cod Fish Lagareiro style, Roasted Potato, Sautéed Green Beans

Meat

Bordalaise beef sirloin, Chourizo Puré
 And grilled vegetables
 Partridge puff over turnip tops
 And berries jam

Dessert

- Choice available in final page

Beverages (during meal period) - Still water, juices, beer, coffee or tea.

Menu with 1 main course (fish or meat) 34 € P/P 2 main dishes (fish and meat) 41 € P/P



Desserts

Creme Brulée with Orange Ragout
Apple Pie with cinnamon ice-cream
Pineapple Carpaccio with berries coulis
Portuguese Curd Cheese with almonds and pumpkin jam
Tecolameco with almond liquor Sabayon and cinnamon ice-cream
Dark Chocolate cold mousse with vanilla foam
Mellow eggs with puff pastry and Muscat reduction
Fresh fruit skewers (9 varieties) with Hot Chocolat and Pepper

Wine Suplement

I JMF, José Maria da Fonseca White and Red (Terras do Sado) Price p/p Menu with 1 main dish 5 €, 2 main dishes 7 €

II Prova Régia Br(Lisbon) 2012 e Montaria Reserva 2010(Alentejo) Price p/p Menu with 1 main dish 6,50 €, 2 main dishes 8,00 €

III Esporão 2 Castas 2012 (Alentejo) e Tons Duorum 2010 (Douro) price p/p Menu with 1 main dish 8,00 €, 2 main dishes 10 €

But wait, there's more:

- About the wine, there is the possibility of choosing from our wine list where we have more than 450 references, and then we make a value per person or we charge as it will be consumed.
- If you wish you can create your own menu from all the menus we have available. We will later calculate a price for it.
- The values are already tax included and are valid for the year 2013 until further notice.
- The menu must be communicated 2 days before the event. And the number or guests confirmed at least 24 hours before the event, being that the number of people that we charge.
- -- The Choice of menu must be the same to all of the guests

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