

## Monday Lunch

## SIMPLE AND MIXED SALADS

Mixed lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress

Flavored olive oils/spiced olives
Selection of cheeses and homemade toasts
Broad beans and roasted garlic hummus
Squid salad with green sauce
Beet salad with mustard seeds and dried fruits
Avocado and cherry tomato salad with cottage cheese and sweet cucumber
Chicken salad, lemon grass, with pineapple and cocktail sauce

## Chef's salad

Capers, pickled cucumbers, pickles (cauliflower, carrots, scallions, gherkins)

## Sauces and condiments

Balsamic vinaigrette, lime vinaigrette, natural yogurt dressing,
Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar, tartar, chef's sauce
MAIN COURSES
Vegetable cream
Braised butter fish with bell pepper sauce
Grilled Iberian pork steaks with aromatic herb olive oil
Oven-roasted chicken thighs with thyme and lemon
Chickpea stew with tomato wedges
Spaghetti with Bolognese sauce
Penne with pesto sauce
Chicken nuggets
SIDE DISHES

French fries \& sautéed rice with butter \& garlic
White rice, vegetable casserole with spices
Oven-roasted small potatoes with olive oil and garlic \& seasonal vegetables
SHOW COOKING PIZZAS
The Patio's selection of pizzas / Garlic bread

DESSERTS
Selection of The Patio desserts
Watermelon, Pineapple, Orange and Melon


## Tuesday Lunch

## SIMPLE AND MIXED SALADS

Mesclun of lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress.

Flavored olive oil/seasoning Olives

Selection of cheeses and homemade toasts and jams

Tuna salad with beans and red onion

Island cheese salad with grapes and corn, marinated white cabbage.

Octopus salad with tomato, saffron and red onion

Quinoa salad with spinach, arugula, dried fruit and citrus zest
Chef's Salad

Capers, marinated olives, pickles (cauliflower, carrots, scallions, gherkins)
Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar
MAIN DISHES

Tomato cream Soup with croutons
Grilled tuna belly, garlic olive oil
Tenderloin steak with tomato sauce and raisins and pine nut crumb
Grilled chicken supreme with traditional guide sauce Farfalle pasta, sautéed with zucchini eggplant and tomato pesto

Butter beans with vegetable ragout
Breaded chicken steaks

Fish stew

SIDE DISHES
Fried potatoes \& Rice with coriander and lime
Spaghetti sautéed with garlic butter
Spiced potatoes with crispy ham \& seasonal vegetables
SHOW COOKING PIZZAS
The Patio's selection of pizzas
Garlic Bread
DESSERTS

## Selection of The Patio desserts

Watermelon, Orange Mango, Pineapple

Mixed lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress

Flavored olive oil / Marinated olives
Selection of cheeses and homemade toasts
Squid Salad with mango, ginger and coriander
Salad of marinated salmon, with soy sprouts and avocado shrimp salad with Melon and lime

Salad of baby spinach and watercress with orange, bacon, feta cheese, olives and Parmesan cheese chips

Cowpea salad with egg tuna and parsley

## Chef's Salad

Capers, marinated olives, pickles (cauliflower, carrots, scallions, gherkins)
Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar
MAIN DISHES
Pumpkin and carrot cream
sea bream Fillet with broth
Turkey stroganoff
Grilled pork Steak with thyme
Macaroni with cheese sauce
Gnocchi with tomato sauce
Stewed butter beans
Fish Fingers
Penne Bolognese
SIDE DISHES
Fried potatoes, Sprout rice \& White rice
Baked potatoes \& Seasonal vegetables
SHOW COOKING PIZZAS
Selection of The Patio's pizzas \& garlic bread
DESSERTS
Selection of The Patio desserts
Watermelon, Orange, Grapes \& Mango


Thursday Lunch

## SIMPLE AND MIXED SALADS

Mixed lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress

Flavored olive oils
Selection of cheeses and homemade toasts
Cream cheese with chives
Melon with ham

Grilled cuttlefish salad with peppers and red onion
Bulgur salad with cold meats
Celery salad with barley, raisins, green apple and yogurt dressing
Caesar salad of endives, apple and dried fruits
Chef's salad
Capers, marinated olives, pickles (cauliflower, carrots, scallions, gherkins)
Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar
MAIN DISHES
chickpea cream with spinach
Golden Sea bream, Portuguese style
Chicken Curry
Grilled rib eye with garlic butter and thyme
Vegetables stew with couscous, cumin and mint
beef burger
Chicken nuggets
Vegetarian lasagna
SIDE DISHES

French fries \& Basmati rice

Sautéed spinach with garlic and coriander
Baked sweet potato
Sautéed potatoes \& seasonal vegetables
SHOW COOKING PIZZAS
The Patio's selection of pizzas
Garlic Bread
DESSERTS
Selection of The Patio desserts
Watermelon, Orange, Melon, kiwi

Friday Lunch
SIMPLE AND MIXED SALADS
Mesclun of lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress

Flavored olive oils
Selection of cheeses and homemade toasts
Selection of jams
Waldorf salad
Marinated beet salad with orange, mango arugula and walnuts
Roe salad with roasted peppers
Rice Salad with palm, grapes and ham
Chèvre cheese salad with arugula, almonds and honey and lemon dressing
Chef's salad
Capers, marinated olives, pickles (cauliflower, carrots, green onions, gherkins)
Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar
MAIN DISHES
Pumpkin and zucchini cream Soup
Grilled salmon with fine herb olive oil
Beef steaks
Turkey steaks and glazed spring onions
Vegetable goulash
Potato gnocchi with cherry tomatoes
Farfalle with Neapolitan sauce
Chicken nuggets
SIDE DISHES
French fries \& Basmati rice
Baked new potatoes \& green beans sautéed with bacon
show cooking pizzas
Selection of The Patio pizzas \& garlic bread
DESSERTS

Selection of The Patio desserts<br>Watermelon, Pineapple , Orange, Melon



Saturday Lunch

## SIMPLE AND MIXED SALADS

Mixed lettuces, tomatoes, carrots, cucumbers, red onions, sweet corn, beets, peppers, marinated red and white cabbage, arugula, watercress

Flavored olive oils
Selection of cheeses and homemade toasts
Endive salad with watercress and feta cheese
Algravian Octopus salad
Tuna salad with peppers, eggs and olive oil Sautéed mushrooms salad with grilled pineapple

Chef's salad
Capers, marinated olives, pickles (cauliflower, carrots, scallions, gherkins)
Sauces: vinaigrette, cocktail, garlic mayonnaise, Caesar
MAIN DISHES
Chickpea cream with spinach
Monkfish medallions with tomatoes and mushrooms
Grilled breast

Oven-roasted country chicken
Quinoa with roasted vegetables
sautéed Spaghetti with dried tomatoes and garlic
Penne with Bolognese
Beef meatballs
Chicken nuggets
SIDE DISHES
French fries \& Basmati rice
Sautéed potatoes \& zucchini gratin
Sautéed vegetables
SHOW COOKING PIZZAS
The Patio's selection of pizzas
Garlic Bread
DESSERTS

## Selection of The Patio desserts

Watermelon, pineapple and passion fruit orange

## Sunday lunch

Assorted lettuce, tomato, carrot, cucumber, red onion, sweet corn, beetroot, peppers, marinated white and red cabbage, arugula, watercress.

Aromatized oils
Selection of cheeses and homemade toasts
Rice salad with grapes and leek
Potato salad with olives, capers, dried tomatoes and lime vinegar

## Tofu Salad with Mango, Ginger and Coriander

Chicken salad with celery and green apple
Salami and Tomato Bruschetta
Chef's Salad
Capers, marinated olives, pickles (cauliflower, carrots, spring onions, cornichons)

Sauces: vinaigrette, cocktail, garlic mayonnaise, Cesar
Watercress Cream
Perch with leek
Chicken supremes in red wine
Beef steaks with onion
Vegetarian lasagna
Vegan feijoada with beets
Linguine with Neapolitan Sauce
Breaded chicken
French Fries \& Basmati Rice
sautéed green beans
Sautéed Potatoes \& Seasonal Vegetables
The Patio pizza selection
Bread with garlic
The Patio dessert selection
Watermelon, Orange, Grapes, Pineapple

