

ZIMBRAL

A Restaurant with a story

COUVERT

Pão e especialidades regionais

Bread and regional specialities

€ 7,00

ENTRADAS

STARTERS

Sopa do dia

Soup of the day

€ 6,00

Bouillabaisse de marisco e peixes

Hot shellfish and fish cream soup "Bouillabaisse" style

€ 10,00

Orquídea de bacalhau com puré de castanhas e rúcula

An orchid of salt cod served with chestnut purée and rocket

€ 13,00

Muxama de atum com azeite virgem extra e flor-de-sal sobre cama de alface

Dried tuna loin ham, seasoned with extra virgin olive oil and sea salt crust served with lettuce

€ 15,00

Tentáculos de polvo em agriçoce de pimentos vermelhos

Octopus tentacles served with sweet and sour peppers

€ 12,00

Codorniz em escabeche de cebola roxa, aromatizada com alecrim

Quail, poached with red onions and perfumed with rosemary

€ 14,00

Queijo de ovelha DOP Azeitão caramelizado com frutos secos e tostas de pão regional

Caramelized PDO Azeitão sheep cheese served with dried fruits and toasted regional bread

€ 14,00

SALADAS

SALADS

Salada de salmão fumado com croutons, maçã, alface e couve-roxa marinada

Smoked salmon salad, croutons and apple with lettuce and marinated red cabbage

€ 16,00

Salada morna de alface e rúcula com figos secos, marmelo assado e cogumelos frescos

Warm salad with lettuce, rocket, dried figs, baked quince and fresh mushrooms

€ 14,00

Salada verde com seitan braseado, gomos de funcho, uvas e queijo parmesão

Green salad with braised seitan, fennel, grapes and parmesan cheese

€ 16,00

ZIMBRAL

A Restaurant with a story

PEIXE

FISH

Lombo de bacalhau assado com grelos de nabo e batata assada <i>Baked salt cod steak with turnip greens and roast potatoes</i>	€ 20,00
Polvo corado em azeite com grelos e batata assada <i>Sautéed octopus in olive oil with turnip greens and roast potatoes</i>	€ 20,00
Arroz de navalheira com garoupa perfumado com coentros <i>Grouper and rower crab rice stew seasoned with coriander</i>	€ 22,00
Carabineiros salteados em manteiga sobre "tagliatelle" fresco <i>Giant red prawns with fresh "tagliatelle"</i>	€ 28,00
Lombo de garoupa fresca, ao forno sobre abóbora assada e arroz de coentros <i>Fresh grouper steak, baked with pumpkin, served with coriander rice</i>	€ 23,00

CARNE

MEAT

Lombinho de porco preto com migas de batata e feijão-frade <i>Black pork tenderloin with "Migas" of potatoes and black-eyed-peas</i>	€ 19,00
Magret de pato com batata-doce e "Ratatouille" de legumes <i>Sautéed duck breast with roast sweet potatoes and vegetables "Ratatouille"</i>	€ 21,00
Naco de vitela maturada com puré de batata e feijão-verde <i>Pan fried veal tenderloin with creamed potatoes and runner beans</i>	€ 21,00
Lombo de javali braseado à mediterrânica, com feijoca salteada e cogumelos da estação <i>Wild boar fillet, braised, Mediterranean style, with sautéed butter beans and mushrooms</i>	€ 22,00

ZIMBRAL

A Restaurant with a story

VEGETARIANO E VEGAN

VEGETARIAN AND VEGAN

Esparguete à Bolonhesa vegetariano <i>Vegetarian spaghetti "Bolognese"</i>	€ 18,00
Chili vegetariano com arroz branco <i>Vegetables "Chilli" with plain rice</i>	€ 16,00
Medalhões de seitan <i>Pan fried seitan steak with assorted, sautéed vegetables</i>	€ 15,00
Hambúrguer vegetariano com chips de batata-doce <i>Fried veggie hamburger with sweet potato chips</i>	€ 14,00

QUEIJO, SOBREMESAS E FRUTA

CHEESE, DESSERTS AND FRUITS

Queijo de ovelha amanteigado DOP Azeitão <i>Soft sheep cheese PDO Azeitão</i>	€ 11,00
Mousse de chocolate suíço com suas pepitas e flor-de-sal <i>Swiss chocolate mousse with nuggets sprinkled with sea salt</i>	€ 10,00
Leite creme crocante <i>Cream caramel with crispy, toasted topping</i>	€ 10,00
Torta de Azeitão <i>Regional "Azeitão" rol with sweet egg filling</i>	€ 10,00
Pudim de Moscatel com amêndoa torrada <i>"Moscatel de Setúbal" dessert wine pudding with roasted almonds</i>	€ 10,00
Tarte de pinhão com mel de rosmaninho <i>Sweet pine nut tart with rosemary honey</i>	€ 10,00
Fruta da época <i>Seasonal fruit</i>	€ 7,00