

PHARMACIA

RESTAURANTE & BAR

MENU

SALADAS

Camarão	com ananás grelhado, tomate e coco	18.00€
Bacalhau	com grão, ovo escalfado e espinafres	17.00€

CARNE

Hamburguer Pharmácia	cebola caramelizada, rúcula, bacon, tomate e molho de queijo Grana Padano	18.00€
Bife do lombo	grelhado, com arroz e batata frita	35.00€
ESPECIALIDADE	Vitela assada no forno com batatinha assada e arroz	27.50€

PEIXE

Tibornada de bacalhau	com batata a murro	23.40€
Salmão grelhado	com puré de batata aromatizado com limão e legumes salteados	21.90€
ESPECIALIDADE	Bacalhau à Pharmácia Lombo de Bacalhau confitado em azeite com cebola em rodela, servido com batatas fritas e rebentos de coentro	35.00€

MARISCO

Camarão tigre	/kilo, com batata frita e salada	99.00€
ESPECIALIDADE	Caril de camarão com arroz de coco	25.00€
Spaghetti con gamberi		23.00€
Caril de caranguejo à moda do Zambeze	com arroz de coco	36.00€

VEGETARIANO

Caril de vegetais	com arroz de coco	16.50€
Risotto de cogumelos	com azeite de trufa	19.60€

Acompanhamentos

Batata assada	5.00€
Batata frita onduladas cortadas à mão	5.00€
Arroz branco	4.00€
Puré de batata trufado	7.00€
Legumes salteados	3.50€
Salada mista	4.00€
Salada de tomate	4.50€
Ananás grelhado	7.00€

COUVERT

Seleção de pães /pessoa	1.80€
Azeitonas temperadas	2.50€
Azeite Casa da Ínsua	2.00€
Manteiga aromatizada unidade	1.10€

ENTRADAS

Creme de legumes	3.90€
Caldo verde	4.30€
Alheira	9.50€
Queijo amanteigado pequeno	9.50€

PARA PETISCAR

Burrata	com carpaccio de tomate	14.50€
Carpaccio de vitela	com rúcula e queijo velho	13.00€
Chouriça	grelhada	8.50€
Croquetes de vitela	5 unidades	7.90€
Chamuças	4 unidades	10.00€
Moelas de tomatada		8.00€
Feijocas		9.50€
Mini pataniscas de bacalhau	5 unidades	8.00€
Calamares	com molho aioli	9.50€
Preguinhos	2 unidades, com batata frita	14.00€
Pica-pau de novilho	com pickles	16.00€
Ovos rotos	com batata frita, presunto nacional, ovo e salsa	13.00€
Camarão à Laurentina		23.50€

SOBREMESAS

Maçã assada	com pau de canela e vinho do Porto	4.10€
Fruta laminada		4.00€
Fruta tropical		6.00€
Bolo de bolacha		7.80€
Cheesecake	chocolate, frutos vermelhos ou caramelo salgado	8.50€
Petit Gâteau	caramelo salgado	9.00€
Tarte de amêndoa		8.50€
Mousse de chocolate		8.50€

Taxa de bolo de aniversário	por pessoa	2.00€
Taxa de rolha	por garrafa	15.00€

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. Queremos servi-lo melhor. Se for alérgico ou intolerante a algum alimento ou substância referida acima, por favor consulte os nossos colaboradores. IVA incluído à taxa em vigor. Neste estabelecimento existe livro de reclamações.



SIGA-NOS
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COMEÇA AQUI A
CARTA DE BEBIDAS



PHARMACIA

RESTAURANTE & BAR

MENU

SALADS

Prawn with grilled pineapple, tomato and coconut	18.00€
Salted cod with chickpeas, poached egg and spinach	17.00€

MEAT

Hamburguer Pharmácia caramelized onions, arugula, bacon, tomato and Grana Padano cheese sauce	18.00€
Tenderloin steak grilled, with rice and french fries	35.00€
SPECIALTY Oven-roasted veal with roast potatoes and rice	27.50€

FISH

Cod tibornada grilled flaked salted cod with roast potatoes	23.40€
Grilled salmon whit lemon-infused mashed potatoes and sautéed vegetables	21.90€
SPECIALTY Cod 'à Pharmácia' Cod loin confit in olive oil with sliced onion, bay leaf and garlic with potato chips and coriander sproutss	35.00€

SEAFOOD

Tiger prawns /kilo, with french fries and salad	99.00€
SPECIALTY Prawn curry with coconut rice	25.00€
Spaghetti con gamberi	23.00€
Zambeze-style crab curry with coconut rice	36.00€

VEGETARIAN

Vegetable curry with coconut rice	16.50€
Mushroom risotto with truffle oil	19.60€

Side Dishes

Roasted potatoes	5.00€
Hand-cut crinkle fries	5.00€
White rice	4.00€
Truffle mashed potatoes	7.00€
Sautéed vegetables	3.50€
Mixed salad	4.00€
Tomato salad	4.50€
Grilled pineapple	7.00€

COUVERT

Selection of bread /person	1.80€
Seasoned olives	2.50€
Casa da Ínsua olive oil	2.00€
Flavoured butter unit	1.10€

STARTERS

Creamy vegetable soup	3.90€
Caldo verde sliced kale and potato soup	4.30€
Alheira Portuguese sausage	9.50€
Buttery soft cheese small	9.50€

TO NIBBLE ON

Burrata with tomato carpaccio	14.50€
Veal carpaccio with rocket and cured cheese	13.00€
Grilled Chouriça Portuguese sausage	8.50€
Veal croquettes 5 units	7.90€
Samosas 4 units	10.00€
Portuguese chicken gizzards in tomato sauce	8.00€
Stewed beans	9.50€
Portuguese salted cod fritters 5 units	8.00€
Calamari with aioli sauce	9.50€
Veal sirlon sandwich 2 units, with french fries	14.00€
Pica-Pau Fried veal pieces with mustard sauce and pickled baby onions	16.00€
Ovos rotos chips, fried eggs, dry cured ham and parsley	13.00€
Laurentina-style prawns fried with beer, butter, piri-piri and coriander sauce	23.50€

DESSERTS

Oven-baked apple with cinnamon stick and Port wine	4.10€
Sliced fruit	4.00€
Tropical fruit	6.00€
Portuguese biscuit cake	7.80€
Cheesecake chocolate, red fruits or salted caramel	8.50€
Petit gâteau salted caramel	9.00€
Almond tart	8.50€
Chocolate mousse	8.50€

Birthday cake fee	per person	2.00€
Corkage fee	per bottle	15.00€

No dish, food product, beverage, or couvert may be charged unless it has been requested by the customer or consumed by them. We wish to serve you better. If you have any allergies or intolerances to any of the foods or substances mentioned above, please consult a member of our staff. VAT included at the prevailing legal rate. A complaints book is available at this establishment.

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VIEW THE DRINKS
MENU HERE

