

## Traditional Cuisine from Beira

Spring/Summer Menu



### **Classic and timeless cuisine.**

*Quinta de Cabriz, an abode of pure hospitality in Beira that welcomes you as family in a natural and mystical environment.*

*The forest that surrounds us, a truly picturesque setting, takes us back to our origins, and the twittering of the birds reminds us of the season ahead.*

*The classic recipes, a timeless tradition, are part of a daily and challenging task in our restaurant. At the table we pay tribute to the flavors of the iconic Roasted Young Goat and the beloved Tigelada.*

*We invite you to leisurely enjoy a universe of tastes and textures.*

**Welcome to Quinta de Cabriz,  
A reference in Beira cuisine.**

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### DAILY SPECIALS

#### MONDAY

Fresh Cod, Green Asparagus with Cornbread and Roasted Potatoes	20,50€
Roast Beef with Mustard, Onion Jam, Chips and Capers	18,00€

#### TUESDAY

Sea Bream Fillet, Corn Mash with Prawns and Cilantro	20,50€
Pork Cheeks, Mashed Potatoes and Sweet Potato Chips with a Passion Fruit Sauce	19,00€

#### WEDNESDAY

Fried Cuttlefish with Brothy Tomato Rice with Parsley	15,00€
Rump Steak with Cheese Sauce	22,00€

#### THURSDAY

Grouper Fillet, Spinach Rice with Lemon	18,50€
Grilled Young Goat, Mashed Turnip Greens and Rustic Potatoes	20,50€

#### FRIDAY

Codfish and Tomato Stew	20,00€
Grilled Pork Neck, Potatoes with Rosemary and Roasted Peppers Salad	19,50€

#### SATURDAY AND SUNDAY

Octopus "à Lagareiro" (With Garlic and Olive Oil)	22,50€
Roasted Young Goat à la Cabriz	19,50€

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### STARTERS

Seasoned Galician Olives, Bread Assortment and a Gift from the Chef	2,00€
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### APPETIZERS

Soup of the Day	3,50€
Pastry with Cheese from Serra da Estrela and Honey	6,00€
Scrambled Eggs with Farinheira (Pork and Flour Sausage)	6,00€
Sautéed Mushrooms with Rosemary	6,50€
Codfish Cakes	7,00€
Fried Alheira (Pork and Bread Sausage)	7,50€
Braised Blood Sausage with Pineapple and Coriander	8,00€
Chorizo Cooked in Red Wine	8,50€
Alheira and Migas (Sausage with Young Goat and Bread with Corn Bread)	9,50€
Scrambled Eggs with Green Asparagus	9,50€
Huevos Rotos à la Cabriz	9,50€
Octopus Salad	10,50€
Shiitake and Bread Sausage with Arugula and Truffles	11,00€
Sautéed Green Asparagus	12,50€
Shrimp Sautéed with Garlic	55,00€/KG

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### FISH

Brothy Rice with Codfish Tongue and Cilantro	18,00€
Steamed Sea Bass, Sautéed Vegetables and Roasted Potatoes	18,00€
Codfish à la Cabriz	19,50€
Brothy Monkfish Rice	22,00€
Codfish "à Lagareiro" (With Garlic and Olive Oil)	22,00€
Arroz de Polvo com Gambas	25,00€
Octopus "à Lagareiro" With Garlic and Olive Oil (For One)	24,00€
Octopus "à Lagareiro" With Garlic and Olive Oil (For Two)	42,00€
Octopus <i>Cataplana</i> (For Two)	40,50€

### MEAT

Grilled Chicken Scallops with a Mustard Emulsion	13,50€
Pork Loin with Mushrooms	16,50€
Our Steak "à Portuguesa"	17,50€
Veal Steak à la Cabriz (For One)	20,00€
Veal Steak à la Cabriz (For Two)	39,50€
Grilled Young Goat, Brothy Rice with Beans, Corn Bread with Turnip Greens	20,00€
Fried Young Goat with Rosemary, Brothy Rice with Beans, Corn Bread with Turnip Greens	20,00€

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### DRY-AGED BEEF - Aged for 30 days

*Perfect to Share*

Beef Ribs (Approx. 500g - Perfect for Two)	21,00€
Entrecôte (Approx. 400g - Perfect for Two)	40,00€
Picanha/Cap of Rump Steak (Approx. 500g - Perfect for Two)	41,50€
Chuletón/Prime Rib Steak (Approx. 1kg - Perfect for 2 to 3 ppl)	80,00€

### CHOOSE YOUR SIDES

Rustic Potatoes with Oregano	2,50€
Mixed Potatoes with Cheese	4,00€
Roasted Vegetables	4,50€
Mushrooms with Eggs and Potatoes	6,50€

### KIDS MENU

Soup   Steak with French Fries   Ice Cream Cup	12,50€
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(One Beverage Included)

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### DESSERTS

Rice Pudding	3,50€
Tigelada (Baked Dessert with Eggs)	4,50€
Chocolate Mousse with 85% Cocoa	5,00€
Nectarine <i>Crème Brûlée</i>	6,00€
Cheese and Citrus Pudding	6,50€
Strawberry <i>Tartelette</i>	7,00€
Chocolate and Raspberry Crunch	7,00€
Cheese Board (Sheep and Goat), Pumpkin Jam and Marmalade (For Two)	12,50€