

Traditional Cuisine from Beira

Spring/Summer Menu

19 90°

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

Classic and timeless cuisine.

as family in a natural and mystical environment.

Roasted Young Goat and the beloved Tigelada. We invite you to leisurely enjoy a universe of tastes and textures.

Quinta de Cabriz, an abode of pure hospitality in Beira that welcomes you

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.

Welcome to Quinta de Cabriz,

20,50€

18,00€

20,50€

19,00€

18,50€

20,50€

20,00€

19,50€

22,50€

19,50€

2,00€

3,50€

6,00€

6,00€

6,50€

7,00€

7,50€

8,00€ 8,50€

9,50€ 9,50€

9,50€

10,50€ 11,00€

12,50€

22,00€

25,00€ 24,00€

42,00€

40,50€

13,50€

16,50€

17,50€

20,00€ 39,50€

20,00€

20,00€

21,00€

40,00€

41,50€

80,00€

12,50€

3,50€

55,00€/KG

A reference in Beira cuisine.

WEDNESDAY

Passion Fruit Sauce

DAILY SPECIALS

MONDAY

TUESDAY

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

Fresh Cod, Green Asparagus with Cornbread and Roasted Potatoes

Roast Beef with Mustard, Onion Jam, Chips and Capers

Sea Bream Fillet, Corn Mash with Prawns and Cilantro

Grouper Fillet, Spinach Rice with Lemon

Pork Cheeks, Mashed Potatoes and Sweet Potato Chips with a

Grilled Young Goat, Mashed Turnip Greens and Rustic Potatoes

Grilled Pork Neck, Potatoes with Rosemary and Roasted Peppers Salad

STARTERS

Soup of the Day

Codfish Cakes

Codfish and Tomato Stew

SATURDAY AND SUNDAY

Roasted Young Goat à la Cabriz

Octopus "à Lagareiro" (With Garlic and Olive Oil)

FRIDAY

Seasoned Galician Olives, Bread Assortment and a Gift from the Chef

APPETIZERS

Sautéed Mushrooms with Rosemary

Fried Alheira (Pork and Bread Sausage)

Chorizo Cooked in Red Wine

Sautéed Green Asparagus

Shrimp Sautéed with Garlic

Pastry with Cheese from Serra da Estrela and Honey

Braised Blood Sausage with Pineapple and Coriander

Shiitake and Bread Sausage with Arugula and Truffles

Alheira and Migas (Sausage with Young Goat and Bread with Corn Bread)

Scrambled Eggs with Farinheira (Pork and Flour Sausage)

Scrambled Eggs with Green Asparagus Huevos Rotos à la Cabriz Octopus Salad

FISH 18,00€ Brothy Rice with Codfish Tongue and Cilantro 18,00€ Steamed Sea Bass, Sautéed Vegetables and Roasted Potatoes 19,50€ Codfish à la Cabriz 22,00€ Brothy Monkfish Rice

DRY-AGED BEEF • Aged for 30 days

Picanha/Cap of Rump Steak (Approx. 500g - Perfect for Two)

Chuletón/Prime Rib Steak (Approx. 1kg - Perfect for 2 to 3 ppl)

Soup | Steak with French Fries | Ice Cream Cup

(One Beverage Included)

Codfish "à Lagareiro" (With Garlic and Olive Oil)

Grilled Chicken Scallops with a Mustard Emulsion

Octopus "à Lagareiro" With Garlic and Olive Oil (For One)

Octopus "à Lagareiro" With Garlic and Olive Oil (For Two)

Grilled Young Goat, Brothy Rice with Beans, Corn Bread with Turnip Greens

Fried Young Goat with Rosemary, Brothy Rice with Beans, Corn Bread

Arroz de Polvo com Gambas

Octopus Cataplana (For Two)

Pork Loin with Mushrooms Our Steak "à Portuguesa"

with Turnip Greens

Veal Steak à la Cabriz (For One)

Veal Steak à la Cabriz (For Two)

MEAT

Beef Ribs (Approx. 500g - Perfect for Two) Entrecôte (Approx. 400g - Perfect for Two)

Perfect to Share

CHOOSE YOUR SIDES Rustic Potatoes with Oregano 2,50€ 4,00€ Mixed Potatoes with Cheese Roasted Vegetables 4,50€ 6,50€ Mushrooms with Eggs and Potatoes **KIDS MENU**

DESSERTS

Rice Pudding

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

The prices shown include VAT at the legal rate in effect. No dish, food product or drink, including the appetizers, can be charged unless it was ordered or rendered unusable by the costumer.