



*Fresh fish bought daily
in the local markets.*



CASA DO LAGO

RESTAURANT & BAR

Covers

€2.50
PER PERSON

BREAD, OLIVES, COVER OF THE DAY

Starters

SOUP OF THE DAY	€5.00
REQUEIGÃO CHEESE Pumpkin Marmalade & Pine nuts	€5.95
SALT & PEPPER CALAMARI Chilli & Coriander Mayo	€9.50
SALT COD FISH CAKES Herb Aioli, Lemon	€8.00
A BOWL OF COCKLES Parsley, Lemon, Garlic	€7.50
FRESHLY SHUCKED LOCAL OYSTERS Natural	€12.50
TIGER PRAWNS Piri Piri, Lemon	€16.00
SEARED SCALLOPS Herb Butter Pan Sauce	€15.00
CLAMS BULHÃO PATO A local speciality steamed with White Wine, Coriander & Olive Oil	€16.00

Salads

TOMATO, ONION & OREGANO SALAD	€7.25
FIELD GREENS SALAD	€7.50
MARINATED FETA & BEETROOT SALAD Watercress, Orange & Chorizo	€10.50
CHICKEN CAESAR SALAD	€10.50

Side Dishes

HAND CUT CHIPS	€2.95
TOMATO RICE	€2.95
NEW POTATOES	€2.50
MIXED LEAF SALAD	€3.50
BROCCOLI, GARLIC & OYSTER SAUCE	€3.50

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Mains

FISH/SEAFOOD

GRILLED MARKET FISH/ SHELLFISH OF THE DAY

Served with New Potatoes, Garlic & Lemon Sauce.
Depending on our local fishermen, our offering usually includes:

- Seabass • Sea Bream • Turbot • Stonebass • Lobster
- Crayfish • Monkfish • Dover Sole • Sardines • Squid
- Octopuss • Carbinheiros • Ray Wing • Brill • Tuna

SEE SPECIALS BOARD.

MARKET PRICE / KG

TRADITIONAL HOUSE FISH & CHIPS €14.50

Traditional beer batter, hand cut chips & homemade Tartare Sauce

JOHN DORY MEUNIERE €22.50

Nut brown butter & shrimps, infused with lemon & parsley

LINGUINI WITH FRESH SEAFOOD €25.00

Garlic, Parsley & Chilli

SEAFOOD CATAPLANA €27.00

(For two) A local speciality with clams, monkfish, prawns, bacon, chorizo, cooked in a copper cooking vessel

PER PERSON

MONK FISH RICE €22.00

(For two) Tomato & Prawn Rice with Clams

PER PERSON

MEAT

CHICKEN PIRI PIRI €10.50

Served with Handcut Chips & Rocket Salad

GRILLED RIB EYE OF IRISH BEEF €19.00

Served with Chips & Béarnaise Sauce or Butter Bean & Chorizo Ragout

GRILLED CHATEAUBRIAND €24.00

(For two) Béarnaise Sauce & Watercress

PER PERSON

MARINATED LAMB RACK €23.00

Served with Chips & Béarnaise sauce or Butter Bean & Chorizo Ragout

VEGETARIAN

MUSHROOM RISOTTO €14.50

Desserts

ICE CREAM SELECTION €1.95

PER SCOOP

ETON MESS €6.50

CHOCOLATE & PEDRO JIMENEZ TART €7.50

Muscatel & Chantilly Cream

HOME-MADE SEMIFREDDO €7.00

Chocolate Sauce

AFOGATO €9.00

Vanilla Ice cream topped with Shots of Espresso & Amaretto

RASPBERRY CRÈME BRÛLÉE €8.00

CHEESE PLATE €12.50

Selection of Breads, Fig jam